

BOCCANOVA

FROM THE PANTRY

Dungeness Crab Deviled Eggs—chipotle aioli	9.
Jicama Wedges—chile & lime juice	3.
Marinated Peruvian Olives	5.
Tomatillo Salsa	4.
Guasacaca Sauce	4.
Tortilla Chips	3.
Mushroom Escabeche—cremini, king, abalone, olive oil, cilantro	6.
Cheese Plate—seasonal chutney, organic honeycomb, house made crackers	10.

FROM THE RAW BAR

Eight Oysters on the Half Shell—agave & lime salsa	18.
Ahi Tuna Crudo—mango, papaya, rocoto pepper vinaigrette	13.
Scallop Crudo—Jonathan apples, jalapenos, ginger & citrus vinaigrette	13.
Pacific Rock Fish Ceviche—tomato, zucchini, cilantro, aji amarillo	12.
White Shrimp Ceviche—heirloom cherry tomatoes, habanero, avocado	14.

FROM THE GARDEN

Quinoa Salad—duck confit, watercress, satsuma mandarins, pistachios	14.
Celery and Pear Salad—arugula, Midnight Moon goat cheese, cider vinaigrette	12.
Garden Lettuce Salad—mustard vinaigrette, gruyere cheese	10.
Little Gem Caesar—croutons, hard cooked egg, aji amarillo	12.

FROM THE FREIDORA

Fried Ceviche—pacific cod, pickled beans, rocoto tartar sauce	12.
Fried Shishito Peppers—Trapani sea salt	7.
Seasoned Papas Fritas—fresh herbs, aioli	7.
Fried Cauliflower—mint & serrano coconut sauce	9.

FROM THE STOVES

Heirloom Carrot Soup—roasted chiles, crème fraiche	9.
PEI Mussels—smoked tomatoes, sofrito, grilled Acme bread	15.
Dungeness Crab Posole—romaine lettuce, hominy, cilantro	18.
Mexican Rice—poblano peppers & spiced crème fraiche	8.
Black Bean Feijoada—pancetta, brisket, Oaxaca cheese	11.

FROM THE OVENS

Roasted Brussels Sprouts—hard apple cider, bacon, caramelized apples	9.
Roasted Sea Bass—manila clams, spicy chorizo, saffron	23.
Braised Short Ribs—menudo, house preserved tomatoes, arbol chiles	23.
"Huarache"—Oaxaca cheese, ghost chili salami, pear, piquillo peppers	11.
Sweet Potato & Chipotle Gratin	9.

FROM LA PLANCHA

Wilted Greens—red chile flakes, pumpkin seeds, pickled papaya	9.
Day Boat Sea Scallops—Brazilian curry sauce	21.
Whole Fish—epazote & caper salsa verde, cherry tomatoes	A.Q.
Slow Roasted Pork "Tamale"—poached egg, queso fresco, tomatillo sauce	18.

FROM THE GRILL

Prather Ranch Pork Loin—tamarind glaze, chayote & jicama slaw	22.
American Kobe Flank Steak—chimichurri	25.
Painted Hills NY Strip—smoked marrow butter	32.
House Made Sausage—white bean & garlic puree, black eyed pea salad	19.

FROM THE ROTISSERIE

Pork Ribs—guava BBQ sauce	15.
Achiote Marinated Mary's Whole Chicken—tomatillo & white chocolate mole	28.

Bread Served Upon Request. 18% Gratuity will be added to parties of 6 or more

QUICK
FAST
HURRY
NEVERMIND
RELAX