

bocado

Tapas Wine Bar

2018 restaurant week

Available February 26th – March 10th at our Worcester Location

EXPERIENCE FOR ONE / \$25.18

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 / \$50.36

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 / \$100.72

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

SPANISH PORCHETTA STYLE PAELLA / \$25.18

featuring locally-raised pork from Blanchette Family Farms
ground pork, bacon, fennel, tomato, fresh herbs, rich ham stock,
topped with fried chicharrones

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EXPERIENCE FOR PARTIES OF (6) OR MORE / \$25.18/PP

4 Tapas from a Select List (*see back*) Served Family Style and Choice of any 2 Paellas (*Classic, Meat, Seafood, or Vegetable*) or Choice of 6 Tapas Served Family Style

Includes Churros

AND

Warm Banana Walnut Bread Pudding

Served Family Style

SPANISH PORCHETTA STYLE PAELLA / \$25.18

featuring locally-raised pork from Blanchette Family Farms

*ground pork, bacon, fennel, tomato, fresh herbs, rich ham stock,
topped with fried chicharrones*

restaurant week tapas

ACEITUNAS MIXTAS

imported mixed Spanish olives

ALMENDRAS DE MARCONA

Spanish roasted almonds

PIQUILLO Y HUMMUS DE FRIJOLES BLANCOS

Spanish piquillo and white bean hummus, grilled pita, carrot, celery

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

traditional potato, onion, egg omelet cooked to order with pimento 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, baby onions, capers, lemon, garlic, 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

POLLO CON ACEITUNAS

braised chicken thigh, creamy polenta, olive smoked almond sauce picada, orange honey

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

CORAZONES DE ALCACHOFA ASADOS

marinated artichoke hearts, roasted fennel chick pea purée, shaved Idiazabal, lemon crema, marcona almonds

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WHITE WINE SPECIALS

;Buenas! (Viura), La Mancha, 2014 / 25.18

Pastor Díaz 'Castrovijo' (Viura), Rioja, 2014 / 25.18

Gregory Perez 'Brezo' (Godello/Doña Blanca), Bierzo, 2015 / 25.18

Tamaral (Verdejo), Rueda, 2014 / 25.18

Herencia Altés (Grenache Blanc), Catalonia, 2015 / 25.18

Valdesil (Godello), Valdeorras, 2013 / 25.18

SOMMELIER SELECTION

Marques de Cáceres (Viura), Rioja, 2010 / 35.18

Bodegas Castro Martin (Albariño), Rias Baixas, 2012 / 45.18

Viña Otano (Viura/Tempranillo Blanco), Rioja, 2014 / 45.18

RED WINE SPECIALS

Capçanes 'Mas Donis' (Grenache/Syrah), Montsant, 2014 / 25.18

Porrera, (Cab sau/Merlot/Garnacha), Priorat / 25.18

Zestos Especial (Tempranillo) / 25.18

Eguren Ugarte (Tempranillo/Graciano), Rioja, 2011 / 25.18

SOMMELIER SELECTION

Bodegas Protos Reserva (Tempranillo), Ribera del Duero, 2011 / 35.18

Bodegas Franco Espanolas 'Royal' (Tempranillo/Garnacha), Rioja, 2012 / 35.18

*Maetierra Dominvm 'Reserva'
(Tempranillo/Graciano/Garnacha Tinta), Rioja, 2007 / 45.18*