

ODE TO VERMOUTH & CHARCUTERIE

PATERNA PORK RINDS.....M:6,5€ R:11,5€
Lime and flake salt.

CURED TUNA 'REY DE OROS'.....M:9€ R:16€
Extra virgin olive oil and fried almonds. (4/8)

ANCHOVY IN ORGANIC BUTTER.....R:26€
Crispy bread slices. (1/4)

'BOCANA' AGED CHEESE BOARD.....M:8,5€ R:16€
(7/8/12)

ACORN-FED 100% IBERIAN HAM PLATTER.....R:28€
100% hand-carved. (12)

ANCHOVY GILDA.....U:3€
Cantabrian anchovy, pickled piparra pepper
and manzanilla olive. (4/12)

This establishment complies with
Royal Decree 1420/2006 on the prevention
of anisakis parasitosis in fishery products
(all fishery products consumed raw or
semi-raw have been previously frozen).

FINGER CHOICE

Toasts can be made with gluten-free bread

'LA FINCA' CURED BEEF CROQUETTE.....U:1,9€
Fresh cow's milk and cured beef (cecina).
(1/3/7/14)

ANCHOVY & WHITE ANCHOVY MARRIAGE
FROM SANTOÑA.....U:5€
Inverted puff pastry, eggplant and zucchini
mille-feuille, and citrus sauce. (1/3/4/7/12)

INVERTED PUFF PASTRY WITH RED TUNA
FROM ALMADRABA.....U:6,5€
Red tuna tartar from Almadraba and
ginger mayonnaise. (1/3/4/7/6)

OXTAIL MINI BURGER.....U:6€
Oxtail stew with chocolate, 'cojonuda' sauce
and arugula. (1/3/7/10/12)

MEXICAN/GADITANO TACO.....U:5€
Stewed kale pringá, smoked chipotle sauce,
pickled red onion and mint emulsion.
(1/3/6/12)

BOCANA MENU

SALADS & GARDEN

BOCANA SALAD.....12€
Marinated broccoli in sweet-spicy sauce,
arugula, mustard vinaigrette, pickled red
onion, hazelnuts and payoyo cheese.
(1/6/8/10/12)

ORGANIC ALIÑO TOMATO.....M: 6,5 / 12€
Garlic-infused vinegar and green onion
sprouts. (12)

ITALIAN BURRATA STRACCIATELLA.....13,5€
Confit cherry tomato, cashew and pecorino
pesto, honey vinaigrette, hazelnuts and
grated tuna heart. (1/4/6/7/8/10/12)

TO SHARE

HOMEMADE GUACAMOLE WITH CÁDIZ

PORK RINDS.....T:7€ R:12,5€
Candied pumpkin seeds and tortilla chips. (8/12)

TRADITIONAL POTATO SALAD.....T:6,5€ R:12,5€

With red tuna in cream and tonka bean escabeche and black breadsticks (1/3/4/6/12)

GADIRA RED TUNA TARTAR.....25€

With white gazpacho (ajoblanco), tuna vinaigrette and Chinese spring onion (4/9/10/12)

SAUTÉED ARTICHOKE WITH

CREAM SHERRY.....16,5€
With wood-roasted peppers, payoyo cheese and acorn-fed Iberian pork jowl. (7/12)

VEAL CHEEK & IDIAZÁBAL CANNELLONI.....15,5€

Boletus sherry sauce, garlic shimeji mushrooms and chives. (1/3/7/12)

WHOLE FRIED LINE-CAUGHT SQUID.....25€

With arugula and pickled onion salad. (1/3/12/14)

FRIED DOGFISH (250G).....13,5€

With lime emulsion. (1/3/4/6/11/12)

FISH & SEAFOOD

SEAFOOD FROM OUR BAYS.....S/M

Boiled, griddled or grilled.
(Ask for availability)

GRILLED OCTOPUS LEG.....28€

Robuchon rosemary purée, sweet citrus chili sauce and smoked paprika. (1/5/6/7/9/10/14)

GRILLED SEA BASS.....58€/KG

Amontillado garlic dressing and confit cherry tomatoes. (4/12)

GRILLED TURBOT.....65€/KG

Donostiarra style. (4/12)

GRILLED SQUID.....26€

Romesco sauce and parsley ajada. (1/4/8/6/9/10/12/14)

BAY FISH (MARKET).....S/M

Sea bass, gilt-head bream, red snapper, bream, etc. According to our fish markets, prepared with salt crust. (4/12)

All whole fish dishes are served with baker's potatoes.

MEATS

MATURE GALICIAN BEEF BURGER.....15€

San Simón smoked cheese, EMY sauce with PX sherry and sweet-sour pickles. (1/3/5/6/7/8/9/10/11/12)

DOUBLE SMASH BURGER (BEEF).....13,5€

Bocana sauce, melted emmental, tomato and lettuce. (1/3/6/7/8/10/11/12)

100% ACORN-FED IBERIAN PRESA.....23€

(1)

LOW-TEMPERATURE IBERIAN SECRETO.....23€

Amontillado garlic sauce and confit cherry tomatoes. (1/6/7/8/9/11/12)

PREMIUM GUIKAR BEEF ENTRECÔTE.....34€

30-day aged, 450g. (1)

GUIKAR OLD COW T-BONE (7 YEARS OLD),

30-DAY AGED.....69€/KG
(1)

'LUSMI' SELECTED GALICIAN BEEF TXULETA,

60-DAY AGED.....79€/KG
(1)

All meat cuts are cooked over holm oak charcoal and served with a side of Sanlúcar homemade French fries and fried peppers.

THE FRENCH FRIES MAY CONTAIN TRACES OF GLUTEN AS THEY ARE FRIED IN THE SAME OIL AS GLUTEN-CONTAINING PRODUCTS.

TASTE THAT INSPIRES

SIDES

LODOSA PIQUILLO PEPPERS (CHARCOAL-ROASTED).....	4,5€
(12)	
SANLÚCAR FRENCH FRIES.....	4,5€
With fried cornicabra peppers. (1)	
SEASONAL GRILLED VEGETABLE PLATTER.....	5€
(9)	

BOCANA KIDS

BOCANA DOUBLE CHEESEBURGER.....	12€
(1/6/7/8/10/11/12)	
FRIED EGGS WITH FRENCH FRIES.....	8,5€
(1)	

DESSERTS

BOCANA CHEESECAKE.....	6,5€
With hints of Cádiz mountain blue cheese. (1/3/7)	
CREAMY CHOCOLATE CAKE.....	6,5€
Milk chocolate and oloroso sherry. (3/6/7/12)	
HAZELNUT PRALINE COULANT.....	7€
With candied hazelnuts. (1/3/6/7/8)	
VANILLA-FLAVORED CHANTILLY CREAM MILLE-FEUILLE.....	6,5€
Osmotized pineapple with oloroso sherry and ras el hanout crisp. (1/3/7/8/11/12)	
ARTISAN ITALIAN ICE CREAM: LEMON, MANGO, CHOCOLATE OR VANILLA.....	5€
Choose your favorite flavor or combine them. (7/3/6/8)	

ALLERGENS:

#1 Gluten | #2 Crustaceans | #3 Egg | #4 Fish
#5 Peanuts | #6 Soy | #7 Dairy | #8 Tree nuts
#9 Celery | #10 Mustard | #11 Sesame seeds
#12 Sulfur dioxide and sulfites
#13 Lupins | #14 Molluscs

*PLEASE INFORM OUR STAFF OF
ANY FOOD ALLERGY OR INTOLERANCE.*

DUE TO THE CHARACTERISTICS OF OUR FACILITIES, HANDLING AND PREPARATION, ALL OUR PRODUCTS MAY CONTAIN SOME TYPE OF ALLERGEN, EITHER DIRECTLY OR THROUGH CROSS-CONTAMINATION.