

FOOD IS BROUGHT TO YOU BY...

BocaChica

DOMINICAN SAZÓN

gf - Gluten Free v- Vegetarian vg - Vegan

MAINS

PICAPOLLO £14.5

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

VEGAN PICAPOLLO £14.9

Fried Oyster Mushrooms Dominican style served with tostones (double-fried green plantain) (vg,gf)

CANOA DE MADURO £12.5

Whole **baked sweet plantain** stuffed with either **mushrooms** (vg,gf) or **pulled beef** +£2.4 (gf) to create a boat-shaped delicacy

MORO £13.5

Smoked aubergine (vg,gf) or **Slow cooked beef brisket**(gf) +£1.4 served with rice&beans + sweet plantain

PESCAO' FRITO £16.9

Sea bream "Bocachica" style served with **green plantain** OR **rice & beans**

BOCASALAD £12.5

Mixed salad with lettuce & red cabbage, tomatoes, red onion, cilantro, parmesan served with Chimichurri dressing (v,gf)
Vegan cheese option +£1.5 (vg,gf)
Add **crispy chicken** +£2 (gluten)

SHARERS & SIDES

FRIES £5

Skin on fries sprinkled with sazón (v,gf)
Add **beef** +£2.5 or **aubergine** +£2 (v,gf)

MADUROS £5.5

Fried sweet plantain (vg, gf)

TOSTONES £5.5

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

MORO £5.5

Rice and beans slow cooked with coconut milk (vg,gf)

KIPES £6

Ball-shaped, falafel-like mix of minced beef, bulgur and spices, served with a side of spicy salsa (gf)

PECHURINA £7.5

Dominican style panko fried lemon pepper chicken tenders

BOLLITOS DE YUCA £6

Cheese filled Cassava croquettes (v)

ALITAS £7.5

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

YUCA FRITA £6

Cassava fries sprinkled with Sazon (v,gf)
Add **beef** +£2.5 or **aubergine** +£2 (v,gf)

SAUCES £1 EACH

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

TRES LECHES £7

Dominican sponge-cake A dessert made with three types of milk (evaporated/condensed/whole)

PLEASE ASK ABOUT ANY ALLERGENS YOU MAY BE CONCERNED ABOUT
WEEKEND SPECIALS AVAILABLE. PLEASE ASK STAFF FOR DETAILS

FOOD MENU