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Tapas Wine Bar

2024 restaurant week

Available Feb. 26th–March 9th

Worcester location, dine-in only

OPTION ONE / \$33.24

Seafood Sampler Trio

served with thin toasted baguette

HOUSE SMOKED SALMON – *Dijon maple, dill cukes*

TUNA POKE – *teriyaki glaze, cashew, wasabi pea*

LOBSTER COCKTAIL – *avocado cocktail sauce, lemon, celery, red onion*

OPTION TWO / \$33.24

BBQ Surf & Turf Paella

*beef brisket, burnt end sausage, corn, onion, peppers,
smokehouse broth, cornmeal fried shrimp, golden bbq*

Churros and Chocolate Sauce

OPTION THREE / \$33.24

Choice of Three Tapas

from the list on back

WINE SPECIALS

Bodegas Carramimbre

(Verdejo), Rueda – 10/32

Bodegas Atalaya 'Laya'

(Garnacha Tintorera/Monastrell), Almansa – 10/32

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restaurant week tapas

QUESO DE CABRA CON MIEL
fried goat cheese with honey

ENSALADA DE MADALENA
*chopped lettuce, red onion, hearts of palm,
tomato, cucumber, avocado, manchego*

REMOLACHAS ASADAS
*roasted beets, goat cheese, avocado,
micro greens, honey, sherry vinaigrette,
toasted marcona*

CAMARONES Y AGUACATE
*fried avocado, spicy shrimp salad,
lemon ginger dressing*

**BOLAS DE ARROZ FRITO
CON MOZZARELLA**
*mozzarella stuffed crispy rice balls
with basil allioli*

CALAMARES CON AJO
*fried calamari, lemon, garlic,
crispy capers, Spanish smoked paprika,
orange horseradish crema*

ALBÓNDIGAS DE CERDO
*pork meatballs, port wine sauce,
figs and bleu cheese*

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

POLLO ASADO LENTO
*slow-roasted chicken thigh, creamy polenta,
sundried tomato-olive salsa,
pomegranate molasses*

POLLO A LA PLANCHA
*grilled marinated chicken breast, farro and
vegetable salad, feta, sherry Dijon vinaigrette*

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

SALTEADO DE SETAS
*sautéed gourmet mushrooms,
silky polenta, goat cheese butter,
sherry vinegar glaze, shallot crisps*

COLIFLOR DE BÚFALO
*roasted fried cauliflower florets,
Bocado buffalo sauce, pickled vegetables,
gorgonzola ranch*

PECHO DE RES COCIDO
*5 hour braised beef brisket,
bbq braise sauce, Yukon mashed,
Aleppo crème fraîche*

GAMBAS AL AJILLO
*sautéed shrimp, garlic, parsley,
olive oil, red pepper flakes*

**JEREZ PANCETA DE CERDO
A LA BRASA**
*crisp braised pork belly, creamy corn potato
purée, Sriracha bbq, pickled vegetables*

**VIEIRAS CON TRUFA
Y TOCINO**
*bacon wrapped scallops with white truffle
honey, red pepper flakes*

TUNA POKE
*raw yellowfin saku, fiery teriyaki sauce,
edamame, cashews, wasabi crunch*

ATÚN DE BOCADO
*rare seared yellowfin saku tuna,
lemon basil crema, chili avocado purée,
sweet potato hay*

HAMBURGUESAS DE WAGYU
*twin mini Kobe-style beef burgers, basil
Dijon mayo, lettuce, tomato, Spanish onion*

HAMBURGUESAS DE GAMBAS
*twin mini shrimp & parmesan burgers
with hot cherry pepper sauce*

PULPO A FEIRA
*grilled Spanish octopus, roasted potato,
olive oil, smoked Spanish paprika, sea salt*

CONEJO ASADO LENTO
*slow roasted rabbit, mushrooms,
diced tomato, onion, garlic, pimenton
mushroom broth*

VENADO A LA PARRILLA
*grilled venison, roasted sweet potato
and asparagus, black cherry agrodolce,
bleu cheese*