

# BOCANOVA

**BOCADITOS**

|  |     |
|--|-----|
| Jicama Wedges—chile, lime juice  | 6.  |
| Marinated Peruvian Olives  | 8.  |
| Guasacaca Sauce—tortilla chips   | 9.  |
| Fried Peppers—trapani sea salt   | 9.  |
| Argentine Caramelized Provolone—roasted cherry tomato salsa, olives, grilled bread | 9.  |
| Argentine Eggplant Escabeche—oregano, vinegar, olive oil, grilled bread            | 9.  |
| Firecracker Chicken Wings—ginger, garlic, green onion, chiles                      | 12. |
| Short Rib Empanadas—charred tomato sauce   | 15. |
| Dungeness Crab Deviled Eggs—chipotle aioli   | 15. |

**CEVICHES Y CRUDOS**

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| Steelhead Tiradito—dungeness crab, apple, seaweed salad, white soy ponzu | 14. |
| White Shrimp Ceviche—avocado, cherry tomatoes, mango cocktail sauce      | 15. |
| Ahi Tuna Ceviche—soy, ginger, avocado, tobiko                            | 15. |

**POZOLES (GARNISH OF ONION, CABBAGE, TORTILLA STRIPS)**

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| Crispy Pork—tomatillo, jalapeño, cilantro              | 12. |
| Chicken—red chile, avocado, cilantro                   | 12. |
| King Crab—roasted garlic, grapefruit, tomato, cilantro | 14. |

**RACIONES**

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| Crispy Polenta—onions, wild mushrooms, chipotle butter                   | 15. |
| Beef Anticuchos—onions, mushrooms, chimichurri                           | 15. |
| Pork Anticuchos—yucatan habanero salsa                                   | 15. |
| Steamed Mussels—dried chile pesto, grilled bread                         | 15. |
| Scallops a la Plancha—brazilian green curry sauce, toasted pumpkin seeds | 16. |

**PLATOS GRANDES (SERVES 2 OR MORE)**

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| Piloncillo Brined Organic Free Range Chicken—wasakaka sauce                                     |     |
| Half Chicken  | 21. |
| Whole Chicken   | 38. |
| Mexican Style Roasted Pork Ribs—citrus, chipotle, tomato, cilantro                              | 32. |
| Liberty Duck Breast—peruvian tamarind sauce, grilled green onions                               | 34. |
| "Bandeja Paisa" Colombian Mixed Plate—chorizo, morcilla, pork belly, steak, egg, beans, avocado | 35. |
| Whole Fish—achiote-coconut sauce, sweet peppers, platanos                                       | 38. |
| Cuban Shrimp & Lobster Stew Creole Style—sofrito, tomato, cilantro rice                         | 45. |
| Grilled 16 oz Chianina Ribeye—green onions, black garlic, mushrooms, peruvian oriental sauce    | 45. |

**ENSALADAS Y VERDURAS**

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| Arugula Salad—roasted beets, cheese, mustard vinaigrette  | 11. |
| Citrus & Avocado Salad—radish, jicama, endive, arugula, manchego cheese, honey-lime vinaigrette | 11. |
| Roasted Cauliflower Gratin—aji amarillo, roasted garlic, cheddar, poblanos                      | 10. |
| Asparagus, Mushrooms & Quinoa—roasted garlic sauce  | 10. |
| Seasoned Papas Fritas—fresh herbs, aioli  | 10. |
| Sweet Potato Gratin—chipotle, cilantro  | 10. |
| Brussels Sprouts—bacon, mushrooms, maple syrup, lemon   | 10. |

**QUICK  
FAST  
HURRY  
NEVERMIND  
RELAX**

Bread Served Upon Request  
One Check Per Table, Maximum Six Credit Cards

**IN LIEU OF GRATUITY,  
20% WILL BE ADDED TO THE SUBTOTAL  
OF YOUR BILL**