

BOCANOVA

BOCADITOS

Jicama Wedges—chile, lime juice	6.
Marinated Peruvian Olives	8.
Guasacaca Sauce—tortilla chips	9.
Fried Peppers—trapani sea salt	9.
Chianina Beef Tartare—shaved bread	12.
Firecracker Chicken Wings—ginger, garlic, green onion, chiles	12.
Short Rib Empanadas—charred tomato salsa	15.
Dungeness Crab Deviled Eggs—chipotle aioli	15.

CEVICHES Y CRUDOS

Peruvian Trout Ceviche—garlic, red onion, sweet potato, peppers, lime vinaigrette	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)

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

RACIONES

Crispy Polenta—onions, wild mushrooms, chipotle butter	15.
Penne Pasta—eggplant, chiles, tomato, capers, caramelized provolone	15.
Scallops a la Plancha—brazilian green curry sauce, toasted pumpkin seeds	15.

PLATOS GRANDES (SERVES 2 OR MORE)

Piloncillo Brined Organic Free Range Chicken—wasakaka sauce	
Half Chicken	21.
Whole Chicken	38.
Mexican Style Roasted Pork Ribs—citrus, chipotle, tomato, cilantro	32.
Grilled 16oz Marinated Pork Shoulder Chop—cilantro sauce, calcçot onions	34.
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.
Grilled 16oz Chianina Ribeye—green onions, black garlic, mushrooms, peruvian oriental sauce	45.
Roasted 16oz Swordfish Loin—fennel rub, fennel & mussel escabeche, aioli	48.
Seafood Paella—sofrito, tomato, saffron rice	48.

ENSALADAS Y VERDURAS

Arugula Salad—roasted beets, cheese, mustard vinaigrette	11.
Spring Vegetable Salad—walnuts, blue cheese, sherry 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