

Menu

WINE

Graciante Joven - Red | Glass €3.90 / Bottle €13.90

Veracruz Cosecha 2023 Rueda Denominación de Origen - White | Glass €4.20 / Bottle €14.10

Navascal Rosado - Rosé | Glass €3.90 / Bottle €13.90

Abadía Mercier - Red / White / Rosé | Glass €4.20 / Bottle €14.10

Viña del Oja - Red | Glass €4.50 / Bottle €18.00

Embrumas Verdejo-Viura - White | Glass €4.50 / Bottle €19.90

Finca Le Melendra Verdejo - White | Glass €5.20 / Bottle €20.90

Embrumas Verdejo Semi Dulce - White | Glass €5.50 / Bottle €21.90

Finca Engalia Joven - Red | Glass €6.90 / Bottle €22.90

1 Un Joven - Red | Glass €7.50 / Bottle €25.50

David Moreno Blanco Roja Fermentado en Barrica- Glass €4.90 / Bottle €20.50

Avaniel Ribera del Duero - Tinto Glass €6.10 / Bottle €22.10

Prosecco | Glass €10.90 / Bottle €34.90

Cava Mistinguett | Bottle €35.50

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FACEBOOK BOCA BOCA WAY

Menu

COFFEE

Espresso - 2 €
Cortado - 2,50 €
Americano - 2,50 €
Café con leche - 2,50 €
Cappuccino - 2,50 €
Iced Coffee - 2,50 €
Sombra - 2,50 €
Café with orange juice/tonic/casera - 6,50 €
Irish Coffee - 7,5 €

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Menu

COCKTAILS

Mojito - 11,90 €

White rum, fresh lime, mint, cane sugar and soda.

Aperol Spritz - 11,90 €

Aperol, prosecco, soda and orange slice.

Margarita - 11,90 €

Tequila, orange liqueur and freshly squeezed lime juice.

Gin & Tonic - 11,90 €

Gin, tonic, ice and fresh botanicals.

Espresso Martini - 11,90 €

Vodka, espresso, coffee liqueur and sugar syrup.

Sangria (red or white) - 11,90 €

Red or white wine, citrus and a touch of brandy.

Sangria 1,5 l (red or white) - 29,90 €

Red or white wine, citrus and a touch of brandy.

Whisky Macallan, 12-year-old single malt, glass - 12,00 €

Shots 50 ml - 7 €

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Menu

BEERS & CIDERS

BEER

Amstel on Tap

Caña - €3.00

Pint - €4.00

Amstel 0% 0.33 l bottle - €3.90

Heineken 0.33 l bottle - €4.00

Heineken 0% 0.33 l bottle - €4.00

El Águila Dorada 0.33 l bottle - €3.90

Paulaner Weissbier 0.5 l - €6.50

Moretti 0.33 l - €4.00

Desperados 0.33 l - €5.20

Amstel Radler 0.33 l - €4.00

Guinness 0.5 l - €6.50

CIDER

Kopparberg 0.5 l bottle - €6.00

Strongbow 0.5 l can - €6.00

Magners 0.5 l bottle - €6.00

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SOFT DRINKS

Pepsi / Pepsi Zero (0.2L) - €2.50

Red Bull / Red Bull Sugarfree (0.25L) - €3.50

Lipton Ice Tea - Lemon / Passion Fruit (0.33L) - €2.90

Schweppes - Ginger Ale / Lemon / Orange / Tonic (0.25L) - €2.50

7 Up (0.25L) - €2.50

Apple / Orange / Pineapple / Cranberry Juice (0.23L) - €3.00

Squeezed Orange Juice (250 ml) - €4.50

San Pellegrino Still Water (0.25L) - €4.00

Still Mineral Water (0.33L) - €2.00

Still Mineral Water (2,0 L) - €7.00

Sparkling Mineral Water (0.33L) - €2.00

Sparkling Mineral Water (2.0L) - €7.00

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STARTERS

A Vodka Shot Is Essential - €16.00

Eastern European-style beef tartare served with red onion, sweet and spicy pickled cucumber, Dijon mustard ice cream, and bread.

Recommendation: one shot of Absolut Vodka after your meal at a special price - €4.00

A Norwegian Longing for the Orient - €15.90

Norwegian salmon tartare served with Persian caramelised peach, Japanese wasabi ice cream, shallots, guacamole, and bread.

Recommendation: 1 glass of Abadia Mercier White

When Chorizo Met the Shrimp - €14.90

Shrimp and chorizo in a creamy sauce, served with grilled vegetables and bread.

Recommendation: Finca Le Melendra Verdejo White

Sun Over Agadir - €15.90

Shrimp marinated in Moroccan spices, served with lemon and fresh parsley.

Recommendation: Embrumas Verdejo-Viura White

Stick Around, Shrimp! - €14.90

Grilled shrimp skewers in an oriental marinade, served on fresh salad leaves with peaches and cherry tomatoes.

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STARTERS

Hate Rubbery Calamari - 13,90 €

Crispy calamari served with lime aioli and sweet chili sauce.

Recommendation: Embrumas Verdejo Semi Dulce

Gorgonzola Falls in Love with Orange - 12,90 €

Toasted bread with gorgonzola, red onion chutney, and grilled orange.

Recommendation: Embrumas Verdejo-Viura - White

The Italian Garden on Toast - 11,90 €

Ciabatta with classic Italian bruschetta: tomato, fresh basil, and extra virgin olive oil.

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SOUPS AND SALADS

Roman Holiday - 6,50 €

Italian cream soup made with San Marzano tomatoes. Served with croutons, spinach oil, and Parmesan ice cream.

The Cool Breath of Andalusia - 6,50 €

Classic cold cream soup from Andalusia (Salmorejo); served with egg, chorizo chips, and Merlot vinaigrette ice cream.

Burrata Caprese by Chef Henry- 14,90 €

Burrata Caprese salad with a Persian twist: tomatoes, roasted cherry tomatoes, prunus persica, and basil pesto; served with Merlot vinaigrette ice cream.

The Goat Wins - 14,90 €

Lettuce with goat cheese, beetroot, cherry tomatoes, and red onion, served with our house sweet and sour balsamic-honey dressing and goat cheese ice cream.

Ave Cesar Salad - 14,90 €

Slow-roasted chicken served on a mix of lettuce with cherry tomatoes, egg, bacon, and croutons, finished with Chef Henry's signature dressing and served with Parmesan ice cream.

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MAIN COURSES

A Lazy Afternoon in Normandy - 22,90 €

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 - 16,50 €

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

Recommendation: Finca La Melendra Verdejo

A Chicken Longing for Beijing - 19,50 €

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

Recommendation: Abadia Mercier White

The Last Evening at San Siro - 19,50 €

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

Recommendation: Embrumas Verdejo-Viura



Menu

MAIN COURSES

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

Rum with the Wind - 21.90 €

Iberian pork tenderloin marinated in rum and rosemary, cooked sous-vide, and served with a black pepper sauce and roasted baby potatoes.

In Search of the Lost Truffle - 18.90 €

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

Recommendation: Viña del Oja

A Little Italy in Every Bite - 19.90 €

Tender beef meatballs served in a rich tomato sauce with roasted baby potatoes.

Sides:

Fries - 3.90 €

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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Menu

MAIN COURSES

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

Rum with the Wind - 21.90 €

Iberian pork tenderloin marinated in rum and rosemary, cooked sous-vide, and served with a creamy mushroom and truffle and black pepper sauce and roasted baby potatoes.

In Search of the Lost Truffle - 18.90 €

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

Recommendation: Viña del Oja

Sides:

Fries - 3.90 €

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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HAMBURGERS

SERVED FROM 12 PM

Classic Burger - 16,90 €

Beef burger with lettuce, tomato, red onion, pickles, cheddar cheese, and Chef Henry's signature sweet chilli and rum and tobasco; served with fries.

Angus Burger - 18,00 €

Angus beef burger with lettuce, tomato, caramelised onion, cheddar cheese, and Chef Henry's signature garlic and parsley sauce; served with fries.

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DESSERTS

SERVED ALL DAY

Without Guilt - 7,50 €

Vegan Chocolate Cake

A Dark, Indulgent Chocolate Cake with Vegan Toffee and Silky Chocolate Ganache

Not for the Well-Behaved - 9,90 €

Ice Cream for Adults

Baileys, Bourbon Vanilla with Mojito

Trouble in a Triangle - 7.50 €

Toblerone Cake

Chocolate, honey, and almond nougat in a cake that behaves worse than it should.

Banana Business - 7,50 €

Triple Banana Cake

Banana Cream with Chocolate Shavings

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KIDS MENU

(SERVED ALL DAY)

Kids Burger - 11 €

Plain burger served with fries.

Chicken Goujons - 10 €

Chicken tenders in a signature coating, served with fries.

Kids Ice Cream (1 scoop) - 3,50 €

Choice of vanilla or chocolate.

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