

# BOCANOVA

## CEVICHERIA-RAW BAR

Oysters on the 1/2 Shell—tomatillo mignonette	27/48
Steelhead Salmon Ceviche—leche de tigre, aji rocoto, red onion, plantain chips	17
Mexican Seafood Ceviche—capers, olives, lime, tomato, chips	18
Dungeness Crab Deviled Eggs—chipotle aioli	20

## PLATOS PEQUEÑOS-SMALL PLATES

Argentinian “Provoleta” Provolone a la Plancha—roasted pepper salsa, oregano	10
Fried Oyster Mushrooms—spicy remoulade	14
Beef “Anticuchos”—piquillo pepper sauce, cilantro crema	16
Swordfish “Anticuchos” Veracruz Style—tomato, capers, jalapeños, olives	16
Pan Roasted Mussels—chipotle tomato sauce, grilled bread	17

## SOPAS Y ENSALADAS-SOUPS & SALADS

Roasted Tomato, Cauliflower Soup—avocado, tortilla strips	10
Bocanova’s Surf Clam Chowder—bacon, sweet potato, cream, chives	13
Forest Mushroom Gumbo—okra, charred green onion, boiled rice	14
A Simple Green Salad—house vinaigrette, cotija cheese	10
Mexican Caesar Salad—spiced pumpkin seeds, tortilla strips, parmesan, avocado, boquerones, huacatay dressing	14
Bay Shrimp Louie—tomato, egg, cucumber, avocado, black olives, Louie dressing	17
Peruvian Ahi Tuna Nicoise—potatoes, cherry tomatoes, green beans, olives, eggs, huacaina dressing	23

## RACIONES-LARGE PLATES

Atlantic Haddock Fish-n-Chips—malt vinegar aioli, cole slaw	26
Coconut Seafood Stew “Moqueca”—fish, shrimp, black rice	26
Wild Scallops a la Plancha—Brazilian green curry sauce, carrot-radish-pea shoot salad	27
The Argentino Burger—chimichurri, provolone, mushrooms, crispy onions	16
Argentinian Steak—flank steak, Peruvian mushroom “chifa” sauce	27
Peruvian Roasted Liberty Duck Breast—bitter orange, pisco, aji amarillo & aji panca sauce, roasted carrot puree	27
Grilled Duroc Pork Chop al Pastor—pineapple chile sauce	29
Argentinian Ribeye—housemade steak sauce, chimichurri	38
Peruvian Style Organic Chicken “a la Brasa”—red curry peanut sauce	24/44

## LADOS-SIDES

Beer Braised Heirloom Mexican Beans—avocado	7
Sweet Potato Gratin—chipotle cream	7
Polenta Fries—green garlic aioli	7
French Fries	7
Wilted Greens & Brussel Sprouts—black pepper sauce	7
Mexican Ratatouille—poblano, eggplant, tomato	7
Roasted Asparagus—lemon feta sauce	7
Crispy Fried Cauliflower—huacatay aioli	7
Patatas Bravas—aji rocoto aioli	7

QUICK  
FAST  
HURRY  
NEVERMIND  
RELAX

Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of food borne illness

A surcharge of 8% will be added to defray costs associated with California wage and benefit mandates