

BOCAS

- HOUSE -

@BOCAS_HOUSE



Menu created by @gourmarketing | GOUR-MARKETING
All pictures by @LAMphotos.

Breakfast

M E N U

RAW BAR

JUMBO SHRIMP

With Mango Guasacaca and our Secret Sauce **6 each**

SMOKED SALMON TIRADITO

Smoked Salmon, sweet-and-sour Onions and Cream Cheese **14**

SHRIMP WRAPPED IN PORK BELLY

3 Jumbo Shrimps wrapped in Pork Belly slices, bathed in clarified Truffle Butter or with hot Sofrito Sauce **19**



STARTERS

PLATO DE FRUTAS

Fruits with Homemade Chantilly Cream **12**

CESTA DE BOLLERÍA

Basket with Mini Lunch, Golfeado, Cinnamon Roll, Mini Cachito and Bread **9**

TEQUEÑOS BOCAS HOUSE

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

TEQUEÑOS CLÁSICOS

Fried White Cheese sticks wrapped in Dough **8**

PASTEL DE CACHAPA

Our own version of Venezuelan-Style Fresh Sweet Corn Cake, made with fresh Ground Corn. Topped with Shredded White Cheese and Nata **9**

WAFFLES AND PANCAKES

*Bocas House Syrup: Made with Papelon reduction, maple Syrup and Rum essence.

CACHAPA WAFFLE

Shredded White Cheese, Nata, Fondue made from Queso Guayanés and Bocas House Syrup* **12**

CACHAPA PORK BELLY WAFFLE

Cachapa Waffle with Pork Belly, Cream and shredded White Cheese. Served with a side order of Grilled Watermelon and Bocas House Syrup. Also available with your favorite protein **14**

CHURRO WAFFLE

Nutella, Fruits, Nuts, Homemade Chantilly Cream and Bocas House Syrup* **12**

NUTELLA WAFFLE

Nutella and Fruits **14**

DULCE DE LECHE WAFFLE

With Fruits, Dulce de Leche and Homemade Chantilly Cream **12**

NUTELLA PANCAKE

Stack of 3 pancakes with Nutella. All Pancakes could have Dulce de Leche or Condensed Milk if you want. **12**

BOCAS HOUSE'S PANCAKE

Stack of 3 pancakes with Fruits and Homemade Chantilly Cream **10**



⚠ 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.



OMELETS

VEGGIE OMELET

Tomatoes, Spinach, Chives, Onions and Yellow Cheese. Served with a side order of Toast 10

PORK BELLY OMELET

Bacon bits, market Veggies and Pork Belly. Served with a side order of Toast 12

CAMARÓN SALTADO OMELET

Omelet stuffed with stir fry Camaron Saltado 13

LOMO SALTADO OMELET

Lomo Saltado and Nata 15

MUSHROOM OMELET

Mushroom Omelet with Yellow Cheese 10

OUR CACHAPAS AND BOLLITOS

Cachapas are a traditional Venezuelan and Colombian dish made from corn. Like Arepas, they are popular at roadside stands. They can be made like pancakes of fresh corn dough or wrapped in dry corn leaves and boiled (CACHAPA DE HOJA OR BOLLITO). The most common varieties are made with fresh ground corn mixed into a thick batter and cooked on a budare, like pancakes; the Cachapa is slightly thicker and lumpier because of the pieces from corn kernels.

BOLLITO & PORK BELLY

Pork Belly slice baked for 12 hours over a Sweet Corn bun with Nata 9.5

BOLLITO CLÁSICO

Sweet Corn Bun with White Cheese and Nata 8

BOLLITO CON JAMÓN Y QUESO

Sweet Corn Bun with Ham, White Cheese and Nata 9.5

BOLLITO DE CHICHARRÓN CON PORK BELLY

Pork Belly slice, fried Cheese, shredded White Cheese and Hollandaise sauce 12

BOLLITO DE CHICHARRÓN

Shredded White Cheese, Olive oil-fried Egg and Fondue of Queso Guayanés 10

CHEF SUGGESTIONS

BOCAS HOUSE'S EGGS

Stir fried mixture of Yucca, Sweet Potatoes and French Fries with Sofrito, crowned with an Olive Oil-fried Egg, bathed in Hollandaise Sauce and Micros. Available with your favorite Protein 9

ARROZ CON HUEVO

Fried White Rice with Bacon, Chives and Ceviche sauce. Topped with Olive Oil-fried Eggs and Micros 10

OUR OWN VERSION OF THE CLASSICS

HUEVOS BENEDICTINOS BOCAS HOUSE

Bed of Arepas with Nata, Lomo Saltado, a Poached Egg, Hollandaise Sofrito Sauce 12

SMASHED ORGANIC AVOCADO TOAST

2 Toast with Guasacaca style spiced Avocado purée, Pomegranate seeds, Toasted Almonds and Heirloom Tomatoes. Crowned with 2 Poached Egg 10

STEAK & EGGS BOCAS HOUSE

Lomo Saltado over a bed of Rustic Potatoes, crowned with an Olive Oil-fried Egg 12

* All Eggs can be... poached, fried in olive oil, scrambled or prepared as Huevos Perico.

Sofrito sauce, also known as "hogao", is one of the basic preparations of Venezuelan cuisine and many other Latin American and Caribbean cuisines. Sofrito is part of the African cultural heritage adopted by the Canary Islands and Spain. It is used to enhance the flavors of many dishes like beef, chicken, seafood or vegetable stews, soups, rice and egg dishes like Perico. In some locations of the Andes region, Sofrito is served as a side dish for soups and stews.

The Venezuelan Sofrito is made with achiote oil, which is used to stir-fry finely chopped ingredients like sweet or hot peppers, bell peppers, onions, garlic and tomatoes. It can also include green onion, leek, celery, salt, pepper and cumin to taste.

ADD YOUR FAVORITE PROTEIN TO ANY DISH FOR...

PROTEINS

Lomo Saltado 11	Cochino Frito 6
Cerdo Agüita de Sapo 6	Carne Mechada 6
Pollo Saltado 6	Salmón Ahumado 9
Pork Belly 8	Pork Belly Slice 8
Camarón Saltado 9	



Breakfast
MENU
BOCAS
- HOUSE -

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PLANNING AN UNFORGETTABLE EVENT?
-WE GOT YOU!-
ASK OUR CREW ABOUT OUR

OUTSTANDING
BOCAS
- HOUSE -
CATERING
SERVICE AND



**DELIVERY
AVAILABLE**
- WITH -



NEED A **RESERVATION?**



BOOK IT WITH
US ON **yelp**

MIMOSA BAR

for **9** each
these are our
mimosas

*All our mimosas are prepared
with natural fruits

A **Mimosa** is a cocktail composed of equal parts champagne (or other sparkling wine) and chilled citrus juice, usually orange juice unless otherwise specified (e.g., a grapefruit juice mimosa). It is traditionally served in a tall champagne flute at brunch, at weddings, or as part of First Class service on some passenger railways and airlines.

We love Mimosas and we wanted to take them to a whole new level by using other fruits and new ingredients.

MIMOSA CLÁSICA: Orange
Juice and Champagne
MIMOSA DE TAMARINDO
MIMOSA DE FRESA
MIMOSA DE GUANÁBANA

MIMOSA DE MANGO
MIMOSA DE MELOCOTÓN
MIMOSA DE KIWI
(Subject to season)
MIMOSA DE MARACUYÁ



DRINKS

Saratoga Sparkling Water (Small) **3.5**
Saratoga Sparkling Water (Large) **4.5**
Saratoga Mineral Water (Small) **3.5**
Saratoga Mineral Water (Large) **4.5**
Matcha Tea **4.5**

JUICES

Passion Fruit **4.5** Strawberry
Lemonade **4.5**
Blackberry **4.5** Mango **4.5**
Tamarind **4.5** Pineapple **4.5**
Strawberry **4.5** Soursop **4.5**
Lemonade **4.5** Mixed **5**

SANGRÍA

Sangría Blanca. **11** per glass
Sangría Tinta. **11** per glass
Sangría Rose. **10** per glass
Sangría Sparkling. **10** per glass

BEERS

Heineken **6.5** Corona **6.5**
Amstel **6.5** Peroni **6.5**

⚠ Notice: 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.

