



# BOCARTE

TAPAS. ARROCES Y MARISCOS

## WEEKEND MENÚ

### STARTERS

Salad with pear, gorgonzola cheese, and nuts with honey vinaigrette  
Our Russian salad with Cantabrian anchovies and pickled green chilies  
Homemade XL seafood cannelloni with marinara sauce  
Confit Prat artichoke flower with cured egg yolk and Iberian ham shavings  
Broken eggs with crispy pork belly and sautéed garlic prawns  
“Santako” bomb stuffed with octopus and spicy paprika emulsion from La Vera  
Galician mussels in marinara sauce

### MAIN DISHES

600g oven-baked sea bass with vegetables and sliced potatoes  
Gratinated cod with garlic mousseline and creamy Maresme peas  
Soupy lobster rice (min. 2 people)  
Seafood rice (min. 2 people)  
Octopus rice with paprika emulsion from La Vera (Supp. €5, min. 2 people)  
Grilled beef skirt steak with potatoes and Padron peppers  
Grilled Iberian pork “secreto” with sweet potato parmentier and its crisp  
30+ day aged beef ribeye with potatoes (Supp. €5)

### DESSERTS

Our brioche-style French toast with Catalan cream  
Chocolate sponge cake with vanilla ice cream  
Catalan cream  
Lemon sorbet  
Cheesecake with red berry coulis (Supp. €2)

# 29,00 €

INCLUDES: GLASS OF WINE, BEER, SOFT DRINK OR WATER, BREAD, DESSERT OR COFFEE

BOOK A TABLE:



T. 937 154 588

[info@grupoangelita.com/bocarte](mailto:info@grupoangelita.com/bocarte)

ORDER YOUR

**HALF SEAGRAM'S**  
GIN AND TONIC

To finish off a perfect menu



€4,50