

PICAR

Pan 4
Warm bread, olive oil

Gordal Olives 4
Marinated pitted olives

Pan con Tomate 5
Toasted bread, tomato, olive oil

Boquerones 5.5
Marinated anchovies, olive oil, lemon

Banderillas 4.5 
Skewers of gordal olives, piquillo peppers, chillies, gherkins

Jamón Ibérico 11
Thinly-sliced aged Iberian ham

HUERTA

Champiñones al Ajillo 7
Roasted portobello mushrooms, garlic, olive oil

Patatas Bravas 6.5 
Crispy potatoes, brava sauce, garlic aioli

Patatas Pica Boca 7 
Crispy potatoes, Pica Boca sauce, garlic aioli

Pimientos de Padrón 6
Fried padrón peppers, sea salt

Montado de Queso de Cabra con Membrillo 8
Goat cheese crouton, quince jelly

Tortilla Española con Aioli 7
Spanish omelette, aioli

Grilled Mojo Halloumi & Chilli Jam 8.5
Grilled halloumi, sweet chilli jam

Croquetas de Queso 7
Triple cheese croquettes

TIERRA

Albóndigas en Salsa de Tomate 10
Beef meatballs in a rich tomato sauce

Salchichas Criollo con Patatas 8
Grilled Galician sausage with fries

BFC Salsa Pica Boca 8.5 
Crispy chicken, Pica Boca sauce

Grilled Mojo Chicken Skewers 8
Grilled chicken skewers, Mojo sauce

Piquillos Rellenos de Cordero Asado 12
Piquillos peppers stuffed with braised lamb

Chorizo al Sidra 8
Sizzling chorizo cooked in cider

MAR

Arroz al Azafrán con Pulpo a la Brasa 15
Saffron risotto, grilled octopus

Pan Fried King Scallops 15
Butter bean and spinach stew, saffron aioli, caviar

Bacalao a la Romana en Salsa de Pimientos 13.5
Fried cod, garlic potatoes, roasted red pepper sauce

Calamares a la Romana con Aioli 9
Fried calamari, aioli

Gambas al Ajillo 13 
Sizzling garlic prawns, chilli, olive oil

Lobster and langoustine roll 20
Succulent lobster and sweet langoustine, lobster bisque aioli, toasted buttery brioche roll

BOCA

A 12.5% discretionary service charge is added to all bills
—thank you for supporting our team.

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 27.5
8oz Ribeye Steak 29.5
8oz Fillet Steak 39.5

STEAK SAUCES

Peppercorn 2 | Churrasco 2
Salsa Pica Boca 2 | Béarnaise 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.

DESSERTS

Basque Cheesecake 7.5

Triple Chocolate Fudge Brownie 7.5
served with Vanilla ice cream

Churros con Chocolate 7.5

Ice Cream, per scoop 2
Vanilla, Chocolate, Strawberry or Honeycomb

BOCA BOARDS

for two guests

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

20oz T-Bone Steak 55

1kg Tomahawk Steak 75

BOCA GRANDE

for four guests

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

20oz T-Bone Steak, 8oz Ribeye Steak & 1kg Tomahawk Steak 140

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

CHICKEN

Served with salad, tzatziki, grilled pitta, fresh tomatoes and a choice of chips or saffron peri rice.

Pollo al Mojo 22.5

Grilled chicken breast marinated in our house Mojo sauce

Churrasco Chicken Skewers with Chorizo & Peppers 24.5

Tender chicken and smoky chorizo skewered, sweet peppers, brushed and finished with churrasco sauce

Pica Boca Chicken 22.5 

Grilled chicken, signature spicy Pica Boca sauce

"FLAVOUR, FRIENDS, FIRE."