



@BOCASGRILL @ f 🚳 🔆 G



BOCAS GRILL

2 Eggs, Lomo Saltado, and Grilled White Cheese, accompanied by 1 Arepa.

AMERICANO

2 Eggs, Bacon, accompanied by 1 Arepa.

CRIOLLO

2 Eggs, Shredded Beef, White Guayanés Cheese, Sweet Plantains, and Black Beans, accompanied by 1 Arepa.

18 LATINO

2 Eggs, Pork Belly, Avocado, Sweet Plantains, Red Beans, and Grilled White Cheese, accompanied by 1 Arepa.

12 AREPA TOAST

Scrambled Eggs, Guasacaca, and your protein of preference:

19

PICANHA PORK BELLY

15

22



APPETIZERS

SAMPLER RELOADED 26 5 Fried Mini Arepitas, 2 Shredded Beef Empanadas, 5 Tequeños, 3 Mandocas with Llanero Cheese, Nata and Cilantro Aioli. 10 CRISPY AREPITAS 8 Fried Mini Arepitas accompanied by Nata. SHRIMP AND GUASACACA TOSTONES 16 Fried Green Plantains, Wok-smoked Shrimp, Pink Sauce, and Guasacaca 25 **JALFITA** Fried Shrimps, Calamari Rings, White Fish, Fried Yucca, Pico De Gallo, Cilantro Aioli, and Spicy Mayo Sauce. 10 **AREPITA SAMPLER** 3 Fried Mini Arepitas, crowned with our favorite toppings: Shredded Beef with Yellow Cheese, Shredded Chicken with Shredded Yellow Cheese, and Reina Pepiada. TRÍO DE EMPANADAS 13 Choose your favorite flavor: Shredded Beef or Cheese. JALEITA **TEQUENOS** 9.5 5 Cheese Fingers accompanied by Cilantro Aioli. **MANDOCAS** 9 3 Traditional Mandocas with Nata and Llanero Cheese. **CHICHARRÓN BITE** 16 Crunchy Chicharron accompanied by Cilantro Aioli. CHICHARRÓN HALLAQUITA 15 Hallaquitas (Tamales, Guapitos, Cachapa de Hoja) filled with Pork, Llanero Cheese, Nata, and Chicharrón. CHICHARRÓN HALLAQUITA

RAW FROM THE SEA

VUELVE A LA VIDA

Shrimp, Vuelve A La Vida Sauce, Guasacaca, and Pico De Gallo, accompanied by Plantain Chips.

FISH COCKTAIL

White Fish, Leche de Tigre, Salsa Criolla accompanied by Chips.

19 BOCAS GRILL SEAFOOD COCKTAIL 23

White Fish, Shrimp, Fried Calamari, Leche de Tigre Sauce, Yellow Pepper, Lime, Salsa Criolla accompanied by Chips.

17 VUELVE A LA VIDA CUP

Plantain Cup Stuffed with Shrimps, marinated with *Vuelve A La Vida* Sauce, Pico De Gallo, and Guasacaca.

SHRIMP COCKTAIL CUP

13

SHRIMP COCKTAIL CUP

14

Plantain Cup Stuffed with Golf Sauce, Shrimps, and Tajin.



VUELVE A LA VIDA

BOCAS GRILL SEAFOOD COCKTAIL

YOU HAVE TO TRY!



Notice: Consuming Raw or undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk may increase your risk of foodborne illness. Our dishes may contain specific allergens which may be unsuitable for guests with food allergies. Please inform our staff if you have any dietary requirements.

SALADS & SOUPS

SALADS

BOCAS GRILL SALAD

Lettuce Mix, Tomatoes, Avocado, Red Onions, Sweet Corn, White Cheese, Arepa Croutons, Tajin and Cilantro Ranch Dressing.

CRIOLLA SALAD

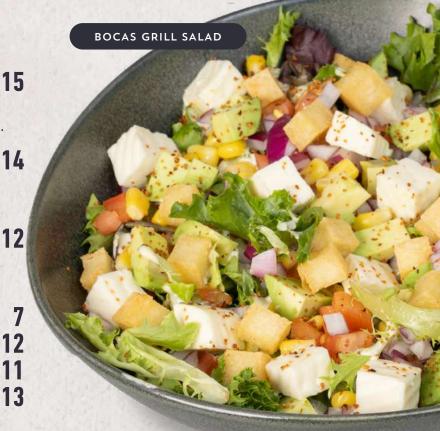
Lettuce Mix, Tomatoes, Red Onions, Cucumber, Hearts of Palm, Avocado and Homemade Dressing.

CAESAR SALAD

Lettuce Mix, Crushed Bacon, Croutons, and Caesar Dressing.

EXTRAS

ADD CHICKEN 7
ADD SALMON GRILL 12
ADD MAHI MAHI 11
PICANHA ON THE GRILL 13



SO GOOD!

PISCA ANDINA

SOUPS

FOSFORERA

Venezuelan Traditional Soup, served with Calamari, Shrimp, Mussels, and White Fish, accompanied by Arepa, Lime, and Homemade Hot Sauce.

HERVIDO CRIOLLO

16

Venezuelan Traditional Soup with Beef Rib Slow-cooked, Vegetables, and Corn, accompanied by Arepa, Lime, and Homemade Hot Sauce.

PISCA ANDINA

11

Venezuelan Traditional Soup with Potatoes, Green Onions, Poached Egg, White Cheese, and Milk, accompanied by Arepa. (Only served on weekends and holidays)

SOUP OF THE DAY

4

(Only served from Monday to Friday)

AREPAS

SPECIAL AREPAS

WOK SMOKED LOMO 23
WOK SMOKED CHICKEN 16
WOK SMOKED SHRIMP 19

Traditional Wok Sautéed with Soy Sauce, Oyster Sauce, Red Onions, Green Onions, Tomatoes, and Cilantro.

PORK BELLY 20

Crispy Pork Belly with Grilled White Cheese, accompanied by Cilantro Aioli.

LLANERA 21

Picanha on the Grill, Chopped Avocado and Soft White Cheese with Pico de Gallo (Tomatoes, Red Onion and Cilantro).

CHICKEN LLANERA 17

Grilled Chicken Breast, Chopped Avocado, Soft White Cheese with Pico de Gallo (Tomatoes, Red Onjon and Cilantro).

SIMON BOLIVAR 18

Picanha on the Grill, Llanero Cheese, Cilantro Aioli with Pico de Gallo (Tomatoes, Red Onion and Cilantro).



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TRADITIONAL AREPA

LATIN AMERICAN RICES

JALEA RICE

28

Wok Rice with Sweet Plantains, Red Bell Peppers, Green Onions, Deep Fried Calamari, Shrimp and White Fish with Sesame Seeds, Pico de Gallo (Tomatoes, Red Onion and Cilantro) accompanied by Sweet Chilli Sauce and Spicy Mayo.

RICE FROM THE OCEAN

25

Rice in a Seafood Cream with Shrimps, Calamari Rings, and White Fish.

RICE WITH VEGGIES

16

Wok Rice with Soy Sauce, Sesame Oil, Oyster Sauce, Carrots, Yellow Squash, Zucchini, Broccoli, Red Bell Pepper, Spinach, and Sesame Seeds accompanied by Sweet Chili Sauce and Spicy Mayo.

SURF & TURF RICE

30

Rice in Seafood Cream with Calamari and Shrimps, Red Bell Pepper, Crispy Pork belly and Pico de Gallo (Tomatoes, Red Onion and Cilantro).

PORK BELLY RICE

25

Wok Rice with Soy Sauce, Sesame Oil, Oyster, Sweet Plantains, Red Bell Peppers, Green Onions, Fried Egg, Sesame Seeds, and Ají Amarillo Sauce, accompanied by Crispy Pork Belly.

SPECIAL FRIED RICE

Wok Rice with Soy Sauce, Sesame Oil, Oyster Sauce, Red Bell Pepper, Green Onion, accompanied by Sweet Chilli Sauce, Spicy Mayo and the Protein of your choice:

WOK SMOKED LOMO	27
WOK SMOKED CHICKEN	19
WOK SMOKED SHRIMP	21

EXTRAS

WOK SMOKED LOMO 12
WOK SMOKED CHICKEN 7
WOK SMOKED SHRIMP 9



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FROM THE GR TO SHARE



60

PARRILLA LLANERA

46 6 oz Picanha on the Grill, 1 Grilled Chicken Breast, 1 Chorizo. 5 Fried Mini Arepitas, Cachapa with Llanero Cheese, Guasacaca, Chimichurri, Nata, Homemade Hot Sauce and 1 side of your choice.

Upgrade Picanha to Skirt Steak for +9

PARRILLA SURF & TURF

6 oz Picanha on the Grill. 1 Grilled Chicken Breast. 1 Chorizo. Salmon, Calamari, Guasacaca, Chimichurri, and 2 sides of vour choice.

Upgrade Picanha to Skirt Steak for +9

PARRILLA MIXTA BOCAS GRILL

12 oz Picanha on the Grill. 1 Grilled Chicken Breast. 1 Chorizo, Guasacaca, 8 Fried Mini Arepitas, Guayanés Cheese, Nata, Chimichurri, Cilantro Aioli and 2 sides of your choice.

Upgrade Picanha to Skirt Steak for +18

PARRILLA SURF & TURF DELUXE 98

12 oz Picanha on the Grill, 1 Grilled Chicken Breast, 1 Chorizo, Whole Deep-fried Fish, Calamari & Shrimp, 5 Fried Mini Arepitas, Guayanés Cheese, Guasacaca, Chimichurri, Nata, Cilantro Aioli and 1 side of your choice.

Upgrade Picanha to Skirt Steak for +18



65

Accompanied by 2 sides of your choice.

T-BONE STEAK 12 oz	38
PICANHA ON THE GRILL 12 oz	30
SKIRT STEAK 12 oz	38
GRILLED CHICKEN BREAST	19
MAHI MAHI	21
SALMÓN	26



White Rice Black Beans French Fries Wok Smoked Vegetables Mashed Potatoes Avocado **Sweet Plantains** Fried Green Plantains **Boiled Yuca** Fried Yuca **Congri Rice** Coleslaw **Red Beans**

SIGNATURE SIDES +7

Primavera Rice (Sweet Corn, Green Onions, Red Bell Peppers and Sesame Oil) Truffle Fries // Creamy Noodles // Spinach Creamy Noodles Guasacaca // Tostones Playero (Fried Green Plantain with Shredded Cheese, Coleslaw and Pink Sauce)

TOSTONES

SIMON BOLIVAR TOSTONES

FRIED GREEN PLANTAINS WITH VEGETABLES

16

Picanha on the Grill, with Shredded Llanero Cheese, Cilantro Aioli Crowned with Pico De Gallo (Tomatoes, Red Onion And Cilantro).

Carrots, Yellow Squash, Zucchini, Broccoli, White Cheese and Pink Sauce.

WOK SMOKED LOMO WOK SMOKED CHICKEN WOK SMOKED SHRIMP

FRIED GREEN PLANTAINS

Covered with Shredded White Cheese, Pink Sauce, and the Protein of your choice:

> WOK SMOKED LOMO WOK SMOKED CHICKEN 28 21 23 **WOK SMOKED SHRIMP**

WOK SMOKED LOMO FRIED GREEN PLATAINS SIMON BOLIVAR TOSTONES

WOK STYLE NOODLES







CREAMY WOK SMOKED SHRIMP

CREAMY NOODLES

Noodles in Alfredo Sauce with the Protein of your choice:

WOK	SMOKED	LOMO	29
WOK	SMOKED	CHICKEN	23
WOK	SMOKED	SHRIMP	25

NOODLES FROM THE OCEAN 26

Noodles in a Seafood Cream with Calamari Rings, Shrimp, and White Fish.

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WOK SMOKED LOMO 12
WOK SMOKED CHICKEN 7
WOK SMOKED SHRIMP 9

PESTO NOODLES

Noodles in Pesto Sauce with the Protein of your choice:

WOK	SMOKED	LOMO	29
WOK	SMOKED	CHICKEN	23
WNK	SMOKED	SHRIMP	25

TRADITIONAL WOK-NOODLES

Soy Sauce, Oyster Sauce, Tomatoes, Red Onions, Red Bell Pepper, Green Onions, and Sesame Seeds with the Protein of your choice:

WOK SI	MOKED	LOMO	27
WOK SI	MOKED	CHICKEN	21
WOK SI	MOKED	SHRIMP	23

MAIN DISHES

38

TRADITIONAL WOK SMOKED

Traditional Wok Sautéed with Soy Sauce, Oyster Sauce, Red Onions, Green Onions, Tomatoes, and Cilantro, accompanied by 2 sides of your choice.

WOK SMOKED LOMO	28	+12
WOK SMOKED CHICKEN	22	+ 7
WOK SMOKED SHRIMP	24	+ 9

PARRILLITA BITE 25

6 oz Grilled Picanha, Grilled Chicken Breast, Chorizo, French Fries, Lettuce, Cilantro Aioli, and Pink Sauce.

PESCADO FRITO Whole Fried Snapper with 2 sides of your choice. 36

PABELLÓN CRIOLLO VENEZOLANO 17

Shredded Beef, Black Beans, Sweet Plantains with Shredded White Cheese and White Rice.

PICANHA FETTUCCINE 21

Noodles in Creamy Mushroom Sauce accompanied by Picanha on the Grill.

SALMON FETTUCCINE 26

Wok Noodles with Soy Sauce, Oyster Sauce, Corn, Broccoli, Red Pepper, Green Onion, and Sesame Seeds accompanied by Salmon on the Grill.

BANDEJA PAISA

6 oz Skirt Steak, accompanied by Crispy Pork Belly, Chorizo, White Rice, Fried Egg, Avocado, Sweet Plantains, Arepa, and Red Beans.

SEAFOOD MAHI MAHI 30

Grilled Mahi-Mahi, Seafood Sauce with Calamari and Shrimps, accompanied by 2 sides of your choice.





Wok Smoked Vegetables Fried Green Plantains

11

10

13

11

13

(Sweet Corn, Green Onions, Red Bell

Spinach Creamy Noodles

Cheese, Coleslaw and Pink Sauce)



CACHAPAS

PORK BELLY CACHAPA

25

Soft White Cheese, Pork Belly, Llanero Cheese and Nata.

CACHAPA WITH CHEESE

15

Soft White Cheese, Llanero Cheese, and Nata.

CACHAPA LLANERA

24

Soft White Cheese, Grilled Picanha, Llanero Cheese, and Nata.

CACHAPA CON CARNE MECHADA

20

Soft White Cheese, Shredded Beef, Llanero Cheese, and Nata.

CACHAPA PLAIN

9

VENEZUELAN BURGER

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BURGERS

PICANHA BURGER

23

PORK BELLY CACHAPA

Picanha on the Grill, Brioche Bun, Avocado, Pico de Gallo, Grilled Cheese, Cilantro Aioli, served with French Fries.

VENEZUELAN BURGER

18

Special Blend Meat, Brioche Bun, Cilantro Aioli, Bacon, American Cheese, Fried Egg, Potato Sticks, Tomato, Lettuce Mix, and Onion, served with French Fries.

DOUBLE CHEESEBURGER

18

Special Blend Meat (Double), Brioche Bun, Special Sauce, Bacon, American Cheese, served with French Fries.

BOCAS BURGER

25

Special Blend Meat, Grill Chicken Breast, Brioche Bun, Bacon, American Cheese, Deep Fried White Cheese, Special Sauce, Fried Egg, Tomato, Lettuce Mix, and Onions, served with French Fries.

CLASSIC BURGER

16

Special Blend Meat, Brioche Bun, American Cheese, Special Sauce, Lettuce Mix, Bacon, Tomato and Onions, served with French Fries.

BLACK TRUFFLE BURGER

21

Special Blend Meat, Homemade Black Bun, Fried White Cheese, Lettuce Mix, Tomato, Bacon and Truffle Mayo, served with Truffle Fries.

DRINKS

JUICES

Our famous Juices are prepared right before serving

PAPELÓN CON LIMÓN	6
BLACKBERRY JUICE	6.50
STRAWBERRY JUICE	6.50
MANGO JUICE	6.50
PASSION FRUIT JUICE	6.50
PINEAPPLE JUICE	6.50
SOURSOP JUICE	6.50
TAMARIND JUICE	6.50
JUICE MIX (CHOOSE 2 FRUITS)	7.50
LEMONADE	7.50
STRAWBERRY LEMONADE	7.50
COCONUT LEMONADE	7.50
MINT I EMONADE	7 50

STILL WATER

SMALL 4 LARGER 6.50

SPARKLING WATER SMALL 4 LARGER 6.50

SODAS 3.50 MALTA 4.50

LEMON ICE TEA (NESTEA) 5 PEACH ICE TEA (NESTEA) 5

ICE TEAS

OOLONG TEA

STRAWBERRY LEI COCONUT LEMON MINT LEMONADE

BOCAS

BOCAS

OOLONG TEA

PAPELON CON LIMÓN

BACAS CUTILLED BARISTA

COFFEES

ESPRESSO
DOUBLE ESPRESSO
COLADITA
AMERICANO
DOBLE COLADITA
CAPPUCCINO
LATTE

SPECIAL COFFEES

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.

DESSERTS

CHICHA VENEZOLANA

10

Venezuelan Favorite Drink made with Rice. Milk and Sugar, topped with Condensed Milk and Cinnamon.

CHURROS

10

Traditional Churros with the toppings of your choice (Condensed Milk, Nutella, or Dulce de Leche)

QUESILLO

6

TRES LECHES

NUTELLA BROWNIE

9

Accompanied by Vanilla Ice Cream.

BROWNIE MILKSHAKE

Cream, and Nutella.

DULCE DE LECHE MILKSHAKE

TODDY MILKSHAKE

with Chocolate Marquesa.

OREO MILKSHAKE

Toddy Milkshake, accompanied by Nutella and Dulce

de Leche Flips on the edge, Vanilla Ice Cream, topped

Cookies and Cream Milkshake, topped with Chocolate

Churro Ice Cream Sandwich and Oreo Cookies on top.

Vanilla Oreo Milkshake, topped with Vanilla Churro

Nutella Milkshake crowned with Fudgy Brownie, Ice

Ice Cream Sandwich and Oreo Cookies on top.

17

18

17

17

GOLFEADO

9

Venezuelan Sweet and Salty Rolls, filled with grated raw Sugar Cane (Papelón) and White Cheese.

MARQUESA

12

Venezuelan Cake with layers of Biscuits and Chocolate.



BOCAS

DULCE DE LECHE MILKSHAKE

TODDY MILKSHAKE

BROWNIE MILKSHAKE

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