

PORTUGUESE

EST. 2025

BOCA

FINO

RESTAURANT



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



PE-TIS-COS & STARTERS

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

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 60
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	150
Salada de Alface Chopped lettuce, spinach, herbs, cucumber, green olives and spring onion with grated Queijo Paiva cheese, avocado and lemon vinaigrette <i>Optional chicken breast</i>	99 60
Salada de Boca Lettuce, basil, rocket, tomato, red onion, peppers, cucumber, black olives and pickled beetroot	89
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	170





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

SIDES

Milho Frito	60
Pan fried cubed Portuguese cornmeal, served with a spicy chakalaka	
Bread Basket	50
Portuguese Roll and Bolo do Caco with side whipped roast garlic butter	
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

CARNE - MEAT

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

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

PRATO DO DIA

Traditional portuguese dishes on rotation

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





FRUTOS DO MAR - SEAFOOD

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

Prawns	SQ
Wood-grilled with parsley, paprika and lemon butter	
<i>Queens x 8</i>	
<i>Queens x 12</i>	
<i>Kings x 6</i>	
<i>Kings x 12</i>	
Langoustines	SQ
Flame grilled with confit garlic oil, lemon and parsley	
Crayfish Tails	SQ
Wood-grilled with parsley, paprika and lemon butter	
Bacalhau	SQ
Grilled salted cod, pan finished with roast garlic, white onion, bay leaves, olive oil, white vinegar spike and chick peas	
Bacalhau à Brás	SQ
Shredded salted cod sautéed with roast garlic, onion, fried potato matchsticks and creamy scrambled eggs	
Norwegian Salmon	SQ
<ul style="list-style-type: none">• 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	
Fresh Fish of the Day	SQ
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	
Prawn & Crab Curry	280
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	
Falklands Calamari - Tubes and Heads	230
<ul style="list-style-type: none">• Grilled with paprika, parsley and lemon butter• Flash fried and served with a lemon aioli	
Cape Hake	160
<ul style="list-style-type: none">• Pan grilled with lemon butter• Tempura flash fried and served with molho tartaro	
Whole Crayfish	SQ
Wood grilled with olive oil, lemon, parsley and prawn butter	
Octopus	SQ
Tentacles marinated with lemon, olive oil, parsley, garlic, white wine vinegar and then wood char grilled, then finished off with molho verde	

SOBREMESAS - DESSERTS

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

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





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*