



lunch

tapas

marinated catalan olives \$6

oil cured black olives \$6

jamón Serrano \$10

fried marcona almonds \$6

piparras: pickled Basque chiles \$6

palacios lomo embuchado \$12

carrot-garbanzo hummus w/ cumin, mint, lemon & grilled yogurt flatbread \$7

fire roasted eggplant puree cazuela w/ tomato-chili oil and grilled yogurt flatbread \$7 tapas trio: our hummus

and eggplant purees w/ mint-feta spread & flatbread \$8 bruschetta w/ mushrooms, fried egg, truffle oil and

reggianito \$10

grilled artichokes w/ spanish goat cheese, orange zest & mint \$10

pimientos de padron: galician green chiles seared in olive oil, sea salt, garlic \$7/\$14

fried egg with chorizo & potatoes \$7

la boca fries w/ sea salt, olive oil, crispy jamón, roasted garlic aioli \$5

chorizos: choice of morcilla or chorizo rioja \$10

moroccan spiced grilled shrimp w/ avocado mojo verde \$10

boquerones especiales, white anchovies, avocado, piparras, chile oil, orange zest \$10

canelones w/ lump crab, scallops & manchego cream \$10.50

tuna carpaccio w/ black olives, smoked sea salt, blood orange aioli \$10

panko fried calamares w/ spicy harissa aioli \$8

sandwiches and salads

la boca sandwiches are served with greens or Israeli couscous salad. add a glass of gazpacho for \$1 or a side of la boca fries for

\$2.50. half sandwiches w/ greens and a cup of gazpacho \$8.95

jamón Serrano & manchego bocadillo \$9.95

drunken goat cheese and tomato panini \$8.50

cubano: citrus marinated pork tenderloin, jamon, mahon, Dijon mayo, pickles \$12.50

seared spicy tuna bocadillo w/ egg, olive oil and arugula \$10.50

arugula salad w/ avocado, drunken goat cheese, lemon, olive oil \$8 (add grilled chicken \$2)

mediterranean salad: figs, olives, feta, honey vinaigrette, greens \$8 (add grilled chicken \$2)

entrees

black mussels steamed in oloroso mustard cream w/ grilled bread \$14

tabla: jamon, lomo embuchado, chorizo, drunken goat cheese, olives \$14

zarzuela: made to order stew w/ almonds, sofrito, mussels, shrimp, clams \$12

costillas: baby back ribs w/ smoky membrillo glaze, piparras \$12

grilled hanger steak w/ smoked sea salt caramel or cabrales butter, potatoes \$16

paella: saffron rice w/ chorizo, shrimp, mussels, clams, chicken \$24

chef/owner James Campbell Caruso

chef de cuisine Andrew Ghetia

20% gratuity added to tables of 6 or more





dinner

tapas

marinated catalan olives \$6

piparras: pickled Basque chiles \$6

oil cured black olives \$6

fried marcona almonds \$6

jamon Serrano \$10

cured meats and cheese: jamon chorizo,

palacios lomo embuchado \$12

lomo & drunken goat cheese \$12



carrot – garbanzo hummus w/ cumin, mint, lemon & grilled yogurt flatbread \$8

fire roasted eggplant puree cazuela w/ tomato-chili oil and grilled yogurt flatbread \$8 tapas trio : our hummus

and eggplant purees w/ mint – feta spread & flatbread \$10 bruschetta w/ mushrooms, fried egg, truffle oil

and reggianito \$12

grilled artichokes w/ spanish goat cheese, orange zest & mint \$10

pimientos de padron: galician green chiles seared in olive oil, sea salt, garlic \$7/\$14

la boca fries: fried potatoes w/ sea salt, olive oil, crispy jamon, roasted garlic aioli \$7

mediterranean salad: figs, olives, feta, honey vinaigrette, mixed greens \$8

arugula salad w/ avocado, drunken goat cheese, lemon, olive oil \$8



boquerones especiales, white anchovies, avocado, piparras, chile oil & orange zest \$12

black mussels steamed in oloroso mustard cream w/ tomatoes, garlic, oregano \$11

steamed manilla clams in manzanilla – fennel seed broth \$11

seared diver sea scallops in piquillo – garlic – thyme butter \$14

moroccan spiced grilled shrimp w/ avocado mojo verde \$12

zarzuela: made to order stew w/ almonds, sofrito, mussels, shrimp, clams \$12

canelones w/ lump crab, scallops & manchego cream \$11

tuna carpaccio w/ black olives, smoked sea salt, blood orange aioli \$10

panko fried calamares w/ spicy harissa aioli \$9



la boca sirloin steak tartar w/ anchovy & "huevo del Diablo" \$12

fried egg with chorizo & potatoes \$9

chorizos: choice of morcilla or chorizo rioja \$12

pinchos morunos: grilled pork tenderloin skewers w/ apricot honey, green olives \$10

costillas: baby back ribs w/ smoky membrillo glaze & piparras \$12

hanger steak and grilled shrimp w/ manchego creamed spinach \$16

spiced lamb kefta w/ mint yogurt and cucumber salad \$12

grilled hanger steak w/ smoked sea salt caramel or cabrales butter **tapa** \$14 **entrée** \$28

paella: saffron rice w/ chorizo, shrimp, chicken, mussels, clams for one \$24 for two \$44

CHEF'S TASTING MENU AVAILABLE: ... 3 course \$45, 4 course \$55, 5 course \$65

chef/owner james campbell caruso

chef de cuisine andrew ghetia

20% gratuity added to tables of 6 or more





desserts

dessert tapas: \$8 each, platter of 3, \$22

helado de turrón

whipped honey-almond nougat semifreddo w/ orange zest syrup

suggested pairing: casta diva miel, moscatel

crèma catalana

spanish custard, flavored with orange, cardamom and caramelized sugar

suggested pairing: saracco moscato d'asti

pots de crème

chocolate-espresso ganache-custard w/ polverone cookie

suggested pairing: virtuoso late harvest malbec

fresas de barcelona

strawberries in pedro ximenez vinegar syrup w/ crèma anglais and "lengua de gato" cookie

suggested pairing: toro albala pedro ximenez

tarta de limón

fresh lemon chevre and ricotta tart w/ cherry coulis

suggested pairing: niades brachetto d'acqui

Pastries by Leslie Campbell

dessert wines

1966 porto rocha	\$30
1991 porto rocha	\$14
1979 toro albala, pedro ximenez	\$10
2005 casta diva miel, moscatel	\$12
2007 niades brachetto d'acqui	\$12
n/v saracco moscato d'asti	\$12
n/v "virtuoso" late harvest malbec	\$8
n/v fonseca "terra bella" organic ruby port	\$10

coffee drinks

coffee	\$2.50
espresso	\$2.50
double espresso	\$3
americano	\$2.50
latte	\$3.50
cappuccino	\$3.25