

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 10.
- Ahi Tuna Crudo—pickled beets & pink sea salt 9.
- Dungeness Crab Deviled Eggs—chipotle aioli 9.
- Mexican Wild Shrimp Ceviche—jicama, red pepper & cilantro 9.
- Beef Tenderloin Crudo—rocoto pepper and fried capers 9.

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

- Papas Fritas 3.
- Fried Yuca—garlic butter, red onion & cilantro 3.
- “Gorditas”—shredded pork, red onion & chiles 9.
- Chicken & Mushroom “Empanadas”—cilantro cream 7.
- Blackeye Pea & Wild Shrimp Fritter—Malagueta Pepper Salsa 7.

FROM THE STOVES

- Organic Black Bean Soup—tortilla strips 6.
- Chicken, Shrimp & Oyster Gumbo—andouille sausage 11.
- Steamed Clams with Chorizo—white wine, garlic & tomato 11.
- “Menudo” Slow Cooked Tripe with Dried Chiles—cilantro 9.
- Yucatan Seafood Stew—roasted garlic, grapefruit & tomato 15.

FROM THE OVENS

- Heirloom Beans with Chorizo—sour cream & cilantro 5.
- Heirloom Tomato Pizza—bufala mozzarella 9.
- Chicory, Grapes & Bacon—queso fresca 9.

FROM LA PLANGHA

- Poblano Pepper Quesadilla—grilled onion & tomato salsa 7.
- Sea of Cortez Scallops—Brazilian curry sauce 14.
- Local Halibut Seafood Taco—pico de gallo & pickled cabbage 11.
- Cuban Pressed Sandwich—roast pork, pickles & swiss cheese 9.

FROM THE GRILL

- Prather Ranch Mini-Burgers (3)—avocado and mustard sauce 9.
- Seasonal Grilled Vegetables—aji amarillo sauce 10.
- Shortrib Steak—chiltomate sauce 15.
- Marinated Sweetbreads—mushroom chipotle sauce 13.