

BOCANOVA

QUICK
FAST
HURRY
NEVERMIND
RELAX

FROM THE PANTRY

Spiced Roasted Peanuts	2.
Peruvian Black Olives	2.
Olivestri Olive Oil	1.
Housemade Tortillas	3.

FROM THE RAW BAR

Six Oysters on the Half-Shell—sangrita shots & lime	11.
Hawaiian Sea Bass Ceviche—plantain chips	8.
Hamachi Crudo—Veracruz style	9.
Dungeness Crab Deviled Eggs—chipotle aioli	7.
Mexican Wild Shrimp Ceviche—jicama, red pepper & cilantro	8.
Beef Tenderloin Crudo—rocoto pepper and fried capers	8.

FROM THE GARDEN

Burnt Carrot & Arugula Salad—avocado vinaigrette	9.
Little Gem Caesar—garlic croutons & parmigiano	9.
Avocado, Endive & Hearts of Palm—sherry vinaigrette	9.

FROM THE FREIDORA

Potatoes "Delfina"—Peruvian tapenade	3.
Fried Yuca—garlic butter, red onion & cilantro	3.
Fried Frigatello Peppers—pink sea salt	4.
Forest Mushroom & Corn "Empanadas"—lime cream	7.
Blackeye Pea & Wild Shrimp Fritter—Malagueta pepper salsa	7.
Petrale Sole Seafood Taco—pickled fennel & carrots	9.

FROM THE STOVES

Organic Black Bean Soup—tortilla strips	6.
Pole Beans—heirloom tomato & brown garlic	5.
Steamed Clams with Chorizo—white wine, garlic & tomato	11.
Quinoa Atamalada Shrimp—cilantro & hard cooked eggs	10.
Yucatan Seafood Stew—roasted garlic, grapefruit & tomato	14.

FROM THE OVENS

Sweet Potato & Chipotle Gratin—garlic & bechamel	4.
Heirloom Beans with Chorizo—sour cream & cilantro	5.
Roasted Carrots—cilantro pesto	5.
Braised Lamb—pasilla peppers & honey	14.

FROM LA PLANGHA

Poblano Pepper Quesadilla—chiltomate sauce	7.
Sea of Cortez Scallops—Brazilian curry sauce	14.
Local Halibut—pole beans & heirloom tomatoes	13.
Half Organic Chicken—guajillo & banana salsa	16.

FROM THE GRILL

Prather Ranch Mini-Burgers (4)—avocado and mustard sauce	8.
Seasonal Grilled Vegetables—aji amarillo sauce	9.
"Lomo" Steak—chipotle mushroom sauce	19.
16 oz "Bola de Lomo" Steak—strip steak with chimichurri	29.

FROM THE ROTISSERIE

Turkey Breast—pumpkin seed mole	13.
Prather Ranch Pork Country-Style Ribs—chiltomate sauce	14.
Hawaiian Swordfish—recado colorado	15.

SPARKLING WINES

	glass	carafe	bottle
NV German Gilibert Cava Rosé (Trepát)	11	28	40
NV Reginato "Metodo Tradicional" Blanc de Blancs (Argentina)	11	28	40

WHITE WINES

2008 Avinyo Vi d'Agulla Blanco (Penedes)	8.5	23	32
2008 Xarmant Arabako Txakolina (Txakoli)	12	30	44
2008 Vevi Verdejo/Viura (Rueda)	8.5	23	32
2007 Husch Gewurtztraminer (Anderson Valley)	8.5	23	32
2008 Cono Sur "Bicycle" Sauvignon Blanc (Chile)	7	20	28
2008 Husch "Renegade" Sauvignon Blanc (Anderson Valley)	12	33	48
2007 Jean Bousquet Chardonnay/Pinot Gris (Mendoza)	14	37	54
2007 MacRostie Carneros Chardonnay	13	36	52

ROSÉ WINES

2008 Masia di Bielsa Rosé (<i>Garnacha</i>) (Campo de Borja)	8	23	32
2008 Festivo Malbec Rosé (Mendoza)	8	23	32
2007 Raptor Ridge Pinot Noir Rosé (Willallmette Valley)	7	20	28

RED WINES

2008 Masia di Bielsa Bielsa Tinto (<i>Garnacha</i>) (Campo de Borja)	8	23	32
2006 Brandborg Benchlands Pinot Noir (Umpqua Valley)	14	37	54
2007 Cono Sur Cabernet Sauvignon/Carmenère (<i>Organic</i>) (Casablanca Valley)	8.5	23	32
2004 Bodegas Montebaco Semele Crianza (<i>Tempranillo</i>) (Ribera del Duero)	13	36	52
2007 Sogevinus Veedha (<i>Tinta Roriz, Touriga Franca, Touriga Nacional</i>) (Douro)	10	28	40
2007 Kaiken Malbec (Mendoza)	8.5	23	32
2007 La Posta Cocina Blend (<i>Malbec, Bonarda, Syrah</i>) (Mendoza)	9	25	36
2006 Hook & Ladder "Tillerman" Red Blend (<i>Cab, Cab Franc, Merlot, Sangiovese</i>)	11	28	40

FROM THE BARRISTA

Espresso	2.	Single Press Pot	3.
Cappuccino	3.	Double Press Pot	5.
Latte	4.	Large Press Pot	7.
Americano	3.		
Café au Lait	4.	Hot Tea	3.
Café Mocha	4.	Hot Chocolate	3.