

## **Appetizers**

### *Teque-Pops* Bocas House

Fried White Cheese Sticks Wrapped in Dough

### *Cachapa* Cake

Venezuelan-style Fresh Sweet Corn Cake, made with fresh ground Corn served with *Nata* and White Cheese

### Classic Ceviche

Fish marinated with Tiger Milk and Lemon accompanied with purple Onion, Sweet Potato puree flavored with orange and topped with coriander.

## **Main Dishes**

### *Saltado* on the Wok

Served with Rice and French Fries.

Beef / Shrimp / Chicken

### Milanese

Chicken: Served with French Fries and White Rice.

White Fish: Fried White Fish Served with Coleslaw and Tostones.

Beef: Breaded and fried thin cut Steaks served with Huancaína Noodles.

### Grilled Snapper Fillet

8oz. of Snapper Fillet served in the best Bocas House Style with Seasonal Veggies

**\$32 P/P**

**All the options come with a non-Alcoholic Drink.**

**We add a 18% service charge for parties of 6 or more.**

## **Appetizers**

### *Yuca Huancaína*

Yucca served with Cream, Cheese and Peruvian Yellow Pepper

### *Vuelve a la Vida*

Calamari, Shrimp, Mussels, *Vuelve a la Vida* Sauce, served with *Tostones*

### **Fish and Truffle**

Deep-fried Fresh Fish covered in Peruvian Batter, Homemade Truffle Aioli and Lime

## **Main Dishes**

### **Saltado on the Wok**

Served with Rice and French Fries.

Beef / Shrimp / Chicken

### **Stuffed Marrow and Meat**

10oz. of New York Strip with a Marrow Filled with Parmesan Cheese and Bacon in a Forest Fruit reduction

### *Pescado a lo Macho*

Fried White Fish in a creamy Seafood sauce served with Golden Yucca Fries and White Rice

**\$40 P/P**

**All the options come with a non-Alcoholic Drink.  
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## **Appetizers**

### ***Causa* Crab Salad**

Yellow *Causa*. Crab, Avocado, Quail Egg, Cherry Tomatoes and Tobiko

### **Tuna Tataki with Pineapple Chutney**

Tuna slightly sealed on the grill, finely chopped, accompanied with Pineapple *Chimichurri*, Jalapeno and Micro *Cilantro*

### **Mac and Cheese “The Winner”**

Our award-winning Mac & Cheese featuring 12-hour slow cooked short Ribs with Smoky Bacon, Manchego and Mozzarella Cheese

## **Main Dishes**

### **Skirt Steak on the Grill**

8oz. of Skirt Steak served with French Fries and Vegetables

### **Rice and Shellfish**

Rice with Sea Fruits, Crustaceans, Red Pepper and crowned with a Creole Avocado Salad

### **Steamed Catch of the Day**

White Fish in its Yellow Pepper Paste stock flavored with *Chicha de Jora*, Tomato, Onion, Mussels served White Rice and Corn

**\$44 P/P**

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## **Family Style**

(To share for 5 Guests)

### **Appetizers**

#### **Ceviche Sampler**

The house favorite, Corvina Ceviche, Bocas House Ceviche, Salmon Ceviche and *Vuelve a la Vida*

#### **Mac and Cheese “The Loser?” C’mon!**

Almost awarded Mac & Cheese with a 24-hour slow cooked Pork Rib and a blend of Gorgonzola, Gruyere, Mozzarella and Provolone Cheese. The Rib has a homemade Latin American BBQ sauce

### **Main Dishes (to choose From)**

#### **Parrilla Ribeye**

24oz. of Rib Eye, 7oz. of Short Ribs, 10oz. of Chicken Churrasco, Chorizo, 2 mini Blood Sausages, Grilled Peppers, Asparagus and Avocado, Golden Yucca Fries, Coleslaw, Handmade Chimichurri sauce, Guasacaca and Corn

#### **Parrilla Surf and Turf**

Calamari, Shrimp, Octopus, King Prawns, 12oz. Skirt Steak, 8oz. of Salmon Churrasco, Chorizo, Tostones, Coleslaw and Ceviche Cream, Corn and Avocado.

### **Side Dish**

#### ***Arroz al Wok Fusión***

Wok-seared Rice with Vegetables, crowned with fried Seafood and Creole sauce. Served on a hot iron skillet

#### **Rice and Shellfish**

Rice with Sea Fruits, Crustaceans, Red Pepper and crowned with a Creole Avocado Salad

**\$42 P/P**

**All the options come with a non-Alcoholic Drink.  
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