

SEATTLE RESTAURANT WEEK

OCT 25 – NOV 21 WWW.SRWEEK.ORG

BOCA Restobar & Grill

Dinner / \$35

Appetizers

Chicharron de Ribeye

Pan fried ribeye cubes, yellow golden potatoes, topped with chimichurri and salsa criolla, served hot in a cast iron skillet

Langostinos al Ajillo

Wild caught Patagonian pink shrimp, sautéed in garlic, aji peppers, white wine and lemon side of bread

Roasted Beet Salad

Roasted gold and red beets, lime dressing, goat cheese and candied walnuts

Entrees

Churrasco

Thin cut sirloin steak, seared in the flat iron and topped with chimichurri, served with fritas (French fries)

Pollo al Jugo

Half roasted organic chicken, finished with a delicate chicken demi glace, served with mashed potatoes

Paella Mixta

Spanish saffron rice with shrimp, calamari, octopus, mussels, rabbit and Alicante chorizo

Desserts

Tres leches flan

Our home made flan topped with dulce de leche

Chocolate cake

Chocolate sponge dulce de leche filling

Don Pedro

Homemade vanilla ice cream, candied walnuts and a shot of whiskey (adults only!!)