

bocado

Tapas Wine Bar

2022 restaurant week

Available February 28th–March 12th

Worcester location, dine-in only

OPTION ONE / \$28.22

Ultimate Cheese & Charcuteria Board

*manchego, mahon, jamón serrano, chorizo,
Marcona almonds, mixed olives, roasted red pepper hummus,
cornichons, quince paste, honey, toasted baguette*

OPTION TWO / \$28.22

Winter Heat Paella


*shrimp, roasted corn, carrots, celery, spicy tomato broth,
crispy chicken strips, hot cherry pepper allioli, grated manchego*

Churros and Chocolate Sauce

OPTION THREE / \$28.22

Choice of Three Tapas

from the list on back



restaurant week tapas

QUESO DE CABRA CON MIEL
fried goat cheese with honey

ENSALADA DE MADALENA
*chopped lettuce, red onion,
hearts of palm, tomato, cucumber,
avocado, manchego*

REMOLACHAS ASADAS
*roasted beets, goat cheese, avocado,
micro greens, honey, sherry vinaigrette,
toasted marcona*

CAMARONES Y AGUACATE
*fried avocado, spicy shrimp salad,
lemon ginger dressing*

**BOLAS DE ARROZ FRITO
CON MOZZARELLA**
*mozzarella stuffed crispy rice balls
with basil allioli*

CALAMARES CON AJO
*fried calamari, lemon, garlic,
crispy capers, orange horseradish crema,
piquillo peppers*

ALBÓNDIGAS DE CERDO
*pork meatballs, port wine sauce,
figs and bleu cheese*

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

POLLO ASADO LENTO
*slow-roasted chicken thigh, creamy
polenta, sundried tomato-olive salsa,
pomegranate molasses*

POLLO A LA PLANCHA
*grilled marinated chicken breast,
farro and vegetable salad, feta,
sherry Dijon vinaigrette*

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

SALTEADO DE SETAS
*sautéed gourmet mushrooms,
silky polenta, goat cheese butter,
sherry vinegar glaze, shallot crisps*

COLIFLOR DE BÚFALO
*roasted fried cauliflower florets, Bocado
buffalo sauce, pickled vegetables,
gorgonzola ranch*

PECHO DE RES COCIDO
*5 hour braised beef brisket,
bbq braise sauce, Yukon mashed,
Aleppo crème fraîche*

GAMBAS AL AJILLO
*sautéed shrimp, garlic, parsley,
olive oil, red pepper flakes*

**JEREZ PANCETA DE CERDO
A LA BRASA**
*crisp braised pork belly,
creamy corn potato purée,
Sriracha bbq, pickled vegetables*

**VIEIRAS CON TRUFA
Y TOCINO**
*bacon wrapped scallops with white
truffle honey, red pepper flakes*