

Menu

MAIN COURSES

SERVED FROM 5 PM

A Lazy Afternoon in Normandy - 20,90 €

Slow-cooked beef cheeks in Chef Henry's signature whiskey sauce, served with carrot purée, lemon-ginger ice cream.

Recommendation: Finca Engalia Joven Red

Prairie to the Horizon - 23.50 €

We offer our steaks in three different marinades: chili, rosemary, or whisky. Served with pepper sauce, Dijon mustard ice cream.

Recommendation: 1 Un Joven Red

Under the Tuscan Sky - 12.90 €

Slow-roasted chicken breast in a lemon and thyme marinade, served with celery purée and celery-ginger ice cream.

Recommendation: Finca La Melendra Verdejo

A Chicken Longing for Beijing - 18.90 €

Stir-fried chicken with vegetables in teriyaki sauce, served with lemon rice.

Recommendation: Abadia Mercier White

The Last Evening at San Siro - 15.90 €

Chicken Milanese served with grilled vegetables seasoned with oregano, parsley and garlic sauce, and Sichuan pepper ice cream.

Recommendation: Embrumas Verdejo-Viura

created
with
love
Chef Henry & Katie

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SERVED FROM 5 PM

Surprise Salmon - 21.90 €

Salmon served in a parchment parcel with a butter and white wine sauce, prawns, and lemon rice.

Recommendation: Abadia Mercier Rosado

From the Depths of the Sea to Your Heart - 18.90 €

Sea bass prepared sous-vide, served with saffron.

Recommendation: Embrumas Verdejo Semi-Dulce

In Search of the Lost Truffle - 16.90 €

Mushroom risotto with truffle and asparagus, served with Parmesan ice cream.

Recommendation: Viña del Oja

Sides:

Fries - 3.00 €

Roasted baby potatoes - 3.90 €

Roasted baby potatoes and cheese - 4.90 €

Roasted Italian vegetables - 4.90 €

Grilled asparagus - 4.90 €

Bimi broccoli - 4.90 €

Mushrooms with thyme - 3.90 €

Rice - 3.90 €

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