



Disclaimer - Terms and Conditions

- *Right of Admission is reserved*
- *Respect and consideration towards our staff and your fellow patrons is mandatory*
- *Anyone entering these premises does so entirely at his or her own risk and Boca Fino bears no responsibility for any personal injury or damage/loss to/of personal property*
- *All weights quoted are raw/uncooked weights*
- *For tables of 6 patrons or more a 10% service fee will be automatically charged to your final bill*

OUR STORY

Welcome to **BOCA FINO**, meaning "FINE MOUTH," where we invite you to experience and celebrate life to its fullest. Founded by me, Manny and my brother Henrique, influenced by our mother Francisca. Our restaurant blends the vibrant essence of Portuguese cuisine, with influences from Mozambique, Goa and Macau – all within the rich tapestry of South Africa.

Our menu features beloved classics like: Wood Fired - Prawns, Peri Peri Chicken and Picanha Espetada, along with other traditional dishes with a contemporary twist and new fun interpretations that highlight our upbringing and travels.

With a contemporary LISBOA look, Boca is a place to relax, enjoy delicious food and celebrate community together with family. Join us to savour the warmth of Portuguese hospitality and experience a culinary journey that celebrates life, love, and culture.

Welcome to our Home – Boca Fino.

Open 7 days a week
Monday to Saturday from 11am to 10pm
Sunday from 11am to 6pm

Bookings

WhatsApp 082 785 2644
Dineplan for tables under 10 pax
For big tables email: bookings@bocafino.co.za

You can view our menus online at
www.bocafino.co.za.

Please note that we have plenty of free secure parking, underground as well as street level in front and at the back of Boca. If coming from a northerly direction, then please go up or turn right into Albury Road and keep left to access the above ground and basement parking.

PROMOCOES - SPECIALS

Monday Baby Peri Peri Chicken	160
Tuesday Queen Prawns	199
• No sharing and no takeaways	
• Bookings essential	



SOBREMESAS - DESSERTS

Brûléed Rice Pudding Creamy rice pudding, topped with a torched castor sugar topping and chopped toasted pistachios	90
Pastéis de Nata Tart Portuguese custard tart, served with whipped cream or vanilla ice cream	90
Drunken Figs Poached in ruby port with cinnamon stick, orange zest and sugar, served with a 1920 brandy cream or vanilla ice cream	SQ
Bolo de Chocolate Collapsed Portuguese style chocolate souffle, served with whipped cream or vanilla ice cream	90
Torta de Bolacha A no bake dessert made with layers of biscuit, mascarpone, coffee, madeira wine and crushed toasted almond	90
Vanilla Ice Cream With mixed berries and homemade bar one sauce	70
Dom Pedro Whipped vanilla ice cream with a double tot: choice of Kalhua, 1920 Brandy, Jamesons Whisky or Rooibos Cream	90

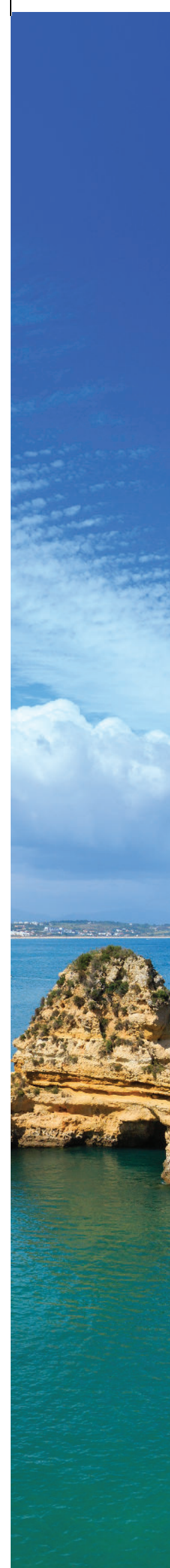
DIGESTIVOS - AFTER DINNER

1920 Brandy	40
CR&F Reserva Brandy - 1920's older brother	50
Justino's - Reserve 5 year Madeira Wine 50ml	60
Ferreirinha - Aguardente Velha Brandy	150
Boschendal XO Brandy	100
Sydney Back 15 year Brandy	125
Conde De Cantanhede Bagaceira White Brandy	40
Antonella Grappa Cabernet	76
Nonino Optima 43 Grappa	80
Ferreira's Ruby Port 50ml	60
Ferreira's Lagrima Port 50ml	60

Please refer to our winelist for more options

PE-TIS-COS & STARTERS

Pastéis De Bacalhau – 4 per portion Flash-fried oval cakes made with mashed potatoes, onions, parsley and salted cod.	89
Duck Spring Rolls (Macanese) – 3 per portion Pulled roasted duck wrapped with julienne carrots, cabbage and fresh ginger. Flash-fried and served with a spicy ginger soy dip.	130
Whitebait – Peixe-Rei Flash-fried small whole fish lightly dusted and served with lemon aioli.	99
Empadas – 4 per portion Macanese inspired pastry with a spicy mince lamb filling served with a curry dip sauce	99
Pickled Octopus – Polvo de Escabeche Octopus marinated in vinaigrette and served with pickled vegetables (cauliflower, carrots, capers, and cucumber).	SQ
Tuna Tataki – Tataki de Atum Lightly seared tuna sliced and served on a olive oil, soya-based sauce, molho verde and garlic chips.	SQ
Trinchado Pan-grilled beef cubes cooked with white wine, bay leaf, beef stock, garlic, and chilli. Served with round chips.	150
Rissóis De Camarão – 3 per portion Half-moon crumbed prawn pastries filled with a spicy, creamy prawn filling.	99
Calamari – Lulas (160g) Grilled calamari tubes and heads with sweet paprika, parsley, and lemon butter.	120
Scallops – Vieiras (3 per portion) Pan-seared scallops in the shell with roe, chorizo, butter, lemon, and coriander.	SQ
Classic Chouriço Traditional spicy Portuguese sausage flambéed with 1920 brandy.	99
Chicken Livers or GIBLETS – Miúdos de Frango Pan-grilled with peri-peri, onion, garlic, olive oil, paprika, white wine, and a touch of cream.	90
Mussels – Mexilhões Cooked with tomato, white wine, coriander, olive oil, and garlic. (Optional cream sauce available.)	140
Sardines – Sardinhas Assadas Char-grilled salted sardines with lemon, finished with green pepper and pickled onion chutney.	99
Mozambican Potato Cubed potatoes tossed with spicy tomato salsa and fresh coriander.	45
Snails – Caracóis Pan-grilled with olive oil, garlic, lemongrass, white wine, butter, and parsley.	110
Grilled Cabbage - Couve Grelhada Wood grilled cabbage wedge with a tomato and onion relish	60
Milho Frito Pan fried cubed portuguese cornmeal served with a spicy chakalaka	60
Prato de Petiscos Portuguese cheese, marinated lupini beans and olives, presunto (cured ham), brinjil tomato relish, grilled artichokes, served with bolo de caco	170



SOUPS & SALADS

Caldo Verde Traditional kale soup with chouriço and potatoes	69
Sopa de Cebola Creamy old-style onion soup prepared with 1920 brandy, served with dunked toast and melted Casteloes cheese	79
Salada de Beringela Marinated brinjal, tomato, grilled baby marrow and white onion on a red vinaigrette <i>Optional chicken breast</i>	99
Salada de Bacalhau Chickpeas and cannellini beans tossed with marinated red peppers, red onion, parsley, confit tomatoes in a white vinaigrette, green olives, pickled codfish and boiled baby potatoes	60
Salada de Alfaca Chopped lettuce, spinach, herbs, cucumber, green olives and spring onion with grated Queijo Paiva cheese, avocado and lemon vinaigrette <i>Optional chicken breast</i>	150
Salada de Boca Lettuce, basil, rocket, tomato, red onion, peppers, cucumber, black olives and pickled beetroot	99
Salada de Frango Romaine lettuce, grilled broccoli, artichokes, chicken breast served with boiled egg, crispy presunto (cured ham), grated Sao Jorge cheese and dressed with a creamy anchovie dressing	60
	89
	170



FRUTOS DO MAR - SEAFOOD

All served with round-cut chips, boca salad, rice or veg

Prawns Wood-grilled with parsley, paprika and lemon butter <i>Queens x 8</i> <i>Kings x 6</i> <i>Kings x 12</i>	SQ
Langoustines Flame grilled with confit garlic oil, lemon and parsley	SQ
Crayfish Tails Wood-grilled with parsley, paprika and lemon butter	SQ
Bacalhau Grilled salted cod, pan finished with roast garlic, white onion, bay leaves, olive oil, white vinegar spike and chick peas	SQ
Bacalhau à Brás Shredded salted cod sautéed with roast garlic, onion, fried potato matchsticks and creamy scrambled eggs	SQ
Norwegian Salmon • Char grilled, basted with ginger, soy basted with a Madeira wine sauce with roast sesame sprinkle • Char grilled, dressed with garlic chips, fried capers and served with a tomato, red onion, green olive and coriander salsa on the side	SQ
Fresh Fish of the Day Pan grilled with olive oil, lemon and herbs with a lemon butter brush at the end or alternatively oven baked with confit tomato, grilled peppers, white onion, garlic, olive oil and fish stock	SQ
Prawn & Crab Curry Deshelled queen prawns and crab meat pan grilled and finished off with fresh tomato, fresh ginger, lemon grass, boca curry paste, fresh coriander, served with a Mozambican tomato coriander salsa on the side	280
Falklands Calamari - Tubes and Heads • Grilled with paprika, parsley and lemon butter • Flash fried and served with a lemon aioli	230
Cape Hake • Pan grilled with lemon butter • Tempura flash fried and served with molho tartaro	160
Whole Crayfish Wood grilled with olive oil, lemon, parsley and prawn butter	SQ
Octopus Tentacles marinated with lemon, olive oil, parsley, garlic, white wine vinegar and then wood char grilled, then finished off with molho verde	SQ

CARNE - MEAT

All served with round-cut chips, boca salad, rice or veg

Espetada	280
Rump or Picanha on a skewer, grilled with garlic, bay leaf, sea salt, olive oil and butter	
Bitoque	360
Ribeye grilled and finished off trinchado style, served with a fried egg	
Bife à Café	299
Fillet grilled with creamy mustard green peppercorn sauce, dressed with crispy presunto - cured ham (Substitute porcini mushrooms)	
Cordeiro Gordo - Fat Lamb	299
Thick cut lamb chops marinated with garlic, lemon, olive oil, herbs and wood grilled	
Tomahawk	450
Wood grilled with a salt and pepper rub, garlic confit olive oil, served sliced with preserved lemon and herb butter	
Pork Chop	250
Grilled and then pan finished with chorizo butter, vinegar and red pepper paste. Served with marinated mushrooms and wilted baby spinach	

PRATO DO DIA

Traditional portuguese dishes on rotation

Feijoada	160
Slow cooked black bean, beef shin and pork stew, served with rice	
Alentejo Pork and Clam	199
Pork shoulder and clams with garlic, tomato, red pepper paste, white wine and herbs, served with pan roast potatoes	
Coelho a Cacador	230
Hunter style rabbit stew slow cooked in a tomato, onion, garlic, red wine and herb broth	
Dobrada (to be pre ordered, minimum table of 4 pax)	170
Slow cooked with white beans, chorizo, carrots, onions and tomato in a rich beef stock	



ON BREAD

All served on a Portuguese roll with round-cut chips or boca salad

Lisboa Prego	199
Fillet grilled with olive oil, bay leaf, garlic and butter, served with yellow mustard mayo, presunto (cured ham) and pickle	
Madeiran Prego	165
Fillet grilled with olive oil, garlic, bay leaf, white wine and a hint of chilli	
Bifana	150
Pork shoulder steak marinated in red pepper paste and grilled with chouriço butter	
Chicken Prego	130
Flame-grilled chicken breast, peri-peri basted or lemon and herb, served with peri mayo, lettuce, red onion and tomato	
Veg Prego	120
Grilled brinjal, grilled baby marrow, fresh tomato, casteloes cheese and tomato onion relish	
Add:	
Chouriço	35
Egg	7



CLASSIC ARROZ & MASSA

Seafood Rice – Arroz de Marisco Seafood rice simmered in a tomato, garlic and white wine broth with prawns, mussels, calamari and line fish	SQ
Fat Rice – Arroz Gordo (pre-order – minimum table of 4) Portuguese-Macanese fusion paella-style rice with assorted meats, sausage and seafood	SQ
Duck Rice – Arroz de Pato Baked rice prepared with carrots, onions, fennel, port, chourico and aromatic herbs	180
Prawn & Chouriço Pasta Prawns and chouriço sautéed with olive oil, garlic, parsley, preserved lemon, sweet paprika and baby spinach	199
Porcini & Artichoke Pasta Cherry tomatoes, artichokes and porcini mushrooms finished with reduced vegetable stock and a dash of cream	170
Clam Pasta Pan grilled with olive oil, white wine, coriander, confit garlic and sundried tomato	199



FRANGO - CHICKEN

All served with round-cut chips, boca salad, rice or veg

Spatchcock Baby Chicken Marinated with subtle peri peri heat, boca style	210
Lemon and Herb Spring Chicken De-boned and wood grilled	220
Chicken Espetada Deboned chicken thighs on a skewer with peri peri basting or lemon and herb basting	210
Peito Leve - Chicken Breast Flame grilled and pan finished with chicken stock, olive oil, lemon, mixed herbs, baby spinach and porcini mushrooms	160

SIDES

Milho Frito Pan fried cubed Portuguese cornmeal, served with a spicy chakalaka	60
Bread Basket Portuguese Roll and Bolo do Caco with side whipped roast garlic butter	50
Creamy Mustard Pepper Sauce	40
Prawn Butter	40
Lemon Herb Butter	20
Marinated Button Mushrooms	60
Veg of the Day	45
Round Cut Chips	40
Carolino Rice	40
Baby Spinach and Porcini Mushroom sautéed with olive oil and preserved lemon	90

