BOCAS LAR

- HOUSE -

Parrilla Mixta
Bocas House

Picanha **Wagyu**

Ceviche **Sampler**

LATIN AMERICAN
FLAVORS
MADE FOR YOUR SENSES

BOCAS_HOUSE

Ceviches

* **CEVICHE SAMPLER - 65**
The House Favorite Flavor; Corvina Ceviche, Bocas House Ceviche, Salmon Ceviche, And Vuelve A La Vida

* **CORVINA CEVICHE - 18**
Fish Marinated In Fresh Tiger's Milk Mixed With Red Onions, Cilantro, Fresh Corn, Toasted Corn Nuts, And A Touch Of Your Favorite Sauce (Classic Virgin Cream/yellow Pepper Cream/rocoto Cream)

* **MIX CEVICHE - 21**
Fish, Shrimp, Calamari, And Green Mussels

SHRIMP CEVICHE - 19
Shrimp Marinated In Fresh Tiger's Milk Mixed With Red Onions, Cilantro, Fresh Corn, Toasted Corn Nuts, And A Touch Of Your Favorite Sauce (Classic Virgin Cream /yellow Pepper Cream/rocoto Cream)

* **"WOW" SALMON CEVICHE - 22**
Homemade Salmon Gravlax, Passion Fruit Sauce, Scallions, Mango Chucks and Plantain Chips

* **BOCAS HOUSE CEVICHE - 21**
Fish Marinated In Fresh Yellow Pepper Tiger's Milk,deep-fried Calamari Rings Plantain Chips And Creole Sauce

VUELVE A LA VIDA - 17
Calamari, Shrimp, Green Mussels, Vuelve A La Vida Sauce, Served With Plantain Chips

* **MEXICAN CEVICHE - 18** *new*
Shrimp, Pico De Gallo, Avocado, Tomato Sauce, Lime, Crispy Tortilla and Rocoto Cream

* **MEDITERRANEAN CEVICHE - 21**
Fish Marinated In A Creamy Bell Pepper Ceviche Sauce Topped With Shrimp, Shaved Parmesan Cheese, And Olive Oil

* **CEVICHE NIKEI - 19**
Tuna Marinated In Ginger, Teriyaky And Lemon, Green Onion, Sweet Pepper, Avocado, Sesame Seeds, And Wonton Chips

Mexican **Ceviche**

Ahi Tuna **Tiradito**

Shrimp **Causa**

Causas & Tiraditos

Tiraditos

SMOKE SALMON TIRADITO - 16 *new*
Smoke Salmon, Tajin, Green Onions, Sweet Peppers, Mango, Aji Amarillo Aioli And Crispy Wonton

AHI TUNA TIRADITO - 18 *new*
Tuna In Sweet Chili And Pasion Fruit Sauce, Cancha, Sweet Pepper, Sesame Seeds, And Crispy Onion

Causas

SHRIMP CAUSA - 16 *new*
Yellow Causa Potato Crowned With Shrimps On Golf Sauce, Avocado, Sweet Pepper, And Tajin

AHI TUNA CAUSA - 13 *new*
Yellow Causa Potato Crowned With Asian Tuna Tartar, Sweet Pepper Accompanied By Mayo Chipotle And Sesame Mayo

HOUSE JELLY CAUSA - 25 *new*
Yellow Causa Potato, Fried Calamari, Fried Green Mussels, Fried White Fish, Fried Shrimp, Salsa Criolla And Aji Amarillo Aioli

1 BOCAS HOUSE

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Pricing and availability subject to change. We add a 18% service charge for parties of 6 or more.

Appetizers

GYOZAS - 11 *new*
5 Gyozas Dumplings Filled With Pork, Asian Sauce, Green Onion Sesame Seeds

PORK BELLY - 16 *new*
Deep Fried Pork Belly Chunks Whit Accompanied By Cassava Fried And Aji Amarillo Aioli

BROKEN EGGS - 14 *new*
Fried Rustic Potatoes, Prosciutto, Aioli Paprika And 2 Fried Eggs

BABY BBQ RIBS - 14 *new*
Baby Ribs Glazed In Bbq Sauce Asian, Sweet Pepper, And Green Onion

MANGO & TUNA TARTAR - 19 *new*
Green Fried Cup Plantain Stuffed With Tuna Tartare Marinated With Red Onion, Green Onion, Mango, Paprika, Asian Sauce, Mayo Chipotle And Sesame Seeds

BOCAS HOUSE SAMPLER - 54
All Our Best Flavors In One: Mediterranean Ceviche, Signature Octopus, Mini Jalea, 3 Mini Arepitas And 3 White Cheese Tequeños

WHITE CHEESE TEQUEÑOS - 9
Fried White Cheese With Tartar Sauce

CHICKEN MAC & CHEESE - 15
Our Delicious Mac And Cheese Carbonara With Mozzarella Cheese, Corn, Bacon Crowned With Crispy Chicken

CONCHAS A LA PARMESANA - 17
Our Amazing Broiled Scallops Prepared In Our Special White Sauce With White Wine And Grated Parmesan Cheese

MAC & CHEESE "THE WINNER" - 16
Our Award-winning Mac & Cheese, Featuring 12-hour Slow-cooked Short Ribs With Smoky Bacon And Mozzarella Cheese

MAC & CHEESE CLASSIC - 11

PORK "CROQUETAS" - 12
Pork Croquetas Filled With Fufu De Plátano

FRIED CALAMARI RINGS - 17
Deep-Fried Calamari Rings Accompanied By Tartara Sauce And Marinara Sauce

CACHAPA CAKE - 11
Venezuelan-style Fresh Sweet Corn Cake, Made With Fresh Ground Corn Served With Nata And White Cheese

YUCA A LA HUANCAÍNA - 9
Deep-fried Yucca Served With Cream, Cheese, And Peruvian Yellow Pepper

GRILLED OCTOPUS - 29
Tender Pieces Of Spanish Octopus Marinated In Peruvian Ají Panca Sauce, With A Side Of Golden Potatoes And Creole Sauce

Flat Bread Wood Fired

TRUFFLE AND PROSCIUTTO - 28 *new*
Topped with Mozzarella Cheese, Prosciutto, Oil Truffle, Parmesan Shave

SMOKED SALMON - 21 *new*
Topped with Onion Cream Cheese, Smoked Salmon, Olive Oil, Green Chives

BRISKET AND ONIONS - 16 *new*
Topped with Slow Cook Brisket, Mozzarella Cheese, Caramelized Onion

GUAVA & CHEESE - 12 *new*
Topped with Mozzarella Cheese, Guava Marmalade

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Mexican **Salad**

Tuna **Salad**

Soups & Salads

Soups

HERVIDO DE RES
KITCHEN TEAM STYLE - 19
Soup Beef Rib Slow-cooked, With Yucca, Yams, Ocumo, Squash, Celery And Corn, Garnished With A Venezuelan Bouquet Containing Onions, Coriander, And Bay Leaves, Accompanied By A 2 Fried Arepitas Lemon, Guasacaca, Picante, Avocado, And Grilled Cheese

CHUPE DE POLLO CARAQUEÑO - 14
Traditional Venezuelan Chicken Soup With White Cheese, Corn, Potatoes And Poached Egg

CHUPE DE CAMARONES AREQUIPEÑO - 15
Shrimp Cream With Rice, White Cheese, And A Poached Egg

Salads

MEXICAN SALAD - 17 *new*
Lettuce Mix, Tomatoes, Corn, Avocado, Tajin, Fried Tortilla, Ranch Dressing And Chicken

TUNA SALAD - 22 *new*
Lettuce Mix, Carrots, Avocado, Asian Dressing And Tuna With Sesame Seeds

CAESAR SALAD - 13 *new*
Romaine Lettuce, Topped With Croutons, Bacon, Shaved Parmesan Cheese, And Caesar Dressing

HOUSE SALAD - 10
Lettuce Mix, Tomatoes, Carrots, House Dressing

EXTRA PROTEIN

CHICKEN - 8
SHRIMP - 10
SALMÓN - 13

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From The Grill

PICANHA WAGYU - 55
12Oz Of Wagyu Picanha Grill Served With Truffle Fries And Avocado Guasacaca

RIB EYE STEAK GRILLED TO YOUR LIKING
24Oz - 68 | 16Oz - 50
Served With 2 Sides Of Your Choice

GRILLED CHICKEN BREAST - 19
Served With 2 Sides Of Your Choice

PORTERHOUSE STEAK
24Oz - 62 | 16Oz - 45
Served With 2 Sides Of Your Choice

SKIRT ON THE GRILL
12Oz - 36 | 8Oz - 26
Served With 2 Sides Of Your Choice

THE SMOKER
PORK CHOP BBQ - 75
3Lb Of Slow-cooked Pork Chops, Accompanied By 1 Classic Mac & Cheese, Roasted Corn Coleslaw, Roasted Peppers, Corn Bread, 2 Chorizos, And Our Special Guava Bbq Sauce

Rib Eye
Steak Grilled

The Smoker
Pork Chop Bbq

SIDES

WHITE RICE / ARROZ BLANCO
FRENCH FRIES / PAPAS FRITAS
BLACK BEANS / FRIJOLES NEGROS
SWEET PLANTAINS / PLATANOS MADUROS
FRIED GREEN PLANTAINS / TOSTONES
HOUSE SALAD / ENSALADA DE LA CASA
SAUTEED VEGETABLES / VEGETALES SALTEADOS
MASHED POTATOES / PURE DE PAPAS
FRIED GOLDEN YUCA / YUCA FRITA

ALL OUR **MEATS** ARE CERTIFIED ANGUS BEEF

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Main Dishes

SIZZLING FAJITAS - 32
The Best Combination Of 8Oz Grilled Steak, 8Oz Chicken, With Sauteed Onions, Red Bell Peppers, 3 Flour Tortillas, Creole Sauce And Guasacaca Served In A Hot Skillet

+ EXTRA SHRIMP 10

12-HOUR SLOW-COOKED PORK RIBS - 49
Slow-cooked Pork Ribs With Guava Barbecue Sauce Crowned With French Fries, Cheese Fudge, And Crispy Onions Served With Roasted Corn And Coleslaw

VENEZUELAN PABELLÓN - 17
Shredded Beef, Black Beans, Sweet Plantains With Shredded White Cheese And White Rice

VACA FRITA - 23
Shredded Beef On The Grill With Rice, Avocado, Black Beans, Fried Cheese And Sweet Plantains

LOMO & PESTO FETTUCCINE - 29
Lomo Saltado With Fettuccine In A Homemade Pesto Sauce

FILET MIGNON WITH TRUFFLE FETTUCCINE - 38
Bacon-wrapped Filet Mignon Cooked To Your Liking With A Creamy Truffle Fettuccine With Mushrooms And Bacon Powder On Top

GNOCCHI & PICANHA HUANCAÍNA STYLE - 29
12Oz Picanha With Huancaína Gnocchis And Mixed Green Lettuce

GNOCCHI PROSCIUTTO - 17 *new*
Gratin Gnocchi With Mozzarella Cheese, Cheddar Cheese, Parmesan Cheese Accompanied By Prosciutto

12-Hour slow-cooked **Pork Ribs**

Sizzling **Fajitas**

Vaca **Frita**

5 BOCAS HOUSE

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Milanese Fest

ORIGINAL-STYLE MILANESE
BEEF - 18
CHICKEN - 15
FISH - 16

MIAMI-STYLE MILANESE
BEEF - 22
CHICKEN - 18
FISH - 19
Topped With Marinara Sauce And Grated Mozzarella Cheese

FOODIE-STYLE MILANESE
BEEF - 23
CHICKEN - 21
FISH - 22
Topped With A Creamy Corn Sauce And Bacon With Deep-fried Sweet Plantains

CHEDDAR-STYLE MILANESE
BEEF - 22
CHICKEN - 19
FISH - 20
Topped With Cheddar Cheese, Bacon Powder, And A Sunny-side-up Egg

MUSHROOM MILANESE *new*
BEEF 24
CHICKEN 20
FISH 22
Topped With Creamy Mushroom Sauce Parmesan Cheese

MAC & CHEESE MILANESE *new*
BEEF 24
CHICKEN 21
FISH 22
Topped With Our Classic Mac And Cheese

OUR **EGGS** ARE 100% ORGANIC

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Fish & Seafood

GRILLED BRANZINO- 21
With 2 Sides Of Your Choice

GRILLED SALMON - 26
Served With With 2 Sides Of Your Choice

PESCADO A LO MACHO - 31
Fried White Fish In A Creamy Seafood Sauce Served With Golden Yucca Fries And White Rice

SNAPPER A LO MACHO - 55
Fried Whole Snapper Crowned With A Creamy Seafood Sauce, Accompanied By Fried Yucca And White Rice

SEAFOOD CAJUN CAZUELA
FOR 1 PERSON - 37
FOR 2 PEOPLE - 68
Squid, Shrimp, Mussels And Langoustines Cooked In A Steam Pot, Accompanied By Rustic Potatoes, Corn, Chorizo And Seasoned With Our Special Cajun-style Spice Blend

WOK CEVICHE - 24 *new*
Shrimp, Calamar, White Fish On Wok Marinated With Ginger, Accompanied By Cassava Fried, Cancha, Aji Amarillo Aioli And Salsa Criolla

Seafood Cajun Cazuela
For 2 People

Snapper
a lo Macho

Wok
Ceviche

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To Share

TOMAHAWK - 120
Tomahawk With Bone And All, Grilled To Your Liking With Grilled Peppers, 1 Chorizo, 2 Blood Sausages, Coleslaw, Handmade Chimichurri Sauce, Guasacaca And Three Signature Sides

PARRILLA MIXTA BOCAS HOUSE
FOR 3 PEOPLE 240z - 98
FOR 2 PEOPLE 160z - 75
240z / 160z Of Porterhouse Steak, 100z Of Chicken Breast, Barbecue Pork Ribs With Loaded French Fries, 1 Chorizo, 2 Mini Blood Sausages, Grilled Peppers, Coleslaw, Chimichurri, Guasacaca, Corn And Three Sides Of Your Choice

JALEA BOCAS HOUSE - 48
Generous Selection Of Deep Fried Fish And Seafood Of Unsurpassed Taste, Served With Golden Yucca, Creole Sauce, Tartare Sauce, And Ceviche Creams

PARRILLA SURF AND TURF - 98
(FOR 3 PEOPLE)
120z Of Skirt Steak, 80z Of Salmon, 1 Chorizo, Calamari, Shrimps, Mussels,king Prawns, Coleslaw, Corn, Chimichurri Sauce, Guasacaca, Creole Sauce, Ceviche Creams And Three Sides Of Your Choice

PARRILLA RIB EYE
FOR 3 PEOPLE 240z - 110
FOR 2 PEOPLE 160z - 84
240z / 160z Of Rib Eye,100z Of Chicken Breast, Barbecue Pork Ribs With Loaded French Fries, 1 Chorizo, 2 Mini Blood Sausages, Grilled Peppers, Coleslaw, Chimichurri, Guasacaca, Corn And Three Sides Of Your Choice

THE SUPER SEA &
LAMB SKILLET - 140
Australian Grilled Lamb Marinated For 24 Hours, Accompanied By Rustic Potatoes Sautéed With Bell Peppers, Mushrooms, Leeks And Garlic, Served With Seafood Risotto With Shrimp, Squid And Langoustines

Parrila **Rib Eye**

Tomahawk

The Super Sea **& Lamb Skillet**

Our steaks may be cooked to order!

1 RARE | 2 MEDIUM / RARE | 3 MEDIUM **Our Favorite** | 4 MEDIUM / WELL | 5 WELL DONE

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Creamy Rices & Pastas

SKIRT & FETTUCCINE - 32
8Oz Of Grilled Skirt In Chimichurri Parmesan Crowned With Creamy Fettuccine And Crispy Onions

CRISPY SHRIMP FETTUCCINE - 23
Creamy Fettuccine With Corn And Bacon Accompanied By Deep-fried Shrimps

SALMON & SEAFOOD RISOTTO - 35
Creamy Seafood Risotto In Peruvian Red Pepper Sauce And 8Oz Of Salmon Churrasco Grilled To Your Liking

CRISPY CHICKEN RISOTTO - 20
Creamy Parmesan Rice With Crispy Chicken Tempura And Red Onions

OCTOPUS RICE - 32
Seafood Cream Rice Gratin With Parmesan Cheese, Crowned With Our Spanish Octopus Marinated In Peruvian Ají Panca Sauce

LOMO SALTADO RISOTTO - 30
Huancaina Risotto With Traditional Lomo Saltado

SKIRT RISOTTO - 32 *new*
Classic Mushroom Risotto Accompanied By 8Oz Skirt Steak And Crispy Onions

RICE & SHELLFISH - 29 *new*
Seafood Cream Rice Gratin With Parmesan Cheese Accompanied By Shrimps, Calamari, Green Muscles, Red Pepper, Crowned With Salsa Criolla And Avocado Chunks

Skirt Fettuccine

Rice **& Shellfish**

Salmon & Seafood Risotto

OUR **EGGS** ARE 100% ORGANIC

9 BOCAS HOUSE

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Pineapple
Rice

Lomo **Saltado**

From the Wok

LOMO SALTADO - 27
CHICKEN - 21
SHRIMP - 24
Served With Rice And French Fries

PINEAPPLE RICE - 29
Our Favorite Tropical Flavor Served On Half A Pineapple Wok Rice With Shrimp, Sweet Plantains Chopped And Vegetables, Sesame Seeds Crowned With Fresh King Prawns And Teriyaki Sauce

ARROZ FUSIÓN - 30
Wok-seared Rice With Vegetables, Crowned With Fried Seafood And Creole Sauce

ARROZ AL WOK TRIPLETA - 27
Wok-seared Rice With Lomo, Shrimp, And Chicken, Ripe Plantain Chunks And Vegetables. All Crowned With A Poached Egg

ARROZ AL WOK BOCAS HOUSE
LOMO - 27 | CHICKEN - 21
SHRIMP - 24 | VEGETABLES - 16
Wok-seared Rice With The Protein Of Your Choice, Ripe Plantain Chunks And Vegetables. All Crowned With A Poached Egg

TALLARÍN SALTADO AL WOK:

LOMO - 27
Wok-seared Noodles With Beef Tenderloin, Onions, And Our Special Sauce

CHICKEN - 21
Wok-seared Noodles With Chicken Breast, Onions, And Our Special Sauce

SHRIMP - 24
Wok-seared Noodles With Shrimp, Onions, And Our Special Sauce

VEGETABLES - 16
Wok-seared Noodles With Vegetables

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BOCAS - HOUSE - 10

SIGNATURE SIDES - 7

HUANCAÍNA NOODLES
Noodles in a Huancaína Sauce

TRUFFLED FRENCH FRIES

LOADED FRENCH FRIES
French Fries with Cheddar Cheese & Bacon

RICE WITH VEGGIES
Fried Rice with Veggies

PESTO FETTUCCINE

CREAMY CORN FETTUCCINE

HUANCAÍNA GNOCCHI

PARMESAN RISOTTO

CREAMY CILANTRO RISOTTO

SIDES - 4

WHITE RICE / ARROZ BLANCO

FRENCH FRIES / PAPAS FRITAS

BLACK BEANS / FRIJOLES NEGROS

SWEET PLANTAINS / PLATANOS MADUROS

FRIED GREEN PLANTAINS / TOSTONES

HOUSE SALAD / ENSALADA DE LA CASA

SAUTEED VEGETABLES / VEGETALES SALTEADOS

MASHED POTATOES / PURÉ DE PAPAS

FRIED GOLDEN YUCA / YUCA FRITA

SOFT DRINKS

WATER
Sparkling Water (Small) - **4**
Sparkling Water (Large) - **6**
Mineral Water (Small) - **4**
Mineral Water (Large) - **6**

JUICES
Passion fruit - **6**
Blackberry - **6**
Tamarind - **6**
Strawberry - **6**
Mango - **6**
Pineapple - **6**
Soursop - **6**
Mixed - **7**

LEMONADES
Lemonade - **7**
Strawberry Lemonade - **7**

TEAS
Bocas Berry Oolong - **8**
Bocas Berry Tizana - **8**
Green Apple Tea - **8**

ASK ABOUT OUR SPECIAL SELECTION OF **WINES & SANGRÍAS!**

KIDS EAT FREE

BOCAS - HOUSE -

WITH THE PURCHASE OF ANY ADULT MEAL
MONDAY TO FRIDAY
FROM 3:00PM TO 6:00PM
UNDER 12 YEARS OLD ONLY

BOCAS LAR - HOUSE - Doral

BOCAS_HOUSE

Scan this nametag on Instagram to follow bocas_house.

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bocasgroup.com | bocashouse.com

10200 NW 25th St. #101. Doral, FL 33172

Bocas House by BOCAS GROUP

FEDERAL AND STATE LAWS REQUIRE THAT PURCHASERS OF ALCOHOLIC BEVERAGES BE AT LEAST TWENTY-ONE (21) YEARS OF AGE. USERS AGREE TO PROVIDE VALID PHOTO IDENTIFICATION AT THE TIME OF THE ORDER.

All pictures by @LAMphotos