

BOCANOVA

FROM THE PANTRY

Jicama Wedges—chile & lime juice	3.
Peruvian Black Olives	5.
Tomatillo Salsa	4.
Guasaca Sauce	4.
Tortilla Chips	3.
Mushroom Escabeche—cremini, king, abalone, olive oil, cilantro & chervil	6.
Cheese Plate—Promontory Cheddar—cow's milk, Utah spiced apricot salsa, honeycomb & warm Acme bread	9.

FROM THE RAW BAR

Eight Oysters on the Half Shell—grapefruit cocktail sauce	18.
Dungeness Crab Deviled Eggs—chipotle aioli	9.
Halibut Ceviche—tomato, zucchini, cilantro & aji amarillo	12.
Walu "White Tuna" Crudo—mango, papaya & rocoto pepper vinaigrette	13.
Cured Monterey Sardine—pickled vegetables & purple potatoes	9.

FROM THE GARDEN

Little Gem Caesar—garlic croutons & parmigiano	11.
Quinoa, Wild Shrimp & Roasted Beet Salad—orange vinaigrette	12.
Garden Tomato Salad—black olives, basil, aji amarillo vinaigrette	9.
Zucchini Crudo & Tomato Salad—ricotta salata, basil, mint, marash chili	10.

FROM THE FREIDORA

Yuca Frita—cabbage, carrots, red onion, cilantro & garlic butter	8.
Fried Shishito Peppers—Trapani sea salt	7.
Beef, Currant & Green Olive Empanadas—tomatillo sauce	8.
Crispy Oysters (3)—sangrita & jicama salad	10.

FROM THE STOVES

Organic Black Bean Soup—tortilla strips	9.
Menudo—black eyed peas & dried chilies	9.
Pork & Clam Stew—red peppers, oregano, tomatoes & cilantro	19.
Yucatan Seafood Stew—roasted garlic, grapefruit & tomato	19.
Braised Lamb—pasilla peppers & honey	21.

FROM THE OVENS

Roasted New Potatoes—romesco sauce	7.
Sweet Potato & Chipotle Gratin	8.
Roasted Beets—feta, aji amarillo & chives	9.
Rabbit Tamales—avocado salsa verde	11.
"Huarache"—lamb chorizo, peppers, spring onions & Oaxaca cheese	9.

FROM LA PLANGHA

Rescoldo Vegetable & Caramelized Cheese Plate—black olive vinaigrette	15.
Sea of Cortez Scallops—Brazilian curry sauce	21.
Seared Halibut—pea puree, oyster salsa blanca & bacon	21.
White Sea Bass—spicy mango & papaya salsa, roasted spring onions	21.

FROM THE GRILL

Grilled Brentwood Corn—lime butter, aji amarillo & cilantro	7.
"Pan con Fava"—fava beans, roasted garlic & goat cheese	11.
Hawaiian Swordfish—recado colorado	21.
Kobe Style Bavette Steak—chipotle mushroom sauce	19.
20 oz "Bife de Chorizo" Steak—bone in New York strip steak	36.

FROM THE ROTISSERIE

Pork Ribs—guava BBQ sauce	12.
Whole Fish—Veracruz style	A.Q.
Peruvian Marinated Chicken—poblano, cilantro & mint	26.

Bread Served Upon Request 18% Gratuity will be added to Parties of 8 or more

QUICK
FAST
HURRY
NEVERMIND
DELAY