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Tapas Wine Bar

2017 restaurant week

Available July 31st – August 12th, 2017 at our Worcester Location

EXPERIENCE FOR ONE / \$25.17

1 Tapas from a Select List ([see back](#)) and Choice of Individual Paella (*Classic, Meat, Seafood or Vegetable*) or Choice of 3 Tapas
Includes Churros OR Warm Banana Walnut Bread Pudding

EXPERIENCE FOR TWO / \$50.34

3 Tapas from a Select List ([see back](#)) and Choice of Small Paella (*Classic, Meat, Seafood or Vegetable*) or Choice of 5 Tapas
Includes Churros OR Warm Banana Walnut Bread Pudding

EXPERIENCE FOR FOUR / \$100.68

4 Tapas from a Select List ([see back](#)) Served Family Style and Choice of Large Paella (*Classic, Meat, Seafood or Vegetable*) or Choice of 6 Tapas Served Family Style
Includes Churros AND Warm Banana Walnut Bread Pudding

BBQ PAELLA / \$25.17

beef brisket, andouille and chorizo sausage, summer squash, tomato, smoky bbq broth, manchego gratin

WOLF BERRY SANGRIA / \$9.17 OR \$25.17

Blueberry Rum, Blood Orange, White Sangria



restaurant week tapas

ACEITUNAS MIXTAS

imported mixed Spanish olives

ALMENDRAS DE MARCONA

Spanish roasted almonds

ALMENDRA AHUMADO Y QUESO DE CABRA

*smoked almond, basil arugula pesto
and goat cheese dip, grilled pita, carrots*

ENSALADA DE MADALENA

*chopped lettuce, red onion, hearts of
palm, tomato, avocado, manchego*

ESPÁRRAGOS CON GAMBAS

*marinated asparagus & shrimp
with roasted peppers, goat cheese
and balsamic*

TORTILLA ESPAÑOLA

*potato, egg & onion omelet with
pimenton crema*

SALTEA DO DE SETAS DEL BOSQUE

*sautéed forest mushrooms, silky polenta,
goat cheese butter, sherry vinegar glaze,
shallot crisps*

CALAMARES CON AJO

*fried calamari with garlic, lemon,
parsley and orange horseradish cream*

ALBÓNDIGAS DE CERDO

*pork meatballs with red wine,
figs and bleu cheese*

GAMBAS AL AJILLO

*sautéed shrimp with garlic, parsley,
and olive oil*

REMOLACHAS ASADAS

*roasted beets, avocado, feta, orange
blossom honey, sherry vinegar and
toasted hazelnuts*

ACEITUNAS FRITOS

*golden fried manzanilla,
kalamata and black olives,
saffron allioli*

PATATAS ASADAS

*crispy roasted potatoes with
saffron and tomato allioli,
black truffle oil*

POLLO DE LA PLANCHA

*roasted paprika & garlic marinated
chicken breast over Russian potato salad
with rioja allioli*

ESTOFADO DE POLLO PICANTE

*braised chicken, smoky red hot buffalo
sauce, creamy cheddar polenta,
crumbled bacon, blue cheese crema*

BOLA DE ARROZ FRITO CON MOZZARELLA

*mozzarella stuffed crispy rice balls
with basil allioli*

MEJILLONES SALTEADOS CON TOMATE

*sautéed mussels tossed with garlic,
sundried tomato, basil, cracked black
pepper, white wine and cream*

JEREZ PANCETA DE CERDO A LA BRASA

*crisp braised pork belly, creamy corn
potato purée, Sriracha bbq,
pickled vegetables*

BERENJENA A LA PLANCHA

*grilled Japanese eggplant,
roasted sweet potato vinaigrette,
whipped feta, crispy garlic*

PECHO DE RES COCIDO

*5 hour braised beef brisket,
bbq braise sauce, Yukon mashed,
Espelette crème fraîche*

CERDO A LA PARRILLA

*grilled pork tenderloin,
roasted pear mostarda, grilled eggplant,
apricot agrodolce*