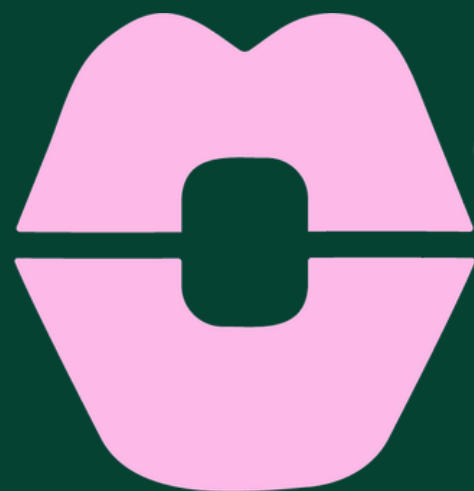




BOCA

TAPAS & GRILL



PICAR

Pan 4.5

Crusty bread toasted in olive oil

Gordal Olives 4

Marinated pitted olives

Pan con Tomate 5.5

Toasted bread, tomato, olive oil

Boquerones 14

Cantabrian anchovies, extra virgin olive oil, confit garlic

Banderillas 5

Skewers of gordal olives, piquillo peppers, chillies, gherkins

Jamón Ibérico 12

Finest cured Iberian ham, thinly sliced



HUERTA

Champiñones al Ajillo 7.5

Garlic mushrooms cooked in olive oil and butter

Patatas Bravas 7

Crispy potatoes, brava sauce, garlic aioli

Pimientos de Padrón 7

Blistered green peppers, sea salt

Tortilla Española con Aioli 8.5

Spanish omelette, garlic aioli

Papas Arrugadas con Mojos 8

Canarian wrinkled potatoes, served with vibrant mojo picon & fresh mojo verde

Croquetas de Queso 9

Golden triple cheese croquettes

Grilled Mojo Halloumi Sliders 12

Grilled halloumi, zesty mojo sauce, fresh herbs & crisp salad in soft slider buns



Chorizo a la Sidra 11

Sizzling chorizo in cider

Pinchos de Solomillo con Manchego 18

Grilled fillet of beef, melted Manchego with sweet piquillo peppers, finished with a sherry vinegar dressing

Estofado de Carrilleras a la Cerveza 17.5

Slow-braised beef cheek, silky mash, vibrant salsa verde & rich redcurrant jus

Zorza con Patatas 11

Galician marinated pork with fries

TIERRA

Criollo con Patatas 10

Grilled criollo sausage, fries, salsa churrasco

Mojo Chicken Skewers 10.5

Chargrilled with Canarian mojo

Croquetas Caseras de Jamón Serrano 9.5

House Serrano ham croquettes



MAR



Vieras Rebozadas en Cerveza 15

Beer-battered scallops, pepper vinaigrette

Gambas al Ajillo 15

King Prawns sizzling in chilli & garlic

Pulpo a la Brasa 16

Chargrilled octopus, saffron rice

Calamares a la Romana 9.5

Lightly fried squid, lemon

Lubina a la Parrilla 16

Sea bass with white bean & chorizo stew

Bacalao con arroz negro 16

Crispy battered cod served with squid ink rice, confit garlic, chilli & aioli

BOCA

Please let our team know if you have any dietary requirements or allergies.

FROM THE GRILL



Locally sourced, aged steaks – expertly prepared by our butcher for exceptional depth of flavour and tenderness. Served with fries, house salad, criollo sausage, roasted portobello mushroom & a steak sauce of your choice.

8oz Sirloin Steak 29.5

8oz Ribeye Steak 32.5

8oz Fillet Steak 42.5

STEAK SAUCES

Peppercorn 2 | Churrasco 2

Salsa Pica Boca 2 



Our in house Mojo is a vibrant blend of citrus, garlic, and fresh herbs – a traditional Latin marinade that brings sunshine to every bite. Bright, zesty, and full of soul, it tenderises the meat while infusing it with bold, uplifting flavour.

BOCA BOARDS



for two guests

Pescado Boca Board 85

Battered cod, battered scallops, calamares a la romana, grilled king prawn skewers, grilled sea bass, pepper salsa, lemon aioli & fries

20oz T-bone steak 70

Served with fries, house salad, criollo sausage, roasted portobello mushroom & two steak sauces of your choice

1kg Tomahawk Steak 90

A showpiece cut, served with fries, house salad, criollo sausage, roasted portobello mushroom & two steak sauces of your choice

BOCA GRANDE



for four guests

20oz T-Bone Steak, 8oz Ribeye Steak & 1kg Tomahawk Steak 165

Served with fries, house salad, criollo sausage, roasted portobello mushroom & steak sauces for the table.

Our house Pica Boca is a vibrant blend of peppers, onions, garlic, ginger and Scotch bonnets – bold, spicy and full of Boca flavour.   

CHICKEN

Tender grilled chicken, served with a Mediterranean salad, house aioli, warm pitta bread & golden fries

Pollo al Mojo 24.5

Grilled chicken breast marinated in our house Canarian mojo

Churrasco Chicken Skewers 26.5

With chorizo & peppers, finished with churrasco sauce

Pica Boca Chicken 24.5

Grilled chicken, signature spicy Pica Boca sauce



DESSERTS

Basque Cheesecake 9

Burnt Basque cheesecake

Churros con Chocolate 7.5

Crisp golden churros with warm chocolate sauce

Ice Cream, per scoop 2

Vanilla, Chocolate, Strawberry or Honeycomb



FLAVOUR, FRIENDS, FIRE.

A 12.5% discretionary service charge is added to all bills.

Thank you for supporting our team.