

Boca Chica

BAR
+ GRILL

BAR SNACKS

Marinated olives <i>VG</i>	4
Spiced almonds, hazelnuts <i>VG</i>	4
Pan con tomate <i>spanish bread, tomato, garlic, oil</i>	5
Bikini (<i>spanish toasties</i>)	
Serrano ham, manchego cheese, roast tomato aioli	9
Roasted mushroom, goats cheese, confit garlic <i>V</i>	9
Add; Boca fries	+6

ON THE BOARD

Spanish cheese board, lavosh, dried figs, nuts <i>V, GFA</i>	14
Spanish cured meat board, spanish pickles & toasts <i>DF, GFA</i>	18
Toasted baguette served with:	
Cuca anchovies in olive oil <i>DF</i>	9
Cuca mejillones mussels in spicy tomato <i>DF</i>	11
Cuca sardines in olive oil <i>DF</i>	11

TAPAS *Entree plates to share*

Patatas bravas, spicy roast tomato aioli <i>V, DF</i>	8
Roasted portabello mushroom, goats cheese tostada <i>V</i>	9
Serrano ham, pimenton, manchego cheese croquettes	10
Fried calamari, pimenton, spicy roast tomato aioli <i>DF</i>	12
Chicken skewers, piquillo emulsion <i>GF, DF</i>	15

ENSALADA *Salads*

Broccolini, chilli, parsley, almonds <i>VG, GF</i>	10
Tomato, spanish onion, parsley, roasted croutons <i>VG, GFA</i>	10
Add to your salad; Chargrilled chicken	+7
Cuca sardines	+7
White anchovies	+7

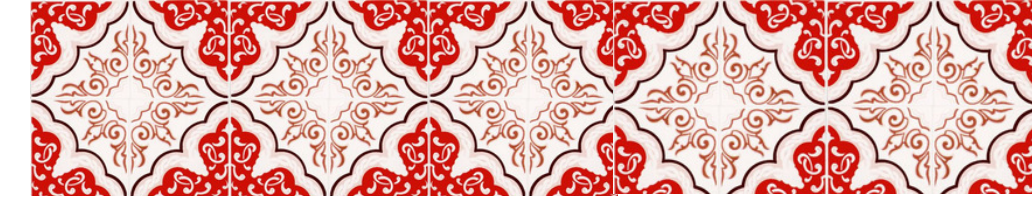
VERDURAS *Vegetables*

Roasted mushrooms, thyme, garlic <i>V, GF</i>	12
Chargrilled broccolini, piquillo peppers <i>VG, GF</i>	12

RACIONES *Mains*

Spanish grilled vegetable salad <i>VG, GF</i>	18
Portuguese chicken breast, parsley, lemon, potato <i>GF, DF</i>	28
Paella - chorizo, chicken, mussels, prawn <i>GF, DF</i>	28
Chilli garlic prawns, butter beans, tomato <i>GF</i>	30
Sirloin steak (300g) with lemon, pimenton herb butter, piquillo peppers <i>GF</i>	33
A La Parrilla - semi cured chorizo, txistorra sausage, roast pork belly <i>GF, DF</i>	28
Add; Sliced sirloin steak	+12

V = VEGETARIAN GF = GLUTEN FREE DF = DAIRY FREE VG = VEGAN A = AVAILABLE



FOOD AVAILABLE FROM

TUES—THURS | 5pm - 8.30pm

FRI - SAT | 3.30pm - 9pm

CONCINERO'S MENU

(per person)

Banquet for 2 - 36 people

55

Chef's selection of tapas, ensaladas, paella, mixed grill & churros

POSTRES *Desserts*

Bocachino - cappuccino, churro, chocolate <i>V</i>	7
Churros con ciocolata <i>V</i>	10
Hazelnut nougat ice cream, Pedro Ximenez & raisin ice cream <i>V</i>	11
Valencian orange & almond cake, cinnamon ice cream <i>V, GF</i>	11
Crema catalana <i>V, GF</i>	11
Affogato Boca - Cinnamon ice cream with a mini Patron espresso martini <i>V, GF</i>	14

HAPPY HOUR

TUES - FRIDAY | 5PM - 7PM

\$15 - Jug of SANGRIA

\$6 - Furphy *Or* Super Dry Schooner

Or Glass of House Wine

\$9 - Cocktails

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561 Montague Road, Modbury SA 5092



SPARKLING WINE

La Gioiosa Prosecco Superiore, DOCG, <i>Veneto, Italy</i>	11 / 42
Taltarni 'T Series' Pinot Noir Chardonnay Pinot Meunier, <i>Moonabel, VIC</i>	12 / 44
The Lane 'Lois' Blanc de Blancs NV, <i>Adelaide Hills, SA</i>	48
Bird in Hand Sparkling Pinot Noir (pink), <i>Adelaide Hills, SA</i>	14 / 52
NV Vallformosa Cava Brut, <i>Cava, Spain</i>	10 / 39
G.H Mumm Cordon Rouge Brut, <i>Reims, France</i>	98

WHITE WINE

Fiore Moscato, <i>Mudgee, NSW</i>	10 / 40
Hentley Farm Riesling, <i>Eden Valley, SA</i>	9 / 34
Hahndorf Hill Pinot Grigio, <i>Adelaide Hills, SA</i>	40
The Lane 'Block 2' Pinot Gris, <i>Adelaide Hills, SA</i>	13 / 48
Eidosela Charquino Albarino, <i>Rias Baixas, Spain</i>	10 / 42
Giesen Sauvignon Blanc, <i>Marlborough, NZ</i>	11 / 42
Nepenthe Sauvignon Blanc, <i>Adelaide Hills, SA</i>	43

RED WINE

Rockford Alicante Bouchet Rose, <i>Barossa Valley, SA</i>	13 / 48
La Purisima 'Estio' Rosado, <i>Yecla, Spain</i>	11 / 44
Vina Real Rosado, <i>Roja, Spain</i>	46
Josef Chromy 'Pepik' Pinot Noir, <i>Relbia, TAS</i>	11 / 43
Argento Malbec, <i>Mendoza, Argentina</i>	11 / 40
Robert Oately G-18 Grenache, <i>McLaren Vale, SA</i>	42
Honoro Vera Garnacha, <i>Calatayud, Spain</i>	10 / 39
Bela Tempranillo, <i>Ribera Del Duero, Spain</i>	13 / 50
Cune Crianza Tempranillo, <i>Roja, Spain</i>	48
Elvarado Tempranillo Grenache, <i>McLaren Vale, SA</i>	9 / 34
Robert Oately Signature Series GSM, <i>McLaren Vale, SA</i>	12 / 49
Fox Creek 'JSM' Shz Cab Sauv Cab Franc, <i>McLaren Vale, SA</i>	49
Bremerton 'Tamblyn' Cab/Shz/Malbec/Merlot, <i>Langhorne Cr, SA</i>	39
Zema Estate Cabernet Sauvignon, <i>Coonawarra, SA</i>	12 / 48
Wirrega 'Sfera Black' Shiraz Cab Sauv, <i>Limestone Coast, SA</i>	54
The Lane 'Block 5' Shiraz, <i>Adelaide Hills, SA</i>	13 / 48
Hentley Farm 'Villian & Vixen' Shiraz, <i>Barossa Valley, SA</i>	43

SPIRITS / LIQUEURS

GIN

Tanqueray	10
Bombay Sapphire	12
Hendrick's	14
Gin Mare (<i>Spain</i>)	14

VODKA

Smirnoff	10
Stolichnaya	12
Belvedere	14
Grey Goose	15

TEQUILA

Conquistador	10
1800 Anejo	14

SPICED RUM

Captain Morgan	10
Sailor Jerry	12

SCOTCH

Johnnie Walker Range	From 10
Grants Family Reserve	12
Glenmorangie 10yr Old	14
Glengrant Single Malt	14
The Glenlivet 12yr old	15

COGNAC

Hennessy VS	12
Courvoisier VSOP	16

LIQUEURS

Baileys, Kahlua, Midori, Malibu, Pimms, Campari, Rosso Antico, Pernod, Limoncello	10
Frangelico, Jagërmeister, Licor 43	12
Chambord, Cointreau, Drambuie, Amaro, Strega, Galliano, Grand Marnier, Amaretto, Nocello, Chartreuse, Averna	14

CELLAR LIST - Available Upon Request

COCKTAILS

Aperol Spritz	14
Sangria	8 / 19 jug
Negroni campari, gin & sweet vermouth	18
Pommy Collins gin, pomegranate & lemon	18
Sour Chica amaro montenegro sour	18
Fresh Chica vodka, lemon sorbet & sparkling wine	18
Patron Espresso Martini	18

WINE / BEER FLIGHTS

Wine Flights	<i>3 x 75ml tasters</i>
Vino Chica	14
<i>For those who wish to have the full mediterranean experience</i>	
SA Vino	14
<i>Enjoy our favourite South Australian wines</i>	
Spanish Experience	14
<i>Make the most of our extensive Spanish wine selection</i>	
Int'l Beer Flight	<i>3 x 150ml tasters</i>
Estrella (<i>Spain</i>) / Peroni (<i>Italy</i>) / Heineken (<i>Holland</i>)	10

BEER / CIDER

Schooner / Pint		Bottle	
Hahn Super Dry	9 / 12	Hahn Premium Light	7
Estrella	10 / 12	Guinness (stout)	8
Heineken	10 / 13	Coopers Pale Ale	9
Peroni	11 / 14	Somersby Apple Cider	9
Asahi	12 / 15	Corona	9
Furphy	9 / 15 570ml		