

bocado

Tapas Wine Bar

2023 restaurant week

Available February 27th–March 11th

Worcester location, dine-in only

OPTION ONE / \$28.23

Ultimate Cheese & Charcuteria Board

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

OPTION TWO / \$28.23

Beef & Broccoli Paella

*sirloin tips, onion, carrot, mushroom, brown sugar miso broth,
wonton crisps, sweet soy drizzle*

Churros and Chocolate Sauce

or


Blueberry Bread Pudding

blueberry sauce, powdered sugar

OPTION THREE / \$28.23

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, Spanish smoked paprika,
orange horseradish crema*

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*