

# BOCAS

GRILL LAB



Chicha



Seafood Arepa



The Whollyyy Arepa



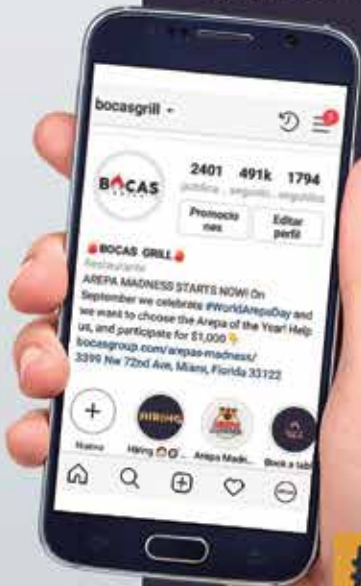
The Whollyyy Parrilla



Pescado Frito

# THE EXPERIENCE CONTINUES AT @BOCASGRILL

Follow us on social media and  
find out about our contests,  
**SURPRISES AND NEWS!**



# USE THE TAG

**#BOCASGRILL**  
and be part of our gallery!



Scan this ID card on Instagram to follow bocasgrill

# THIS IS HOW WE STARTED...

*It all started as an idea between two friends discussing over lunch, which then became a reality.*

*Aiming to serve the Miami area with a vibrant fusion of Latin contemporary food, full of flavors capable of taking our customers on a trip down South America, Bocas Grill came to life in November of 2014. Our goal is to surprise you with generous portions, visually amazing and full of amazing flavors.*

*With teamwork and lots of effort, we showed an honest and emotional message to the world with "In Arepa We Trust".*

*We've grown thanks to the constant support of our customers, and we're thrilled because soon we'll be taking all our flavors to Doral.*

*We are a fusion of latin american cuisines and we want to be your first option when it comes down to sharing and enjoying delicious foods and a great service with the ones you love.*

Welcome to your home!



Bocas Grill Signature Dish



VeggieBocas: choices for vegan and vegetarians. We love them!



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.



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 (cage-free) are 100% natural, with no steroids or hormones and are certified by the American Humane Association



I ❤️ **BOCAS**  
GRILL

## DON'T FORGET TO USE OUR **GIPHY** **STICKERS** IN YOUR IG STORIES

Write 'Bocas' in the search bar



**BOCAS**  
GROUP

If you want our flavors to be part of that special occasion, we invite you to check out our catering service: [catering@bocasgroup.com](mailto:catering@bocasgroup.com)

All pictures by @LAMphotos.

# CREATE YOUR OWN BREAKFAST

## FOLLOW THESE THREE STEPS

THE MAGIC OF BREAKFAST BEGINS WITH ONE OF OUR TRADITIONAL GRILLED AREPAS AND YOU CAN TAKE IT TO A WHOLE NEW LEVEL IN 3 SIMPLE STEPS: CHOOSE YOUR PROTEIN, EGGS AND FAVORITE SIDE DISHES. ENJOY!

### 1 ADD PROTEINS - 5

Wok Smoked Lomo Steak  
Wok Smoked Chicken  
Shredded Chicken  
Shredded Beef  
Wok Smoked Shrimp

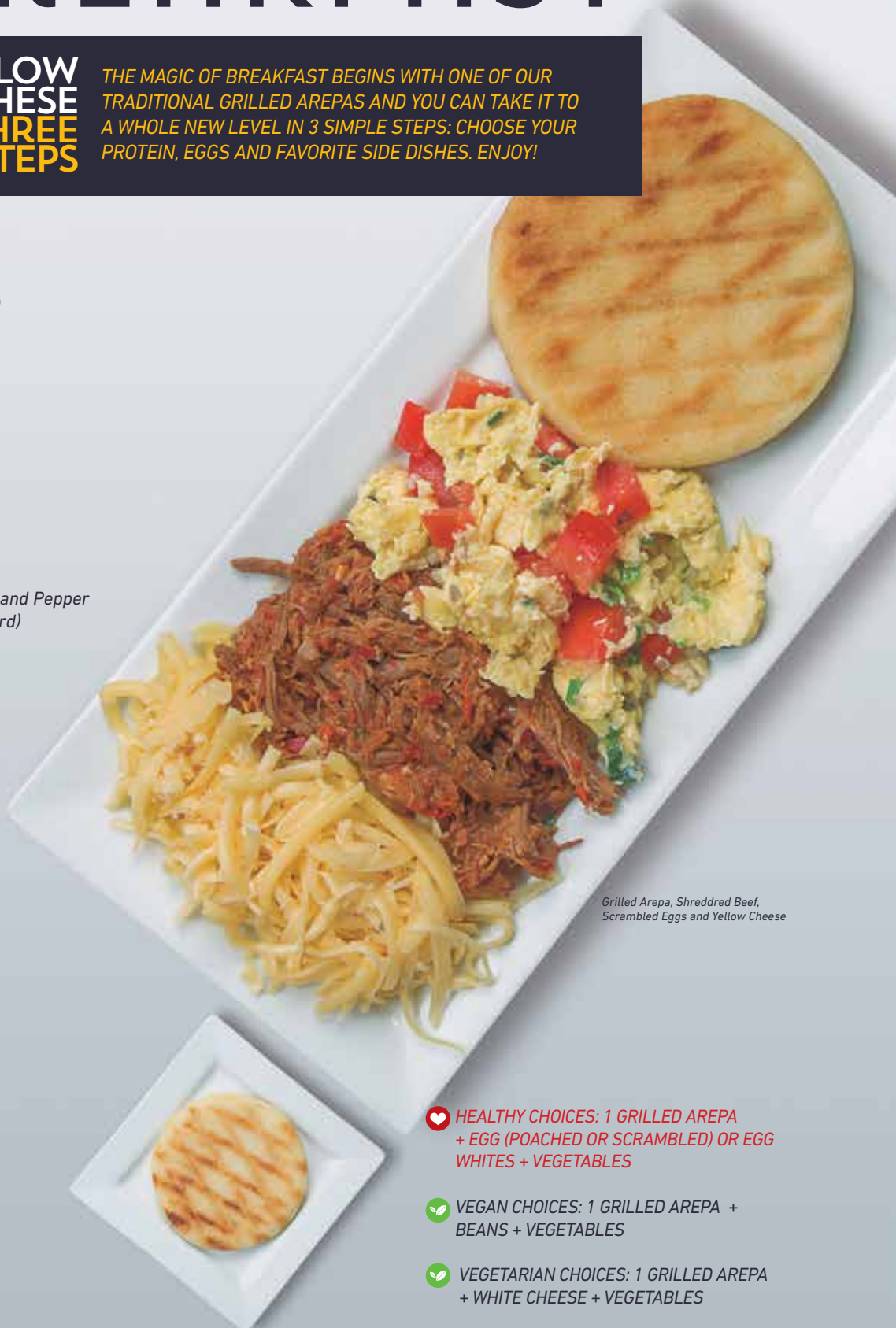
### 2 ADD EGGS - 3

Scrambled Eggs with Tomato, Onion and Pepper  
Fried Eggs (over easy, medium or hard)  
Poached Eggs  
Scrambled Eggs  
Egg Whites

### 3 ADD SIDES - 3

Wok Smoked Vegetables  
Shredded White Cheese.  
White Guayanés Cheese  
Yellow Cheese  
Soft White Cheese  
Grilled White Cheese  
Black Beans  
Sweet Plantains with White Cheese.  
Bacon  
Ham  
Fried Green Plantains

Enjoy with Grilled Arepa - 1



Grilled Arepa, Shredded Beef, Scrambled Eggs and Yellow Cheese

HEALTHY CHOICES: 1 GRILLED AREPA + EGG (POACHED OR SCRAMBLED) OR EGG WHITES + VEGETABLES

VEGAN CHOICES: 1 GRILLED AREPA + BEANS + VEGETABLES

VEGETARIAN CHOICES: 1 GRILLED AREPA + WHITE CHEESE + VEGETABLES

! We add a 18 % service charge for parties of 6 or more



AREPA IS THE BEST BREAKFAST IN THE WORLD! SINCE 2015 AND ACCORDING TO THE AMERICAN WEBSITE SPECIALIZED IN TOURISM AND INTERNATIONAL CUISINE, THRILLIST.COM, AREPA IS THE BEST OPTION FOR BREAKFAST THANKS TO ITS VERSATILITY, AS YOU CAN COMBINE IT WITH ANY FILLING. NOW PICK YOUR FAVORITE AND ENJOY!



Grilled Arepa with Wok Smoked Lomo, Fried Eggs and Grilled White Cheese

## BREAKFAST

### BREAKFAST 1 - 4.99

2 Eggs + Ham + Bacon or Sausages + French Fries or Toasts + Coffee

Served until 11:00 a.m.

### BREAKFAST 2 - 5.99

Scrambled Eggs with Onion, Pepper and Tomato + French Fries or Toasts + Coffee

Served until 11:00 a.m.

WITH EGG WHITES + 1

## OMELET

### OMELET - 6.99

With Vegetables + French Fries or Toast

Served until 11:00 a.m.

WITH AREPA + 1.50

WITH EGG WHITES + 1

### ADDITIONAL PROTEIN + 3

Shredded Beef  
Shredded Chicken  
Ham  
Bacon

### ADDITIONAL SIDE + 2

Shredded White Cheese  
Yellow Cheese  
Soft White Cheese  
White Guayanés Cheese  
Grilled White Cheese

### VEGETABLES

Spinach  
Tomato  
Onion  
Green Onions  
Red Bell Pepper

# APPETIZERS

## APPETIZER SAMPLER - 16

8 mini Arepas, 5 Cheese Fingers, White Guayanés Cheese, Cream, Cilantro Aioli

## TEQUEÑOS - 6.50

5 Cheese Fingers

## SPECIAL FRIED GREEN PLANTAINS - 6.50

Special Fried Green Plantains with Shredded White Cheese and Pink Sauce

## CRISPY AREPITAS - 6.50

8 Arepitas accompanied with Cilantro Aioli

## FRIED GREEN PLANTAINS WITH SHRIMP AND GUASACACA - 9.50

Wok Smoked Shrimp on a bed of Fried Green Plantains

## AREPAS BIODIVERSAS - 9

3 Fried Arepas filled with Shredded Chicken, Shredded Beef and Shredded Pork with White Cheese and Cream Cheese.

Deep Fried Sweet Corn with Cheese and Bacon



## CACHAPA TOWER - 14

Cachapa tower with White Cheese and Shredded Pork

## DEEP FRIED SWEET CORN WITH CHEESE AND BACON - 9

Tempura Sweet Corn with melted Cheese Sauce and Crunchy Bacon

Arepas Biodiversas



Cachapa Tower



Tropical Salad



Pisca Andina

# SOUPS

## PISCA ANDINA - 6.50

Broth prepared with Cilantro, Shallots, Potatoes, Poached Egg and Milk  
**(Only served on weekends and holidays)**

## CHUPE DE CAMARONES - 7

Shrimp Cream with Rice, White Cheese, Huacatay and Poached Egg  
**(Only served on Fridays)**

# SALADS

## BOCAS GRILL SALAD - 8.50

Homemade Dressing, Spinach, Blue Cheese, Caramelized Nuts and Green Apple

## CRIOLLA SALAD - 8.50

Homemade Dressing, Tomatoes, Avocado, Red Onions, Hearts of Palm, Cucumber and chopped Cilantro

## TROPICAL SALAD - 9.50

Mango Homemade Dressing, Red Pepper, Red Onions, Carrot, Cherry Tomatoes, Green Apple and Gruyère Cheese

**ADD CHICKEN 80Z. - 7**

**ADD MAHI MAHI 80Z. - 10**

**PICANHA ON THE GRILL 120Z. - 15**

## SOUP OF THE DAY - 3.50

**(Only served from Monday to Thursday)**

# LATIN AMERICAN WAY RICE

*Latin-Style Rice Sautéed with Soy, Sesame Oil, Oyster sauce, and finished with a thin layer of Scrambled Eggs and Red Peppers*

## RICE FROM THE OCEAN - 18

*Creamy Rice in a Seafood Cream with Calamari Rings, Shrimp and Deep Fried White Fish with Sarsa Ciolla*

## 2 WAYS PORK RICE ON THE WOK - 21

*Rice on the Wok with Pork Chunks and Pork Ribs Glazed with Homemade BBQ Sauce, Pickles and a Fried Egg on the top*

## FRIED RICE WITH VEGGIES AND EGGS - 12.50

## SPECIAL FRIED RICE

*Fried Rice with Vegetables, Eggs and the protein of your choice*

**Pick your favorite protein**

Wok Smoked Lomo **16.50**

Wok Smoked Chicken **14.50**

Wok Smoked Shrimp **15.50**

## EXTRAS

Wok Smoked Lomo Steak **7**

Wok Smoked Chicken **5**

Wok Smoked Shrimp **6**

2 Ways Pork Rice on The Wok



# FRIED GREEN PLANTAINS

*Our own combinations that makes us feel proud*

## FRIED GREEN PLANTAINS WITH SEAFOOD COCKTAIL - 16

*Covered with Homemade Green Sauce*

## FRIED GREEN PLANTAINS WITH PICHANA, CHICKEN AND SAUSAGE ON THE GRILL - 19

*Covered with Shredded White Cheese and Homemade Green Sauce*

## FRIED GREEN PLANTAINS WITH VEGETABLES - 12.50

## FRIED GREEN PLANTAINS

*Covered with Shredded White Cheese and the protein of your choice*

**Pick your favorite protein**

Wok Smoked Lomo **17.50**

Wok Smoked Chicken **15.50**

Wok Smoked Shrimp **16.50**

## EXTRAS

Wok Smoked Lomo Steak **7**

Wok Smoked Chicken **5**

Wok Smoked Shrimp **6**

Fried Green Plantains with Seafood Cocktail



# WOK STYLE NOODLES

## NOODLES FROM THE OCEAN - 18

*Creamy Noodles in a Seafood Cream with Calamari Rings, Shrimp and Deep Fried White Fish with Sarsa Criolla*

## SAUTEED-TOSSED NOODLES

*Creamy Noodles in a White Sauce with the protein of your choice.*

**Pick your favorite protein**

Wok Smoked Lomo **17.50**

Wok Smoked Chicken **15.50**

Wok Smoked Shrimp **16.50**

## WOK-TOSSED NOODLES

*Served with the protein of your choice*

**Pick your favorite protein**

Wok Smoked Lomo **16.50**

Wok Smoked Chicken **14.50**

Wok Smoked Shrimp **15.50**

## EXTRAS

Wok Smoked Lomo Steak **7**

Wok Smoked Chicken **5**

Wok Smoked Shrimp **6**

## WOK-TOSSED NOODLES WITH WOK SMOKED VEGETABLES - 12.50

Noodles from the Ocean










SRIRACHA INCLUDED

# AREPAS

**OUR  
AREPAS  
ARE ON  
THE GRILL**

**HISTORIANS SAY THAT DURING THE PRE-COLUMBIAN ERA, INDIGENOUS TRIBES USED TO GRIND CORN USING TWO ROCKS AND THEN MAKE BALLS WITH THIS DOUGH THAT WERE LATER COOKED ON A CURVED PLATE MADE OF CLAY, CALLED ARIPO. THAT'S HOW AREPAS WERE BORN!**

## SPECIAL AREPAS

-  **WOK SMOKED LOMO STEAK - 11.99**
-  **WOK SMOKED CHICKEN - 9.99**
-  **WOK SMOKED SHRIMP - 10.99**
-  **HUEVO EN SU NIDO WITH CHICKEN - 9.99**  
*Poached Egg on a bed of Shredded Chicken and Shredded Yellow Cheese \*pepper included\**
-  **HUEVO EN SU NIDO WITH BEEF - 10.99**  
*Poached Egg on a bed of Shredded Beef and Shredded Yellow Cheese \*pepper included\**
-  **HUEVO EN SU NIDO WITH LOMO - 12.99**  
*Poached Egg on a bed made with Wok Smoked Lomo Steak \*pepper included\**
- PABELLÓN CRIOLLO - 10.50**  
*Shredded Beef, Sweet Plantain, Black Beans and Shredded White Cheese*
- AREPA BURGER - 16**  
*Angus Hamburger Meat, Soft White Cheese, Sausage, Spinach, Shredded Yellow Cheese and Cilantro Aioli*
- AREPA LLANERA - 16**  
*Beef, chopped Avocado with Pico de Gallo (Tomatoes, Red Onion and Cilantro) and Soft White Cheese*
-  **LOMO ENCEBOLLADO - 11.99**  
*Beef Tenderloin, Onions and Sauces*


Wok Smoked Shrimp

## STUFFED AREPAS

-  **HUEVOS PERICO - 6.99**  
*Scrambled Eggs with Onion and Tomato*
- GIRASOL - 8.50**  
*Fried Egg (over easy, medium or hard) with Shredded Yellow Cheese*
-  **SHREDDED WHITE CHEESE - 7.99**
- YELLOW CHEESE - 7.99**
- WHITE GUAYANÉS CHEESE - 7.50**
-  **SOFT WHITE CHEESE - 7.50**
-  **GRILLED WHITE CHEESE - 7.99**
- SHREDDED CHICKEN - 7.50**
- SHREDDED BEEF - 8**
- CATIRA - 8.50**  
*Shredded Chicken with Shredded Yellow Cheese*
- PELÚA - 9.50**  
*Shredded Beef with Shredded Yellow Cheese*
- REINA PEPIÁ- 7.99**  
*Chicken Salad with Avocado*
- SWEET PLANTAINS AND WHITE CHEESE - 8.99**
- DOMINÓ - 8.99**  
*Shredded White Cheese and Black Beans*
- SEAFOOD AREPA - 14**  
*Calamari, Shrimp and Vuelve a la Vida Sauce*
- PORK CHUNKS AREPA - 13**  
*Slow-Cooked Pork (12 hours) with a Sweet Sauce and Grilled White Cheese*
- THE WHOLYYYY AREPA - 16**  
*Shredded White Cheese, Sausage, Grilled Chicken and Picanha*

Arepa Llanera

Pork Chunks Arepa

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

# MEATS, FISH AND CHICKEN

*Chimichurri and 2 sides of your choice*

**GRILLED SKIRT STEAK (12OZ) - 26**

*With Sausage - 0.99*

**PICANHA (12OZ) - 21**

**NEW YORK STRIP (12OZ) - 32**

**T-BONE STEAK (16OZ) - 36**

**PARRILLA MIXTA BOCAS GRILL - 48**

*12oz. Picanha on the Grill, 8oz. Chicken, 1 Sausage, Fried Green Plantains, Yuca, Guasacaca, Avocado, Arepitas, White Guayanés Cheese, Cream Cheese and Cilantro Aioli*

**MINI PARRILLA MIXTA BOCAS GRILL - 35**

*12oz. Picanha on the Grill, 8oz. Chicken, Guasacaca and 2 sides by choice.*

**SKEWERS SAMPLER ON THE GRILL - 14**

*Beef and Chicken Skewers with Red Onions and Red Bell Peppers, accompanied by Spicy Bollitos Criollos and Homemade Green Sauce*

**THE WHOLYYYY PARRILLA - 52**

*Slow-Cooked Pork Ribs in two ways: Deep Fried and BBQ Glazed, 8 oz. of Picanha on the Grill, 8 oz. of Grilled Chicken Breast, Grilled Cheese, 1 Sausage, 1 Blood Sausage, Fried Arepitas and Spicy Bollitos Criollos, Homemade Green Sauce and Cream Cheese*

**GRILLED CHICKEN BREAST - 9.50**

**CATCH OF THE DAY ON THE GRILL - 16.50**

*With Chimichurri Sauce*

**SIDES**

- White Rice
- Black Beans
- French Fries (Make it Truffle Fries for 3)
- Wok Smoked Vegetables
- Mashed Potatoes
- Sweet Plantains
- Fried Green Plantains
- Arroz Congri (White Rice with Black Beans)
- Boiled Yuca
- Fried Yuca

Skewers Sampler on the Grill



Parrilla Mixta Bocas Grill



The Wholyyyy Parrilla





# MAIN AND TRADITIONAL DISHES

*In Latin America, the smoking technique consists in cooking food using a little amount of fat or oil on a steaming wok. The key is to keep the ingredients moving. This is how dishes like our Wok Smoked Lomo are prepared.*

## 🔥 WOK SMOKED LOMO, CHICKEN OR SHRIMP

Served with Rice, French Fries and the protein of your choice

**Pick your favorite protein**

Wok Smoked Lomo **16.50**

Wok Smoked Chicken **14.50**

Wok Smoked Shrimp **15.50**

## LOMO ENCEBOLLADO - 15.50

Wok Smoked Beef and Rice

## PABELLÓN CRIOLLO VENEZOLANO - 11

Shredded Beef, Black Beans, Sweet Plantains and White Rice

## PESCADO FRITO - 26

Whole Deep-Fried White Fish with Fried Green Plantains, covered with White Cheese, Avocado, Homemade Green Sauce, Pink Sauce, and Criolla Sauce

## OUR BURGERS

### 🔥 BOCAS BURGER - 13.99

16oz. of Beef, Cilantro Aioli, Bacon, Spinach, Tomato, Fried Egg (Over easy, medium or hard), American Cheese and Grilled White Cheese, served with French Fries. **Indicate if it is wanted with Cilantro Aioli. If it isn't indicated, it will be added automatically**

### 🍷 CLASSIC BURGER - 10.99

Beef, Cilantro Aioli, Lettuce, Tomato and American Cheese served with French Fries. **Indicate if it is wanted with Cilantro Aioli. If it isn't indicated, it will be added automatically**

### 🔥 LA COCINERO BURGER - 15.99

10oz. of Picanha with Guasacaca Mayo, American Cheese and Salsa Criolla de Chimichurri, served on an Artisan Brioche Bun

### 🔥 LEVIN TRUFFLE BURGER - 16.99

10oz. of hand-cut Picanha with Breaded Fried Cheese, Romaine Lettuce, Tomato, Truffle Oil, Bacon and Truffle Mayonnaise in a homemade black Bun

### 🔥 CHEESE TEMPTATION BURGER - 18.99

8oz. Short Rib Hamburger Meat, Crunchy Bacon, Tomato, Lettuce, 3oz. crunchy Onion Rings and Cheddar Cheese melted on a homemade Brioche Bread

## SIDES

White Rice

Black Beans

French Fries (Make it Truffle Fries for 3)

Wok Smoked Vegetables

Mashed Potatoes

Sweet Plantains

Fried Green Plantains

Arroz Congri (White Rice with Black Beans)

Boiled Yuca

Fried Yuca

Pescado Frito

Cheese Temptation Burger

Wok Smoked Lomo

# DRINKS

## 🔥 CHICHA 16OZ. - 7

*Did you know that Chicha is a popular, non-alcoholic drink from Venezuela? It has some variations, but ours is made out of Rice and Milk for a thick and delicious result, and served with Condensed Milk and Cinnamon*

## CHICHA DE COCO - 7

*Rice-based drink with Coconut and Milk, flavored with Condensed Milk, Cinnamon and Shredded Coconut*

## BOTTLED WATER - 2

## SPARKLING WATER - 3

## MALT - 2

## 🔥 TODDY BOCAS GRILL - 7

## SODAS - 1.4

Chicha



Toddy Bocas Grill

# ICED TEAS

*We only prepare and serve natural infusions*

## GREEN BOCAS PASSION TEA - 5

## OOLONG BOCAS PARADISE TEA - 5

## BLACK ASSAM TEA - 5

Oolong Bocas Paradise Tea



Green Bocas Passion Tea

# JUICES

*Our famous juices, prepared right before serving*

## BLACKBERRY JUICE - 4.50

## STRAWBERRY JUICE - 4.50

## MANGO JUICE - 4.50

## PASSION FRUIT JUICE - 4.50

## PINEAPPLE JUICE - 4

## SOURSOP JUICE - 4.50

## ORANGE JUICE - 4.50

*Only available in Kendall and Weston*

## TAMARIND JUICE - 4.50

## JUICE BLEND (CHOOSE 2 FRUITS) - 5.50

## LEMONADE - 5.50

## STRAWBERRY LEMONADE - 5.50

Black Assam Tea



**OUR TEAM  
HAS BEEN  
CERTIFIED** AS BARISTAS IN BOTH LATTE  
ART AND COLOR LATTE ART  
TO SERVE YOU THE COFFEE OF  
YOUR CHOICE WITH THE BEST  
PRESENTATION



# COFFEES

## **ESPRESSO - 2**

*Black Coffee 1oz.*

## **RISTRETTO - 2**

*Short Black Coffee 0,5oz.*

## **LUNGO - 2**

*Long Black Coffee 2oz.*

## **DOPPIO ESPRESSO - 3.50**

*Double Espresso shot 2oz.*

## **DOPPIO RISTRETTO - 3.50**

*Double Ristretto shot 1oz.*

## **COLADA - 2.50**

*Black Coffee with Sugar 2oz.*

## **AMERICANO OR GUAYOYO - 2.50**

*Espresso diluted with Water 8oz.*

## **DOBLE COLADA - 3.50**

*Double Black with Sugar 4oz.*

## **CAPPUCCINO - 4**

*Espresso with creamy Milk 8oz.*

## **LATTE - 4**

*Ristretto with a lot of creamy  
Milk 8oz*

## **INDULGENT COFFEES**

### **SPECIAL ESPRESSO - 3**

*Espresso with Nutella 3oz.*

### **SPECIAL CAPPUCCINO - 6**

*Cappuccino with Nutella and Pirulin around  
the rim*



Dulce de Leche Churro Milkshake



Oreo Churro Milkshake



Bocas Grill Milkshake

# MILKSHAKES

## BOCAS GRILL MILKSHAKE - 15

Chocolate Flips Milkshake with Nutella and Flips all around the rim, crowned with Galleta María, a scoop of Vanilla Ice Cream, a Nutella Brownie Donut, Brigadeiro de Toddy and a homemade Nutella Popsicle on top

## NUTELLA CHURRO MILKSHAKE - 14

Milkshake topped with Churros, a scoop of Ice Cream, Chocolate Shell and Chocolate Syrup

## DULCE DE LECHE CHURRO MILKSHAKE - 14

Vanilla and Dulce de Leche Milkshake with Churros Blancos, Dulce de Leche Shell topping, a scoop of Vanilla Ice Cream and more Churros Blancos

## OREO CHURRO MILKSHAKE - 14

Vanilla Milkshake with Oreo Chocolate Creme Cookies and Chocolate Churros with Chocolate Shell topping, a scoop of Vanilla Ice Cream and more Chocolate Churros

# DESSERTS

NUTELLA OR DULCE DE LECHE CREPE WITH ICE CREAM - 6.50

NUTELLA BROWNIE WITH ICE CREAM - 8.50

NUTELLA CHURROS, CONDENSED MILK AND DULCE DE LECHE - 6

QUESILLO BOCAS GRILL STYLE - 8.50

TRES LECHES BOCAS GRILL STYLE - 9



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BOCAS GRILL WESTON 1384 SW 160 Ave, Sunrise, FL 33326

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