

# ODA AL VERMOUTH & CHACINAS

IBERIAN PORK CRACKLING.....M:5,5€ R:11€  
Lime and salt flakes.

BLACK ANGUS JERKY FROM NEBRASKA.....M:7,5€ R:15€  
And caperberries. (12)

CURED TUNA "REY DE ORO".....M:7€ R:13,5€  
Olive oil and fried almonds. (4/8)

ANCHOVY OO "LOPEZ" FROM THE CANTABRIAN COAST (WITH  
2 YEARS OF MATURATION "SERIE ORO").....3U:12€ 6U:24€  
Slices of crispy bread and olive oil. (1/4)

CHEESE BOARD.....M:7,5€ R:15€  
Selection of Spanish cheeses. (7/8/12)

ANCHOVY SKEWERS.....U:3€  
Cantabrian anchovies served with pickled  
chilli peppers and olives. (4/12)

# FINGER CHOICE

*\*Toasts can be made with gluten-free bread\**

JERKY CROQUETTE "LA FINCA".....U:1,8€  
Fresh cow's milk and beef jerky. (1/3/7/14)

ANCHOVIES MIX.....U:4€  
Toasted brioche topped with Cantabrian  
anchovies, aubergine, and courgette  
mille-feuille, served with a citrus sauce.  
(1/3/4/7/12)

SMOKED SARDINES WITH  
FRENCH BUTTER.....U:3,5€  
Crispy bread with pickled red onion in a  
dressing of rice vinegar and lime zest.  
(1/4/6/7/8/11/12)

BLUEFIN TUNA BRIOCHE.....U:6,5€  
Toasted brioche, bluefin tuna tartar and  
ginger mayonnaise. (1/3/4/6/8/10/11/12)  
(ask for availability)

# BOCANA CARTA

OXTAIL MINI-BURGER.....U:4,9€  
Oxtail stew with chocolate, served with  
"cojonuda" sauce, topped with rocket.  
(1/3/7/10/12)

MEXICAN/GADITAN TACO.....U:4,9€  
Gaditan stew, served with smoked chipotle  
sauce, pickled red onions, and a mint  
emulsion. (1/3/6/7/9/10/12)

IBERIAN PORK HEAD DUMPLING.....U:2,8€  
Stewed in japanese BBQ sauce, sweet  
chill, tender onion and sichimi togarashi.  
(1/6//11/12)

ASK ABOUT OUR DISHES  
OUTSIDE THE MENU

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)



# SALAD & GARDEN

**BOCANA SALAD.....P:10,5€**  
Broccoli in a spicy marinade, rocket, mustard vinaigrette, pickled red onion, hazelnuts and payoyo cheese. (1/6/8/10/12)

**MARINATED CAULIFLOWER AND BROCCOLI.....10,5€**  
With wood-roasted bell peppers and feta in orange oil and star anise. (7/12)

**CHEROKEE TOMATO.....M: 5,5 P:11€**  
Cherokee tomato with garlic vinaigrette and chino sprouts. (12)

**ITALIAN BURRATA.....P:13,5€**  
Cherry tomato confit, cashew and pecorino pesto, topped with hazelnut, grated tuna heart, and a honey vinaigrette drizzle. (1/4/6/7/8/10/12)

\*FRENCH FRIES HAVE TRACES OF GLUTEN DUE TO FRYING GLUTEN-CONTAINING PRODUCTS IN THE SAME OIL\*

## ALERGEN:

#1 GLUTEN | #2 CRUSTACEAN | #3 EGG | #4 FISH  
#5 PEANUT | #6 SOYA | #7 MILK | #8 NUTS  
#9 CELERY | #10 MUSTARD | #11 SESAME  
#12 SULPHITE | #13 LUPINS | #14 MOLLUSCS

T: TAPAS | R: RACIÓN | U: UNIDAD | P: PLATO

## TO SHARE

**HOMEMADE GUACAMOLE WITH IBERIAN PORK CRACKLING FROM CADIZ.....P:12€**  
Caramelised pumpkin seeds and tortilla chips. (8/12)

**TRADITIONAL POTATO SALAD.....T:5,5€ P:11,5€**  
With bluefin tuna in cream and tonka bean marinade, served with squid ink flatbread sticks. (1/3/4/6/12)

**ARTICHOKES SAUTÉED IN JEREZ WINE.....P:16,5€**  
With roasted bell peppers, payoyo and Iberian acorn-fed dewlap. (7/12)

**VEAL CHEEK CANNELLONI AND IDIAZABAL.....P:15€**  
Sherry boletus sauce accompanied by garlic shimeji mushrooms and chives. (1/3/7/12)

**TRADITIONAL SCRAMBLED EGGS.....P:12,5€**  
With pil pil prawns, shellfish jus and roasted potatoes. (2/3/12)

**FRIED SQUID (250GR).....P:21€**  
With arugula salad and pickled onion. (1/3/4/7/12/14)

**DOGFISH IN ADOBO GADITANO (250 GR).....11,5€**  
(1/3/4/7/12/14).

## SMOKED

### FISH & SEAFOOD

**SEAFOOD FROM THE BAY.....S/M**  
Boiled, grilled or roasted (ask for availability. (2)

**GRILLED SQUID.....22€**  
With garlic and caramelized piquillos. (12/14)

**GRILLED SEA BASS.....55€/KG**  
With Amontillado garlic and confit cherry tomatoes.

**GRILLED TURBOT.....55€/KG**  
(4/12)

**FISH FROM THE BAY.....S/M**  
Sea bass, sea bream, red snapper, rubber lip, etc. Depending on what our fish market offers, prepared with salt. (4/12)

\*All pieces of whole fish are accompanied by a for traditional hash and arugula and pickled onion salad.\*

## MEATS

**RIB-EYE STEAK BURGUER.....P:12€**  
Cheddar cheese, caramelised onion compote with oloroso wine and served in abrioché bun. (1/3/6/7/8/10/11/12)

**DOUBLE SMASH BEEF BURGER.....P:11,5€**  
Bocana sauce, melted Emmental cheese, tomato and lettuce. 1/3/6/7/8/10/11/12)

**"PRESA" IBERIAN PORK.....P:21€**  
Fries and salt flakes. (1)

**GUIKAR PREMIUM COW ENTRECÔTE.....69€/KG**  
With its fried potatoes 450gr. (1)

**TXULETA FROM A 7-YEAR-OLD COW MATURED FOR 21 DAYS.....69€/KG**  
With roasted potatoes 750gr. (1)



# FLAVORS THAT INSPIRE

## SIDES

PIQUILLO PEPPERS COOKED IN CHARCOAL.....3,5€

FRIED POTATOES AND PEPPERS (1).....3,5€

## BOCANA KIDS

DOUBLE CHEESEBURGER BOCANA.....P:10€

Two pieces of bread, hamburger bun and  
Emmental cheese. (1/6/7/8/10/11/12)

FRIED EGG WITH CHIPS (1).....P:7,5€

## DESSERT

HOMEMADE CHEESECAKE.....P:6,5€  
(3/6/7/12)

CREAMY CHOCOLATE CAKE.....P:6,5€  
Milk chocolate and oloroso wine. (3/6/7/12)

HAZELNUT PRALINE COULANT.....P:6,5€  
With vanilla ice cream. (Preparation  
time: 8 minutes) (3/7/8/12)

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INFORM OUR STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES.

DUE TO THE CHARACTERISTICS OF OUR ESTABLISHMENT,  
HANDLING, AND PROCESSING, OUR PRODUCTS MAY CONTAIN  
ALLERGENS EITHER DIRECTLY OR THROUGH  
CROSS-CONTAMINATION