

BOCAS^{LAR}

- H O U S E -



CEVICHE S CAUSAS TIRADITO

*CEVICHE SAMPLER 65

The house's favorite flavors; Classic Ceviche, Bocas House Ceviche, Salmon Ceviche, and Vuelve a la Vida

*OCTOPUS MIX CEVICHE 24

Grilled Octopus, White Fish Marinated in Yellow Pepper Tiger's Milk served with Roasted Sweet Potato, Red Onion, Celery, and Choclo, accompanied by Olive Mayonnaise and Cancha



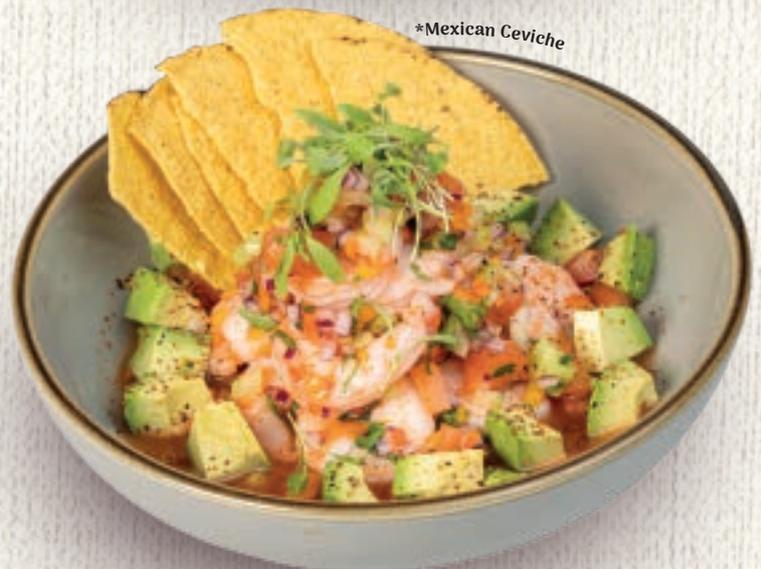
*Octopus Mix ceviche

*CLASSIC CEVICHE 18

White Fish, with Red Onions, Cilantro, Choclo, Cancha, Sweet Potato, and your favorite sauce (Leche De Tigre/ Yellow Pepper Cream/Rocoto Cream)

*MIX CEVICHE 22

White Fish, Shrimp, Calamari, and Black Mussels Marinated in classic Tiger's Milk mixed with Red Onions, Cilantro, Choclo, Cancha and Sweet Potato



*Mexican Ceviche

SHRIMP CEVICHE 20

Shrimp with Red Onions, Cilantro, Choclo, Cancha, Sweet Potato, and your favorite sauce (Leche De Tigre/ Yellow Pepper Cream/Rocoto Cream)

*PASSION FRUIT CEVICHE 23

Salmon marinated in our special Passion Fruit Sauce, Scallions, Mango Chunks, Sesame Seeds and Plantain Chips

VUELVE A LA VIDA 18

Calamari, Shrimp, and Green Mussels marinated in Vuelve A La Vida Sauce, accompanied by Plantain Chips

*BOCAS HOUSE CEVICHE 22

White Fish marinated in fresh Yellow Pepper Tiger's Milk, Fried Calamari Rings, Red Onions, and Cilantro, accompanied by Plantain Chips

*MEDITERRANEAN CEVICHE 22

White Fish marinated in a creamy Red Bell Pepper Sauce, topped with Shrimp, Shaved Parmesan Cheese, and Olive Oil

DISHES THAT CONTAIN THE * SYMBOL IN THE NAME CONTAIN RAW MEATS.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk increase your risk of foodborne illness.

Our dishes may contain specific allergens which may be unsuitable for guests with food allergies. Before placing your order, please inform our staff if you have any dietary requirements or if anyone in your party has a food allergy.

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



MEXICAN CEVICHE 19

Shrimp, Pico De Gallo, Avocado, Tomato Sauce, Lime, Rocoto Cream and Crispy Tortilla

***CEVICHE NIKKEI** 19

Tuna marinated in Teriyaki Sauce, Green Onion, Sweet Pepper, Avocado, Sesame Seeds, and Wonton Chips

***AHI TUNA CAUSA** 13

Yellow Causa Potato crowned with Asian Tuna Tartare and Sweet Pepper, accompanied by Mayo Chipotle And Sesame Mayo

SHRIMP CAUSA 17

Yellow Causa Potato crowned with Shrimp on Golf Sauce, Avocado, Sweet Pepper, and Tajin

CAUSA JALEA 28

Yellow Causa Potato, Fried Calamari, Fried Green Mussels, Fried White Fish, Fried Shrimp, Red Onions, Cilantro and Aji Amarillo Aioli

***AHI TUNA TIRADITO** 18

Tuna in Sweet Chili and Passion Fruit Sauce, Cancha, Sweet Pepper, and Sesame Seeds



Shrimp Causa



**Ahi Tuna Tiradito*



HOT APPETIZERS

LATIN SAMPLER 32

5 Tequeños, 5 Fried Mini Arepitas, 3 Seafood Croquette, Fried Cheese, and Crispy Pork Belly accompanied by Nata, Guava Marmalade and Tartara Sauce

SEAFOOD CROQUETAS 10

Crispy Seafood Croquettes served with Aji Amarillo Sauce and Salsa Criolla

GYOZAS 12

5 Pork Gyozas, accompanied by Asian Sauce, Green Onion and Sesame Seeds

Gyozas



PORK BELLY 16

Crispy Pork Belly accompanied by Fried Cassava and Aji Amarillo Sauce

BABY BBQ RIBS 16

Baby Ribs Glazed in an Asian BBQ sauce, Sweet Pepper, Sesame Seeds, and Green Onion

***MANGO & TUNA TARTAR** 19

Plantain Cup stuffed with Tuna Tartare marinated with Asian Sauce, Mango, Red Onion, Green Onion, Mayo Chipotle and Sesame Seeds

BOCAS HOUSE SAMPLER 56

All our best flavors in one: Mediterranean Ceviche, Grilled Octopus, Mini Jalea, 3 Fried Mini Arepitas and 3 White Cheese Tequeños

MAC & CHEESE "THE WINNER" 16

Our Award-Winning Mac & Cheese featuring 12 hours slow-cooked Brisket with Crushed Bacon and gratin with Mozzarella Cheese

MAC & CHEESE CLASSIC 11

Traditional Macaroni and Cheese gratin with Mozzarella Cheese

PORK "CROQUETAS" 12

Our homemade Plantain Fufú and Pork Croquettes served with Guasacaca, Red Onions and Cilantro

FRIED CALAMARI RINGS 17

Deep-fried Calamari Rings accompanied by Tartara Sauce and Marinara Sauce

CACHAPA CAKE 11

Venezuelan-Style Sweet Corn Cake, served with Nata and White Shredded Cheese.

YUCA A LA HUANCAÍNA 9

Fried Cassava served with Huancaína Sauce

WHITE CHEESE TEQUEÑOS 10

5 Cheese Fingers accompanied with Guava Marmalade and Tartara Sauce

GRILLED OCTOPUS 29

Tender pieces of Spanish Octopus marinated in a Peruvian Anticucho Sauce, Red Onions, Cilantro, Served with Fried Golden Potatoes

BRISKET AND ONIONS 17

Flatbread topped with slow-cooked Brisket, caramelized Onion, and gratin Mozzarella Cheese

GUAVA & CHEESE 12

Flatbread Topped with gratin Mozzarella Cheese and Guava Marmalade



BAO BUNS



Vaca Frita



Grilled Octopus

PORK BELLY 14

Guava Teriyaki Sauce, Red Onion, Green Onions and Carrots

CRISPY CHICKEN 12

Guava Teriyaki Sauce, Red Onion, Green Onions and Carrots

CRISPY FISH 12

Aji Amarillo Sauce, Red Onions, Red Bell Pepper and Micro Cilantro

CRISPY SHRIMP 12

Chipotle Sauce, Red Onions, Red Bell Pepper and Micro Cilantro

VACA FRITA 13

Sautéed Shredded Beef, Fried Cheese, Fried Sweet Plantain and Tartara Sauce

GRILLED OCTOPUS 18

Aji Amarillo Sauce, Red Onions and Micro Cilantro

SOUPS

CHUPE DE POLLO CARAQUEÑO 15

Traditional Venezuelan Chicken Soup with White Cheese, Corn, Potatoes and Poached Egg

CHUPE DE CAMARONES AREQUIPEÑO 16

Traditional Peruvian Soup made with Shrimp, White Rice, White Cheese, and a Poached Egg

HERVIDO CRIOLLO DE RES 21

Beef Rib Slow-Cooked Soup with mix of Vegetables and Corn, accompanied by 2 Fried Mini Arepitas, Grilled Cheese, Avocado, Lemon, Guasacaca and Spicy Sauce

Chupe de Camarones Arequipeño



SALADS

CAESAR SALAD 16

Romaine Lettuce, Crushed Bacon, Shaved Parmesan Cheese, with Croutons and Caesar Dressing

MEXICAN SALAD 18

Lettuce Mix, Tomatoes, Corn, Avocado, Tajin, Crispy Tortilla, Ranch Dressing accompanied by Grilled Chicken

TUNA SALAD 23

Lettuce Mix, Carrots, Avocado, accompanied by Tuna with Sesame Seeds and Teriyaki Dressing

HOUSE SALAD 12

Lettuce Mix, Tomatoes, Carrots, Sesame Seeds and House Dressing

EXTRA PROTEIN

Chicken	8
Shrimp	10
Salmón	13
Skirt	18

FROM THE GRILL

CHICKEN BREAST 19

Served with 2 sides of your choice.

NEW YORK STEAK 48

12 oz Served with 2 sides of your choice

PICANHA WAGYU 58

12 oz Picanha Wagyu served with Truffle Fries, Truffle Mayo and Guasacaca

RIB EYE STEAK

Served with 2 sides of your choice

24 oz	68
16 oz	50



PORTERHOUSE STEAK

Served with 2 sides of your choice

24 oz	64
16 oz	48

SKIRT STEAK

Served with 2 sides of your choice

12 oz	38
8 oz	28

PORK CHOP

16 oz Served with 2 sides of your choice



MAIN DISHES

SIZZLING FAJITAS 34

EXTRA SHRIMP 10

8 oz Grilled Steak, Grilled Chicken, with Sautéed Onions and Red Bell Peppers, accompanied by 3 Flour Tortillas, Salsa Criolla, and Guasacaca served in a Hot Skillet

VENEZUELAN PABELLÓN 17

Shredded Beef, Black Beans, Sweet Plantains with Shredded White Cheese and White Rice

12-HOUR SLOW-COOKED PORK RIBS 49

Slow-cooked pork Ribs with Guava Barbecue Sauce, crowned with French Fries, Cheddar Cheese, Crispy Onions served with Corn and Coleslaw

VACA FRITA 25

Sautéed Shredded Beef, with Red Bell Peppers and Onions, accompanied by White Rice, Black Beans, Fried Sweet Plantain, and Avocado

LOMO & PESTO FETTUCCINE 32

Lomo Saltado with Creamy Pesto Fettuccine

FILET MIGNON WITH TRUFFLE FETTUCCINE 39

Bacon-Wrapped Filet Mignon with a Creamy Truffle Fettuccine with Mushrooms and Crushed Bacon on top

PERUVIAN STYLE NEW YORK 45

12 oz New York Steak marinated in Anticuchera Sauce accompanied with Huancaína Noodles

LAMB CHOP 42

Australian-grilled Lamb marinated for 24 hours, accompanied by Rustic Potatoes Sautéed with Bell Peppers, Mushrooms, Leeks, and Garlic





MILANESE FEST

Foodie - Style Milanese

ORIGINAL-STYLE MILANESE

BEEF	21
CHICKEN	18
FISH	19

FOODIE-STYLE MILANESE

Topped with Creamy Sauce made with Corn, Crushed Bacon and Sweet Plantains, Grated with Mozzarella Cheese

BEEF	26
CHICKEN	24
FISH	25

MIAMI-STYLE MILANESE

Topped with Marinara Sauce and Grated Mozzarella Cheese

BEEF	25
CHICKEN	21
FISH	22

CHEDDAR-STYLE MILANESE

Topped with Cheddar Cheese, Crushed Bacon, and a Sunny-Side-Up Egg

BEEF	25
CHICKEN	22
FISH	23

CARBONARA- STYLE MILANESE

Topped with Carbonara Sauce, Crushed Bacon, and Parmesan Cheese

BEEF	26
CHICKEN	25
FISH	26

FISH AND SEAFOOD

GRILLED BRANZINO 21

Served with 2 sides of your choice

GRILLED SALMON 26

Served with 2 sides of your choice

PESCADO A LO MACHO 32

Fried White Fish in a Creamy Seafood Sauce, served with Fried Cassava and White Rice

SNAPPER A LO MACHO 58

Fried Whole Snapper with a Creamy Seafood Sauce, accompanied by Fried Cassava and White Rice

WOK CEVICHE 25

Shrimp, Calamari, White Fish on wok marinated with Ginger sauce, accompanied by Fried Cassava, Cancha, Aji Amarillo Aioli and Salsa Criolla

SEAFOOD CAJUN CAZUELA

Squid, Shrimp, Mussels, And Prawns cooked in a Steam Pot, accompanied by Rustic Potatoes, Corn, Chorizo, and Seasoned with our special Cajun-Style Spice Blend

FOR 1 PERSON	34
FOR 2 PEOPLE	62

Snapper a lo Macho



TO SHARE

TOMAHAWK STEAK

125

1 Chorizo, 2 Blood Sausages, Grilled Red Bell Peppers, Coleslaw, Chimichurri Sauce, Guasacaca, and three signature sides of your choice

PARRILLA MIXTA BOCAS HOUSE

24 oz / 16 oz of Porterhouse Steak, 1 Chicken Breast, 1 Chorizo, 2 Mini Blood Sausages, Guava BBQ ribs, Loaded French Fries, Grilled Red Bell Peppers, Coleslaw, Chimichurri, Guasacaca, Corn, and three sides of your choice

FOR 3 PEOPLE 24 OZ

98

FOR 2 PEOPLE 16 OZ

75

JALEA BOCAS HOUSE

50

Deep-fried white Fish, Shrimp, Calamari, and Mussels, served with Fried Cassava, Salsa Criolla, Tartare Sauce, and Acevichada Mayo

Tomahawk Steak



ALL OUR MEATS ARE



PARRILLA SURF AND TURF (FOR 3 PEOPLE) 98

12 oz of Skirt Steak, Salmon, 1 Chorizo, Calamari, Shrimps, Mussels, Prawns, accompanied by Coleslaw, Corn, Chimichurri, Guasacaca, Salsa Criolla, Acevichada Mayo and three sides of your choice

PARRILLA RIB EYE

24 oz / 16 oz of Ribeye, 1 Chicken Breast, 1 Chorizo, 2 Mini Blood Sausages, Guava BBQ ribs, Loaded French Fries, accompanied by Grilled Red Bell Peppers, Coleslaw, Chimichurri, Guasacaca, Corn, and three sides of your choice

FOR 3 PEOPLE 24 OZ

100

FOR 2 PEOPLE 16 OZ

80

THE SUPER SEA & LAND SKILLET 120

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 Prawns

Parrilla Mixta Bocas House



Our steaks may be cooked to order!



RARE



MEDIUM / RARE



MEDIUM



MEDIUM / WELL



WELL DONE

Our Favorite

CREAMY RICE & PASTA

SKIRT & FETTUCCINE 34

8 oz of Grilled Skirt with Fettuccine Alfredo, Homemade Parmesan Chimichurri and Crispy Onions

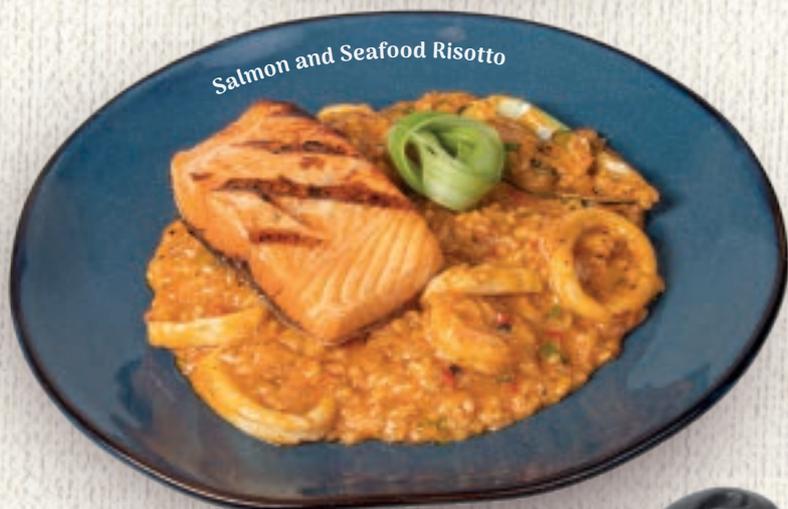


CRISPY SHRIMP FETTUCCINE 25

Fettuccine Alfredo with Corn and Crushed Bacon, accompanied by Fried Shrimps

SALMON & SEAFOOD RISOTTO 36

Creamy Seafood Risotto in a Peruvian Red Bell Pepper Sauce, accompanied by Grilled Salmon



OCTOPUS RICE 32

Seafood Cream Rice Gratin with Parmesan Cheese, Crowned with Grilled Octopus marinated in a Peruvian Aji Panca Sauce

LOMO SALTADO RISOTTO 30

Huancaína Risotto with traditional Lomo Saltado

SKIRT RISOTTO 32

Classic Mushroom Risotto accompanied by 8 oz Skirt Steak and Crispy Onions

RICE & SHELLFISH 30

Seafood Creamy Rice, Gratin With Parmesan Cheese accompanied by Shrimp, Calamari, Green Mussels, with Red Bell Pepper, Salsa Criolla, and Avocado



FROM THE WOK

LOMO SALTADO

Traditional wok Sautéed with Soy Sauce, Oyster Sauce, Red Onions, Green Onions, Tomatoes, and Cilantro, served with Rice and French Fries With the protein of your choice

LOMO SALTADO - 29 | CHICKEN - 23 | SHRIMP - 26

ARROZ AL WOK BOCAS HOUSE

Wok Rice, Chopped Sweet Plantains, and Vegetables crowned with a Poached Egg with Protein or Vegetables of your choice

LOMO - 29 | CHICKEN - 23 | SHRIMP - 26 | VEGETABLES - 18

PICANHA RICE

28

Rice on the wok with Chopped Sweet Plantains, Red Bell Peppers, Green Onions, Fried Egg, Ají Amarillo Sauce, accompanied by Picanha on the grill

TALLARINES SALTADO AL WOK

Wok Noodles with, Red Bell Pepper, Red Onions, Green Onions, Green Peas Snow, Special Sauce with Protein or Vegetables of your choice

LOMO - 29 | CHICKEN - 23 | SHRIMP - 26 | VEGETABLES - 18

PINEAPPLE RICE

30

Wok Rice with Shrimp, Chopped Sweet Plantains, and Vegetables, served on half Pineapple, crowned with King Prawns, Sesame Seeds, and Teriyaki Sauce



ARROZ FUSIÓN

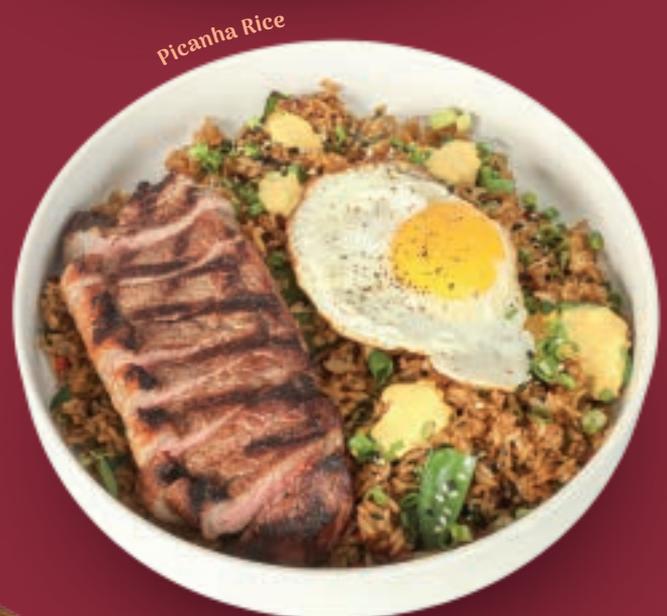
30

Wok Rice with Vegetables, crowned with Fried Shrimps, White Fish, Calamari, Green Mussels, Salsa Criolla and Acevichada Sauce

ARROZ AL WOK TRIPLETA

28

Wok Rice with Tenderloin Beef, Shrimp and Chicken, Chopped Sweet Plantains, and Vegetables crowned with a Poached Egg



SIGNATURE SIDES 7

Truffled French Fries
Loaded French Fries
Rice With Veggies
Pesto Fettuccine
Creamy Corn Fettuccine
Huancaína Fettuccine
Truffled Fettuccine
Parmesan Risotto
Mushroom Risotto
Asparagus

SIDES 4

White Rice
French Fries
Black Beans
Sweet Plantains
Fried Green Plantains
House Salad
Sauteed Vegetables
Mashed Potatoes
Fried Cassava
Avocado

SOFT DRINKS

STILL WATER

WATER SMALL 4
LARGE 6.5

SPARKLING WATER

WATER SMALL 4
LARGE 6.5

JUICES 7

Passion Fruit
Blackberry
Tamarind
Strawberry
Mango
Pineapple
Soursop

MIXED 8

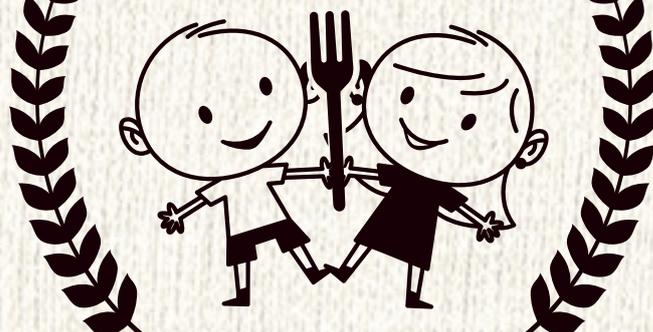
LEMONADES

LEMONADE 7
STRAWBERRY LEMONADE 8

TEAS

BOCAS BERRY OOLONG 8
BOCAS BERRY TIZANA 8
GREEN APPLE TEA 8

KIDS
EAT FREE



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

ASK ABOUT OUR
SPECIAL SELECTION OF

**WINES &
SANGRÍAS!**



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