

bocado

Tapas Wine Bar

2018 restaurant week

Available July 30th – August 11th at our Worcester Location

EXPERIENCE FOR ONE / \$25.18

1 Tapas from a Select List ([see back](#)) and Choice of Individual Paella (*Classic, Meat, Seafood or Vegetable*) or Choice of 3 Tapas
Includes Churros OR Warm Banana Walnut Bread Pudding

EXPERIENCE FOR TWO / \$50.36

3 Tapas from a Select List ([see back](#)) and Choice of Small Paella (*Classic, Meat, Seafood or Vegetable*) or Choice of 5 Tapas
Includes Churros OR Warm Banana Walnut Bread Pudding

EXPERIENCE FOR FOUR / \$100.72

4 Tapas from a Select List ([see back](#)) Served Family Style and Choice of Large Paella (*Classic, Meat, Seafood or Vegetable*) or Choice of 6 Tapas Served Family Style
Includes Churros AND Warm Banana Walnut Bread Pudding

PAELLA PICANTE / \$28

chorizo, Italian hot sausage, hot pimenton BFF bacon, tomato, roasted poblano, sweet onion, black pepper piquillo broth, light cream, Calabrian chili pepper crème fraîche, green onion

ACEITUNAS MIXTAS

imported mixed Spanish olives

ALMENDRAS DE MARCONA

Spanish roasted almonds

**PIQUILLO Y HUMMUS DE
FRIJOLES BLANCOS**

*Spanish piquillo and white bean
hummus, grilled pita, carrot, celery*

ENSALADA DE MADALENA

*chopped lettuce, red onion, hearts of
palm, tomato, avocado, manchego*

ESPÁRRAGOS CON GAMBAS

*marinated asparagus & shrimp
with roasted peppers, goat cheese
and balsamic*

TOSTADA DE AGUACATE

*avocado toast, sweet pea ricotta purée,
red chili onion jam*

**SALTEADO DE SETAS
DEL BOSQUE**

*sautéed forest mushrooms, silky polenta,
goat cheese butter, sherry vinegar glaze,
shallot crisps*

CALAMARES CON AJO

*fried calamari, baby onions, capers,
lemon, garlic, orange horseradish cream*

ALBÓNDIGAS DE CERDO

*pork meatballs with red wine,
figs and bleu cheese*

GAMBAS AL AJILLO

*sautéed shrimp with garlic, parsley,
and olive oil*

REMOLACHAS ASADAS

*roasted beets, avocado, feta, orange
blossom honey, sherry vinegar and
toasted hazelnuts*

**CORAZONES DE
ALCACHOFA ASADOS**

*marinated artichoke hearts, roasted
fennel chick pea purée, shaved
Idiazabal, lemon crema,
marcona almonds*

ACEITUNAS FRITOS

*golden fried manzanilla, kalamata
and black olives, saffron allioli*

PATATAS ASADAS

*crispy roasted potatoes with saffron and
tomato allioli, black truffle oil*

POLLO DE LA PLANCHA

*roasted paprika & garlic marinated
chicken breast over Russian potato salad
with rioja allioli*

POLLO CON ACEITUNAS

*braised chicken thigh, creamy polenta,
olive smoked almond sauce picada,
orange honey*

**BOLA DE ARROZ FRITO
CON MOZZARELLA**

*mozzarella stuffed crispy rice balls
with basil allioli*

**MEJILLONES SALTEADOS
CON TOMATE**

*sautéed mussels tossed with garlic,
sundried tomato, basil, cracked black
pepper, white wine and cream*

**JEREZ PANCETA DE CERDO
A LA BRASA**

*crisp braised pork belly, creamy corn
potato purée, Sriracha bbq,
pickled vegetables*

BERENJENA A LA PLANCHA

*grilled Japanese eggplant,
roasted sweet potato vinaigrette,
whipped feta, crispy garlic*

PECHO DE RES COCIDO

*5 hour braised beef brisket,
bbq braise sauce, Yukon mashed,
Espelette crème fraîche*

COLIFLOR DE BÚFALO

*roasted fried cauliflower florets,
Bocado buffalo sauce, celery carrot
slaw, gorgonzola ranch*

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EXPERIENCE FOR PARTIES OF (6) OR MORE / \$25.18/PP

4 Tapas from a Select List (*see back*) Served Family Style and Choice of any 2 Paellas (*Classic, Meat, Seafood, or Vegetable*) or Choice of 6 Tapas Served Family Style

Includes Churros

AND

Warm Banana Walnut Bread Pudding

Served Family Style

PAELLA PICANTE / \$28

chorizo, Italian hot sausage, hot pimenton BFF bacon, tomato, roasted poblano, sweet onion, black pepper piquillo broth, light cream, Calabrian chili pepper crème fraiche, green onion

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WHITE WINE SPECIALS

¡Buenas! (Viura), La Mancha, 2014 / 25.18

Pastor Díaz 'Castrovijo' (Viura), Rioja, 2014 / 25.18

Gregory Perez 'Brezo' (Godello/Doña Blanca), Bierzo, 2015 / 25.18

Protos (Verdejo), Rueda, 2014 / 25.18

SOMMELIER SELECTION

Cava

Campo Viejo, Brut Reserva (Xarel-lo/Parellada/Macabeo), Catalonia, NV / 35.18

White

Legado del Moncayo (Garnacha Blanca), Campo de Borja, 2016 / 35.18

RED WINE SPECIALS

Rios de Tinta (Tinta del Pais), Ribera del Duero, 2014 / 25.18

Bovale (Bobal), Utiel-Requena, Valencia, 2014 / 25.18

SOMMELIER SELECTION

Conde Valdemar 'Reserva' (Tempranillo/Mazuelo/Graciano), Rioja, 2009 / 35.18

Campo Viejo 'Gran Reserva' (Tempranillo/Graciano/Mazuelo), Rioja, 2011 / 45.18