

LUNCH

TACOS

Our organic corn tortillas are made daily fresh in-house
\$8 each/\$15 for two/\$21 for three

VEGETARIAN seasonal mixed veggies, onions, chipotle chiles, seasonal salsa

MANUKA SMOKED line-caught FISH cactus, onions, carrots, tomato, lettuce and chipotle mayonnaise

BEER BATTERED line-caught FISH, coleslaw and chipotle mayo

FREE RANGE slow roast CHICKEN, cheese, chili, garlic, onions

DE RES slow cooked free range BEEF BRISKET, onions, mushrooms, pot beans, seasonal salsa

CARNITAS free range confit PORK SHOULDER, salsa verde, onion, habanero, coriander

RUMP STEAK grilled, greens, smoked árbol salsa, pico de gallo

*or as **quesadilla** "keka" \$15 or a **burrito** \$16 (not GF)
*add a side combo of RICE & BEANS for \$5

ESPECIALES DEL DÍA

Please ask wait staff or see the board for today's specials.

ENSALADA Y SOPA (GF)

Salad and Soup

ENSALADA MIXTA
salad of mixed greens, pumpkin seeds, cabbage, feta cheese, crispy tortilla and poblano dressing
\$13/18 med/lg (V)
add chicken or smoked fish \$5

SOPA DE TORTILLA
organic tomatoes, negro and guajillo chiles, crispy tortilla, feta and pasilla cream (V)
\$13

LA TIENDITA

Boca cookbook \$50
tortilla press \$65 w/masa \$70
Boca salsas \$8.5

BITES

GUACAMOLE

Smashed avocados with onions, tomatos, coriander and lime.
Served with tortilla chips
(seasonal/V/GF)
\$14

TOTOPOS CON SALSA Y CHIPOTLE MAYO

house made organic corn chips, salsa ranchera and chipotle mayonnaise (V) or salsa verde (V+)
\$11

CEVICHE DEL DIA

Line caught terakihi marinated in citrus with fresh tomato, cucumber, red onion and coriander
\$15

EXTRAS (GF/V)

FRIJOLE DE LA OLLA black beans \$6
ARROZ ROJO seasoned red rice \$6
SALSA choice of smoked árbol, habanero, ranchera or verde \$4
sour cream \$2.5
MAS POLLO extra chicken \$4

SWEET

CHURROS \$12
ICE CREAM/SORBET \$10

We use the best local produce including free range and organic meat eggs and dairy products wherever possible.

(04) 388 2451
bookings@labocaloca.co.nz

We do group bookings and private functions

We are committed to serving food made fresh every day from organic local and sustainable sources.





BRUNCH



11:30AM – 4PM
SATURDAY & SUNDAY

BREAKFAST BURRITO

scrambled eggs, black beans, cheddar & salsa wrapped in a flour tortilla (V) \$16

BREAKFAST TACOS

two eggs scrambled and served atop tortillas, cheese & beans with pico de gallo salsa (the Austin classic meets Miramar) \$16

HUEVOS RANCHEROS

two corn tortillas, cheddar, two eggs, pot beans, ZanyZeus feta, salsa ranchera & guacamole (V,GF) \$18

CHILAQUILES VERDES

house made corn chips sautéed in salsa verde, two fried eggs, cheddar, pot beans & ZanyZeus feta (V,GF) \$18

TOSTADAS DE HALOUMI Y VERDURAS

crispy fried corn tortillas topped with ZanyZeus halloumi, seasonal veggies, black beans and salsa (V,GF) \$16

Add Chorizo to any of the above \$5
Extra free range egg \$2.5
Extra soft corn tortilla \$2

VEGAN OPTIONS AVAILABLE, PLEASE ASK

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BEBIDAS

MARGARITAS DE LA CASA

All our house margaritas are shaken with 123 Organic Tequila (Uno, Dos, Tres), Curaçao Orange Liqueur, fresh squeezed lime juice, organic sugar syrup, and of course, Marlborough Pacific sea salt on the rim.

ASK YOUR SERVER FOR THE MARGARITA SPECIAL

MARGARITA UNO 123 Organic Blanco (Uno)	\$16	MARGARITA TRES 123 Organic Añejo (Tres)	\$21
MARGARITA DOS 123 Organic Respado (Dos)	\$18	MARGARITA PICANTE Chilli-infused Organic Tequila	\$18

COCTELES DE LA CASA

MOJITO Rum, Fresh Lime, Mint, Sugar, Soda	\$16.5
NEGRONI Tanqueray Gin, Sweet Red Vermouth, Campari (make mine a mezcal negroni add \$2)	\$17
¡HOLA MAMASITA! Blanco Tequila, Ginger Wine, Triple Sec, Passionfruit	\$17
MARÍA SANGRIENTA Tequila (Uno), Fresh Lime, Tomato Juice, Chipotle, Spices	\$16
LA PALOMA ORGANICA Tequila (Uno), Fresh Lime, Sparkling Grapefruit Soda, Sal Mixteca	\$15

ASK SERVER FOR VIRGIN COCKTAIL OPTIONS

CERVEZAS

LAGER		LAS OTRAS	
Pacifico <i>Mexico</i>	\$9	Coronado Orange Ave Wit <i>California</i>	
Negra Modelo <i>Mexico</i>	\$9.5	orange and coriander spice	\$10
Tuatara Helles <i>Kapiti</i>	\$9	Renaissance Empathy Session Ale 2.5% <i>Blenheim</i>	\$9
PILSNER		CIDER	
Tuatara <i>Kapiti</i>	\$9	Rochdale Pear <i>Nelson</i>	\$8
Emersons 500ml <i>Dunedin</i>	\$12	Hallertau Granny Smith Apple <i>Auckland</i>	\$8
ALE		STOUT/PORTER	
ParrotDog BitterBitch IPA <i>Wellington</i>	\$10	Ask your server for current selection.	
ParrotDog BloodHound Red <i>Wellington</i>	\$10		
Behemoth Tasty Bev Xtra Pale Ale <i>Auckland</i>	\$10		
Emersons Bookbinder 500ml <i>Dunedin</i>	\$12		

LOS VINOS \$11 \$28 \$52

VINO ESPUMOSO (SPARKLING) Prosecco Extra Dry Italia VINOS BLANCOS (WHITES) 2015 Momo Sauvignon Blanc Marlborough (organic) 2015 Neudorf Sauvignon Blanc Nelson (organic) 2013 Escarpment Pinot Gris Martinborough 2015 Circuit Pinot Gris Waipara (organic) 2014 Seresin Chardonnay Marlborough (organic, bio) 2014 Millton Riverpoint Viognier Gisborne (v+, organic)	VINOS ROSADOS (ROSÉS) 2014 Girofle Rosé Negroamaro Italia 2014 Vynfields Pinot Noir Rosé Martinborough (organic) VINOS TINTOS (REDS) 2013 Momo Pinot Noir Marlborough (organic, bio) 2014 Circuit Pinot Noir Waipara (organic) 2013 Bogle Old Vine Zinfandel California 2014 M. Chapoutier, Belleruche Grenache-Syrah France 2015 Mesta Tempranillo España (organic)
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SIN ALCOHOL

PHOENIX apple; peach & raspberry	\$5	GOOD BUZZ Lemon-Ginger; Jasmine Kombucha	\$6
HARDIE BOYS ginger beer; dry ginger beer	\$6	SIX BARREL SODA CHECK FOR FLAVOURS OF THE DAY	\$6
AGUA FRESCA DEL DÍA OUR FRESH JUICE, MADE DAILY	\$7	QUINA FINA tonic	\$6
ALMIGHTY Orange Juice	\$6	BOCA & 6 BARREL lemon lime & bitters	\$7
KARMA Cola	\$6	ANTIPODES sparkling water small/large	\$5/\$10
LEMMY Lemonade	\$6		