

Unión de cocinas peruana y venezolana

Ceviche  
Sampler

Pastel de  
Cachapa

# BOCAS

- H O U S E -

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Tequeños  
Bocas House

Arroz al Wok  
Bocas House

Tomahawk

YEAR 1 | EDITION 3

# CEVICHES



How spicy do you like it?  
Not spicy, mild, medium or hot?

## WHAT IS CEVICHE?

Ceviche is perfection in simplicity. We're talking about good, honest, nutritious food that goes straight to our hearts. Probably the most famous Peruvian dish and one of the most important staples of worldwide cuisine. Thus, it's odd that there's more than one Ceviche recipe and that there's not a unique origin for its name. Some people say the name comes from the English sailors that used to arrive at peruvian sea ports and enjoy a traditional dish they used to call "Sea Beach". Among its ingredients, Fish stands out. In our case we use Sea Bass (Corvina, or as we call it in Venezuela, Curvina) because it's a Fish that doesn't have a high water content and deeply absorbs Lemon and other flavors. Other ingredients include Lemon, Onions, Yellow Peppers, Rocoto, Coriander, Choclo, Cancha and Leche de Tigre, typical from Peru. Why is it called Leche de Tigre? "Tiger" refers to its potent effect, while "Milk" resembles the whitish color from cooking the Fish with the sourness of the lemon. Cancha or toasted corn, is also a traditional side dish from Peru and it's used to add texture to the Ceviche.



### CEVICHE SAMPLER



The house favorite, Corvina Ceviche, Bocas House Ceviche, Salmon Ceviche and Vuelve a la Vida.

47.5



### TRÍO DE CORVINA

Big enough to share, classic Corvina Ceviches, Rocoto Chili Pepper and Yellow Pepper. 38

Vanidades. Albarino. Rias Baixas. Spain 2014



### CEVICHE DE CORVINA 14.5

Fish marinated in fresh "Leche de Tigre" mixed with Red Onions, Cilantro, Choclo, Cancha and a touch of your favorite sauce:

- Classic Virgin Cream
- Rocoto Pepper Cream
- Yellow Pepper Cream



### MIXTO

Fish, Shrimp, Calamari, Octopus and Black Mussels. 15.9

### CEVICHE DE CAMARÓN 18

Shrimp marinated in fresh "Leche de Tigre" mixed with Red Onions, Cilantro, Choclo, Cancha and a touch of your favorite sauce:

- Classic Virgin Cream
- Rocoto Pepper Cream
- Yellow Pepper Cream



### "WOW" CÉVICHE DE SALMÓN



Homemade Gravlax Salmon, Passion Fruit Sauce, Scallions and Mango. 18



Most Ordered



Recommended Wines



VeggieBocas: : Choices for vegan/vegetarians. We love them!



Bocas House Signature Dish



NutriBocas: Our Nutriboca's choices are always DIET FRIENDLY (No sugar or refined carbs and full of good nutrients) We are very proud of working on your health in conjunction with Guillermo R. Navarrete, PhD, FACN (@Nutrillermo) one of the best nutrition experts of the world.



Gluten Free Dish

All pictures by @LAMphotos.

All Music by @victorporfidio



ASK OUR STAFF HOW YOU CAN GET YOUR HANDS ON ONE OF OUR CAPS, T-SHIRTS AND MASON JARS

BOCAS  
- HOUSE -

BOCAS  
- HOUSE -

# Let's share this moment

On pages 8 you'll find dishes **specially made to share** and enjoy the best moments!

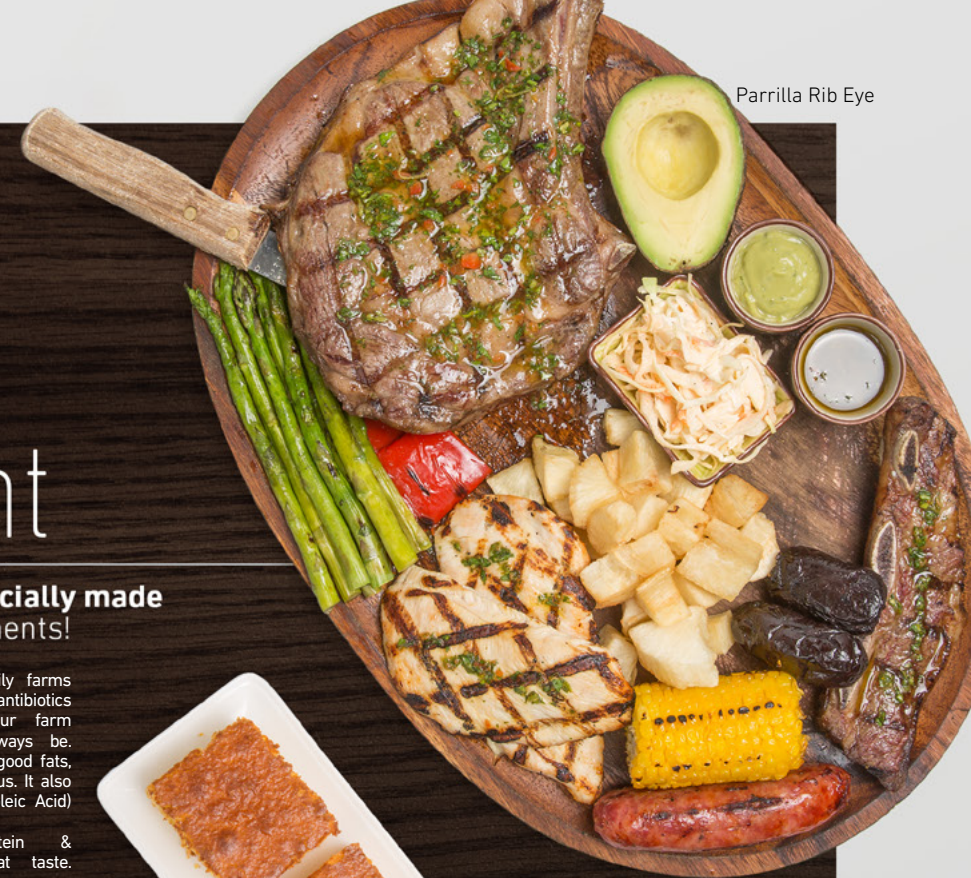


Our Beef is 100% grass-fed from small family farms in Wisconsin. They are grown without antibiotics or hormones, and treated humanely in our farm for their whole life. Just as it should always be. Grass fed cows are rich in omega 3. These are good fats, that are anti-inflammatory and healthy for all of us. It also contain bigger amounts of CLA (Conjugated Linoleic Acid)

All of this provides healthy protein & healthy fats to your body, with a great taste. No more worries about meat. JUST ENJOY IT



Our Chicken and Eggs are 100% natural, with no steroids or hormones and are certified by the American Humane Association.



Parrilla Rib Eye

CornBread con Nata



Papas Trufadas

## B CÉVICHE BOCAS HOUSE

Corvina, "Yellow Leche de Tigre", Chicharron de Calamar, Tostones and Salsa Criolla. 16.5

Zardetto. Rose. Italy



### CEVICHE NIKKEI

Fresh Tuna with Nikkei Sauce, made from a Passion Fruit, Soy and Sesame Oil Reduction.

Market price



Martin Ray. Pinot Noir. USA



### VUELVE A LA VIDA

Calamari, Shrimp, Octopus, Mussels, Vuelve a la Vida Sauce, served with Tostones. 14.5



Valle Andino. Reserva especial. Chardonnay. Chile (2015)

10 percent discount on pickup and dine-in orders to senior citizens, military members, law enforcement officers, firefighters, EMTs and other public safety personnel. To receive the discount, military and public safety service members must be in uniform or simply show their public service ID.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Pricing and availability subject to change.  
We add a 18% service charge for parties of 6 or more.

Before placing your order, please inform your server if anyone in your party has a food allergy.



BOCAS  
- HOUSE -

#### CÉSAR GONZÁLEZ. EXECUTIVE CHEF. FOUNDING PARTNER.

You may know him as @co\_cinero, but he is the leader in our kitchen. A creative person par excellence, Entrepreneur, Business Man and Influencer. He started to build his dream with Bocas Grill and has now become one of the leaders of the gastronomic group Bocas Group with half a dozen restaurants.

#### LEVIN DE GRAZIA. GENERAL MANAGER. FOUNDING PARTNER

Levin is a true restaurateur. He comes from a family who owns numerous restaurants throughout the United States and Venezuela. He launched Bocas Grill with Cesar Gonzalez as an individual project and it was a complete success. He is also one of the masterminds behind the Bocas Group Corporation. A true strategist who guides restaurants with discipline, culture of service and a modern vision. Take a peek into his life on @levindegrazia


# CAUSAS

Peruvian Style Homemade Mashed Potatoes

 Sparkling Wines

## CAUSA DE SALMÓN

This Causa is so good we're having a hard time describing it. Order it and you'll see what we're talking about. **15**


 Valle Andino. Reserva Especial. Sauvignon Blanc. Chile 2015

## CAUSA DE CAMARÓN

Green Causa served with Shrimp Tartare, Ceviche Cream and Creamy Rocoto Sauce. **12**

## TRÍO DE CAUSAS

Octopus, Shrimp and Chicken. **13.5**

 Broadbent D.O. Vinho Verde. Portugal

## CAUSA DE POLLO


Red Causa. **9**

## CAUSA DE PULPO

Yellow Causa served with layers of thin sliced Octopus and Botija Olives. **15**

## OUR HOUSE CAUSA "JALEA DEL MAR"

Yellow Causa, Calamari, Octopus, Mussels, Shrimp, Salsa Criolla and Ceviche Cream. **19.5**

 Valle Andino. Reserva especial. Chardonnay. Chile (2015)

PABELLÓN  
VENEZOLANO  
PAGE 6

# HOT APPETIZERS



## PASTEL DE CACHAPA

Venezuelan-Style Fresh Sweet Corn Cake, made with fresh ground Corn. **9**



## TEQUEÑOS BOCAS HOUSE

Our version of Venezuela's famous Tequeños. Baked Cheese Sticks wrapped in Phyllo dough. **8.5**




## CORNBREAD CON NATA

Fluffy Cornbread baked to perfection. **7.5**

## MAC & CHEESE


With Yellow Pepper, Bacon Powder and Crunchy Onions. **8.5**

 Zenato. Pinot Grigio. Italy 2014

## MAC & CHEESE

Classic. **8.5**

## YUCA A LA HUANCAÍNA

 Yucca served with Cream, Cheese and Peruvian Yellow Pepper. **6**

## TRÍO DE LANGOSTINOS AL GRILL **14.5**

## TEQUEÑOS DE QUESO BLANCO


## FISH & TRUFFLE


Fresh Corvina chips with Homemade Truffle Mayo **14**



Fried White Cheese Sticks wrapped in dough. You can choose the dip: Papelon and Aji Limo Reduction or Tartar Sauce. **8**

## PULPO AL GRILL

 Tender pieces of Spanish Octopus marinated in Peruvian Aji Panca sauce, served with Golden Potatoes and Salsa Criolla, served in a hot plate. **18.5**


 Catena. Malbec. Argentina 2013

**DO YOU LOVE  
DESSERTS?  
SO DO WE!**

Find them  
on page 11.

# SOUPS

## CHUPE DE POLLO CARAQUEÑO

 Chicken, Cheese and Corn Chowder. It is a traditional Venezuelan dish. **9.5**

## CHUPE DE CAMARONES


## AREQUIPEÑO

Shrimp Cream with Rice, White Cheese, Choclo and Huacatay. **10.5**

## SANCOCHO DE COSTILLA DE RES AL

## ESTILO DEL COCINERO

It's a Soup made out of a Beef broth, Green Plantains, Potatoes, Carrots, Yucca and Calabaza. It comes with grilled Ribs. **14.5**

 Zenato. Pinot Grigio. Italy 2014

# MAIN COURSES



## 22OZ ASADO DE TIRA

Grilled Short Ribs with Chorizo, mini Blood Sausage, Golden Yucca Fries, Handmade Chimichurri Sauce and Guasacaca. **35**

## POLVOROSA DE POLLO

Venezuela's unique version of a Chicken Pot Pie with Red Chicken Stew served with Lettuce Salad. (The word Polvo means powder or dust, and Polvorosa means "dusty"). **12.5**

## CHURRASCO DE POLLO

Grilled, center cut, 10oz Chicken Churrasco, with Asparagus and House Salad. **13.5**

## PABELLÓN VENEZOLANO

Shredded Beef, Black Beans, ripe Plantains and White Rice. Served on a hot iron skillet. **12.5**

## MILANESE

Chicken Milanese: Served with French Fries and White Rice. **17**  
Beef Milanese: Thin cut Steaks that have been breaded and fried. Served with Huancaína Noodles. **19**  
White Fish Milanese: Fried Corvina Served with Coleslaw and Tostones. **17**

## ASADO NEGRO

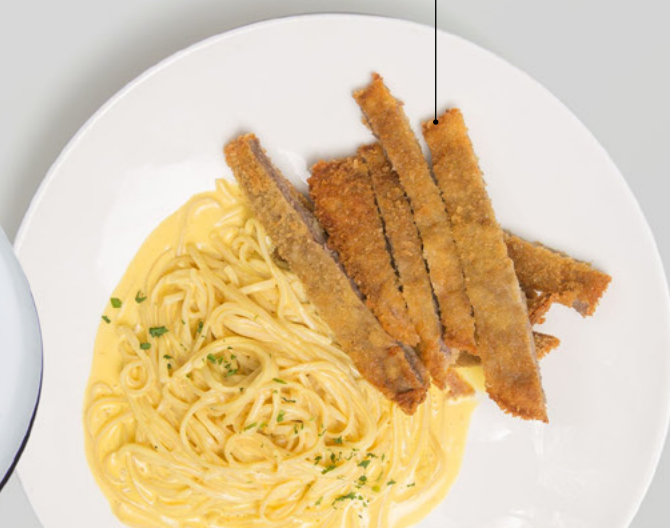
Perfect Eye of Round Roast Beef slow-cooked for 8 hours in a tasty dark broth until the beef is meltingly tender and full of flavor, with Mashed Plantains and House Rice. **12**

Luca. Syrah. 2012

## 12OZ ENTRAÑA AL GRILL

Skirt Steak served with French Fries and Vegetables. **29.5**

Carmelo Rodero (9 meses) Tempranillo. Ribera del Duero. Spain 2014



## JALEA BOCAS HOUSE

Generous selection of deep fried Fish and Seafood of unsurpassed taste, served with Golden Yucca, Salsa Criolla, Tartare Sauce and Ceviche Creams. **42**

Punto Final Varietal. Malbec. Argentina 2014

## ★ PESCADO A LO MACHO

Fried Whitefish in a creamy Seafood Sauce served with Golden Yucca Fries. **24.5**

## MAHI MAHI CON COCO Y CURRY

Mahi Mahi under Coconut and Curry sauce, served with White Rice. **21**  
Martin Ray Pinot Noir. USA 2014

## MAHI MAHI AL GRILL

With sautéed Vegetables. **19**

## PARRILLA DE MARISCOS

Calamari, Shrimp, Octopus, King Prawns, Tostones and Coleslaw. **38**

Luis Alegre. Maceración Carbonica. Tempranillo. Rioja 2015



## CHURRASCO DE SALMÓN AL GRILL

8oz Salmon Grilled with its skin, served with Asparagus in Beurre Sauce. **24**

## CALDERO DE ARROZ CON POLLO

House Rice with Chicken, unpretentious and with a homemade feel to it. One cauldron is enough to cook a complete meal and that's how we do it and bring it to your table. **14.5**



Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



# TO SHARE

*"Having a meal means eating, getting together, sharing moments and stories, being with others and talk"*

OUR STEAKS MAY BE COOKED TO ORDER:  
RARE  
MEDIUM - RARE  
MEDIUM (OUR FAVORITE)  
MEDIUM - WELL  
WELL DONE

## PARRILLA MIXTA BOCAS HOUSE

24oz Porterhouse, 7oz Short Ribs, 10oz Chicken Churrasco, Chorizo, 2 mini Blood Sausages, Grilled Peppers, Asparagus and Avocado, Golden Yucca Fries, Coleslaw, Handmade Chimichurri Sauce, Guasacaca (For 2 or 3 People). **78**

Carmelo Rodero. 9 meses. Tempranillo. Spain. 2014.

## PARRILLA RIB EYE

24oz Rib Eye, 7oz Short Ribs, 10oz Chicken Churrasco, Chorizo, 2 mini Blood Sausages, Grilled Peppers, Asparagus and Avocado, Golden Yucca Fries, Coleslaw, Handmade Chimichurri Sauce, Guasacaca, (For 2 or 3 People). **82** (On page 3)

## PARRILLA MAR Y TIERRA

Calamari, Shrimp, Octopus, King Prawns, 12oz Skirt Steak, 8oz Salmon Churrasco, Chorizo, Tostones, Coleslaw and Ceviche Cream (For 3 People) **84**



### TOMAHAWK

48oz to 52oz Tomahawk with bone and all, grill to your liking with grilled Peppers, Chorizo, Blood Sausages, Asparagus, Coleslaw, Handmade Chimichurri Sauce, Guasacaca and two Signature Sides. **Market Price**

**BOCAS**  
HOUSE

# FROM THE WOK



## ARROZ AL WOK BOCAS HOUSE

Wok-seared Rice with Beef Tenderloin, ripe Plantain Chunks and Vegetables. All crowned with a Poached Egg. Served on a hot iron skillet. **20.5**

Valle Andino. Reserva Especial, Merlot. Chile 2012.

## LOMO SALTADO

Served with Rice and French Fries. **17**  
Pollo **15** / Camarón **16**

Valle Andino. Reserva Especial. Cabernet Sauvignon. Chile

## ARROZ CON CERDO

Wok-seared white Rice with boneless Pork Rib in sweet and sour sauce. Served on a hot iron skillet. **17.5**

## ARROZ TROPICAL

Wok-seared White Rice with Shrimp, and ripe Plantain. Served on a hot iron skillet. **19.5**

## ARROZ AL WOK CON VEGETALES

Wok-seared Rice with Vegetables. **13.5**

## ARROZ FUSIÓN

Wok-seared Rice with Vegetables, crowned with fried Seafood and Salsa Criolla. Served on a hot iron skillet. **25.5**

Catena. Malbec. Argentina. 2013



## TALLARÍN SALTADO AL WOK

Wok-seared Udon Noodles with:

Lomo: Beef Tenderloin, Onions and our special sauce. **18**  
Pollo: Chicken Breast, Onions and our special sauce. **15**  
Camarones: Shrimp, Onions and our special sauce. **16.5**

Vegetales: Vegetables. **13.5**



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\*Side orders served only with a main meal

# SIDES

- White Rice / Arroz Blanco 3
- French Fries / Papas Fritas 3
- Black Beans / Frijoles Negros 3
- Ripe Plantains / Plátanos Maduros 3
- Tostones 3
- House Salad / Ensalada de la Casa 3
- Sautéed Vegetables / Vegetales Salteados 3
- Golden Yucca Fries / Yucas Doradas 3

## ASK FOR OUR LUNCH SPECIALS.

MONDAY TO FRIDAY FROM 11:30 A.M. TO 4:00 P.M.

# SIGNATURE SIDES

- HUANCAINA NOODLES  
Tallarines a la Huancaína 6
- MAC & CHEESE CON AJÍ AMARILLO  
Bacon Powder and Crunchy Onions. 6
- PASTEL DE CACHAPA CON QUESO 6.5
- ARROZ DE LA CASA  
Prepared with Toasted Nuts, Scallions and Blonde Raisins. 6
- MASHED RIPE PLANTAINS  
Puré de Plátano Maduro. 6
- PAPAS TRUFADAS 6.5

# KIDS MENU

## MILANESA DE POLLO

Thin cut Chicken Escalope, French Fries or Rice. 7

## CHURRASCO INFANTIL

Served with Rice or French Fries. 9

## MILANESA DE PESCADO

Crunchy Whitefish served with French Fries. 7

## MINI PABELLÓN

Shredded Beef, Black Beans, ripe Plantains and White Rice. 7

## MAC AND CHEESE CLÁSICO

This is the classic baked Mac and Cheese of our childhood. 7

## CHUPE DE POLLO

Chicken, Cheese and Corn Chowder. It is a traditional Venezuelan dish. 5

## MILANESA DE CARNE

Milanesas are thin cut Steaks that have been breaded and fried, served with French Fries. 7



*Kids love eating at Bocas — and with good reason. We serve the best kids' favorites in a high-energy, family-friendly atmosphere. This menu is for children under 12 years only.*

# DESSERTS

SUSPIRO LIMEÑO. 6

BOCAS  
HOUSE

# MILK SHAKES

ASK FOR OUR SPECIAL MILKSHAKES

- NUTELLA MILKSHAKE. 16
- 3 LECHE MILKSHAKE. 16
- COOKIES AND CREAM MILKSHAKE. 18

*Every Milkshake is unique for us as, we're sure, it will be for you. They're handmade, made from scratch, with fresh high quality ingredients.*



# DRINKS

- Saratoga Sparkling Water (Small) 3.50
- Saratoga Sparkling Water (Large) 4.50
- Saratoga Mineral Water (Small) 3.50
- Saratoga Mineral Water (Large) 4.50
- Té Matcha 4.50

## BEERS

- Heineken 6.50
- Amstel 6.50
- Corona 6.50
- Peroni 6.50

Federal and State laws require that purchasers of alcoholic beverages be at least twenty-one (21) years of age. User agrees to provide valid photo identification at the time of the order.

## SANGRÍA

- Sangría Blanca: By glass 11
- Sangría Tinta: By glass 11
- Sangría Rose: By glass 10
- Sangría Sparkling: By glass 10

## JUICES

- Passion fruit 4.50
- Blackberry 4.50
- Tamarind 4.50
- Strawberry 4.50
- Lemonade 4.50
- Strawberry Lemonade 4.50
- Mango 4.50
- Pineapple 4.50
- Soursop 4.50
- Mixed 5.00

**!** Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Pricing and availability subject to change.  
We add a 18% service charge for parties of 6 or more.

Ask about our  
**WINE SELECTION**





Arroz al Wok Fusión



Mahi Mahi  
con Coco y  
Curry



Trio de Corvina

This beauty is on the house for your birthday! You just need to come on your birthday, show us your ID and the celebration is set with a Birthday Milkshake.

Allow us to introduce our evolution. After more than a year shaping our very successful Bocas Grill, we're back for more, just like any good movie that stands to be continued. This time around, our project is called Bocas House. Its conception stems from a new gastronomy where Venezuelan and Peruvian cuisines are explored even further. Taking it to the next level means more elaborate creations that enriches

Bocas Grill's renowned concept, all the while working with the same passion, quality and vision that has set us apart. Here, you'll find a variety of Ceviches, Causas and Wok concoctions from Peru. As well as Asados Negros, and Polvorosas de Pollo from Venezuela. That's why we'd like you to think of Bocas House not only as part two of our dream, but also as a place you can call home. Come on in!

# BOCAS

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REVIEW US   BOCAS HOUSE

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www.bocasgroup.com / www.bocashouse.com

COMING SOON  
**WESTON**

1793 Bell Tower Ln,  
Weston, Florida, 33326