

FOOD IS BROUGHT TO YOU BY...

*BocaChica*

DOMINICAN SAZÓN

gf - Gluten Free v- Vegetarian vg- Vegan

## Main dishes

### PICAPOLLO £12.9

**Fried chicken** Dominican style served with tostones (double fried green plantain)

### MORO £13.9

Slow cooked **beef brisket** OR **smoked aubergine** served alongside rice&beans and sweet plantain (vg,gf)

### PESCAO' FRITO £14.9

**Sean bream** Bocachica style served alongside green plantain OR rice ad peas

### CANOA DE MADURO £12

Whole baked sweet plantain stuffed with either **pulled beef** OR **oyster mushrooms** to create a boat-shape delicacy (vg,gf)

### BOCASALAD £12

A sweet and savoury mixed salad with lettuce, purple cabbage, mango, pineapple, cherry tomatoes & mix seeds served with scotch-bonnet & pineapple dressing  
Make it meaty & add **crispy chicken** +1.5

WEEKEND SPECIALS AVAILABLE. PLEASE ASK STAFF FOR DETAILS

## SHARERS AND SIDES

### FRIES £4.5

Skin on fries sprinkled with sazón  
Add beef OR aubergine +£2,25 (v)

### MADUROS £4

Fried sweet plantain (vg,gf)

### TOSTONES £4

Double fried green plantain  
sprinkled with sea salt (vg,gf)

### MORO £4

Dominican staple of  
rice&peas (vg,gf)

### BOLLITOS DE YUCA £6

Cassava croquettes filled with  
variety cheese (v)

### PECHURINAS £6.9

Lemon pepper Dominican style panko fried  
chicken tenders

### ALITAS £6.9

Spicy and tangy chicken wings glazed with  
pineapple and scotch-bonnet sauce

## Dessert

### TRES LECHES £6

Dominican sponge-cake made of three types of milk  
(evaporated / condensed / whole).

#### SAUCES: £1 EACH

Spicy salsa (vg,gf) / Boca Mayo (v) / Red kidney beans (vg,gf)

PLEASE ASK ABOUT ANY ALLERGENS YOU MAY BE CONCERNED ABOUT