

Restaurante Bocalino

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OUR MENU

Impreso el 06/06/2026 17:14



STARTERS

Cold Cuts Platter	16,00 €
Iberian ham sliced (100gr.)	22,00 €
Beef Cecina P.G.I.	18,00 €
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Blood sausage casserole	16,00 €
Stewed veal sweetbreads in the style of León	19,00 €
 	
Assorted croquettes (cod, porcini mushrooms, cured beef) 16	16,00 €
  	
Croquette menu, only one type	17,00 €
  	
SIN TRADUCIR (Tabla de Quesos)	17,00 €
Grilled octopus with pepper aioli	22,00 €
 	
Octopus with potatoes	21,00 €
Avocados stuffed with shrimp and pink sauce	16,00 €
  	
Mussels in a slightly spicy sauce	17,00 €
 	
broiled small cuttlefish, small cuttlefish on the hotplate	17,00 €
Baby squid with caramelized onion in Pedro Ximénez wine	18,00 €
	
fried squid	17,00 €
 	
Fried baby squid	16,00 €
	
Prawns with bacon in cream sauce	17,00 €
 	
Scrambled eggs with garlic shrimp and	15,00 €
  	
Gratin leeks from Fresno with Valdeón cheese cream	15,00 €
	

Assorted grilled vegetables	15,00 €
Vol-au-vent filled with porcini mushrooms and creamed mushrooms 	16,00 €
Beef carpaccio with truffle and parmesan 	17,00 €
Veal with tuna sauce 	16,00 €
Baked Provolone 	15,00 €
Bread	1,50 €

SALADS

Mixed

12,00 €

Tender shoots, tomato, onion, tuna, corn, olives, and egg



Caesar

15,00 €

Tender shoots, tomato, chicken, crispy onion, and Caesar sauce



Mild

17,00 €

Tender shoots, tomato, escalivada, crispy beef jerky, and goat cheese dressed with balsamic vinaigrette



Tudela lettuce hearts with tuna belly

17,00 €

Fresh lettuce hearts, tomato, onion, piquillo peppers, Cantabrian anchovies, bonito belly, and black olives



Caprese

15,00 €

Slices of tomato, bocconcini, Cantabrian anchovies, and capers



Buffalo

15,00 €

Tender shoots, arugula, tomato, creamy buffalo mozzarella, and mango sauce



Tropical savanna climate

15,00 €

Tender shoots, tomato, assorted fruit, raspberry vinaigrette

chicory (Belgian endives) with roquefort dressing

15,00 €

Endives seasoned with Roquefort sauce, walnuts, beets, and corn



SOUPS

Onion soup



8,00 €

Seafood soup



8,00 €

Cooked Soup



7,00 €

cream of vegetable soup



8,00 €

Consommé

7,00 €

BAKED SPECIALTIES

Traditional lasagna

With meat and bechamel



15,00 €

Gnocchi Sorrentina



15,00 €

BEEF CANELONES

Veal and bechamel



15,00 €

Vegetable cannelloni

Cottage cheese, spinach, and onion



15,00 €

Rossini cannelloni

with tuna and seafood



15,00 €

Eggplant cannelloni with chickpea hummus

18,00 €

Eggplant Parmesan



16,00 €

Baked Provolone



15,00 €

Burrata with truffle oil



15,00 €

HOUSE PASTA

Seafood spaghetti

18,00 €

With seafood



Lobster spaghetti

21,00 €

half lobster



Spaghetti with clams

18,00 €

With clams



Black spaghetti

16,00 €

with sepia



RISOTTOS / RICE DISHES

Risotto with seafood

18,00 €

shrimp, mussels, squid, and clams



Artichoke and ham risotto

17,00 €



Truffled mushroom risotto

18,00 €



Rice with lobster

21,00 €

half lobster



black rice

16,00 €



Mixed paella

16,00 €

chicken, shrimp, squid, mussels, peas, and peppers



vegetable paella

16,00 €

artichoke, green beans, broad beans, peas, bell pepper, and carrot























seafood paella

16,00 €

squid, prawns, mussels, peas, and peppers



FRESH FILLED PASTA

Green tortellini   	16,00 €
Meat tortellini  	16,00 €
Meat ravioli  	16,00 €
Pear and pecorino passion   	16,00 €
Tricolor sacotti with spinach and ricotta   	16,00 €
Sweet life with truffles   	16,00 €
Bull's tail stew   	17,00 €
Mushroom tortelloni   	17,00 €

TRADITIONAL PASTA

Gnocchi 	15,00 €
Egg spaghetti  	15,00 €
Egg tagliatelle  	15,00 €
Macaroni  	15,00 €
Linguine  	15,00 €

GLUTEN FREE PASTA

Spaghetti	17,00 €
Macaroni	17,00 €
Gnocchi	17,00 €

SAUCES AND SEASONINGS FOR PASTA

To the pomodoro

Tomato sauce, basil, and extra virgin olive oil
A.O.V.E.

Bolognese

Tomato sauce and minced meat

Delights

Tomato sauce, ground beef, and fresh cream

Cheese and pepper

Pecorino Romano and pepper sauce

Carbonara

with bacon, cream, Parmigiano cheese, and egg

Genovese pesto

with basil green sauce, Parmigiano cheese, and
extra virgin olive oil,

Porcini mushrooms

Assorted mushrooms, porcini mushrooms, and
fresh cream

Salmon

Fresh cream sauce and smoked salmon

Truffle

fresh cream sauce, white and black truffle

Gorgonzola

gorgonzola cheese sauce

Walnut

nut cream

Garlic, oil, and chili pepper

garlic, hot chili pepper, and extra virgin olive oil

Spicy Sicilian

Spicy vegetable stew salsa









Artichokes

Cream, artichokes

Shrimp

Garlic, E.V.O.O. and prawns

FISH

Iron hake Supreme loin	20,00 €
Hake stuffed with seafood    	22,00 €
Grilled sea bass 	17,00 €
Sea bass on the back 	17,00 €
Golden grilled	17,00 €
Sepia with garlic	18,00 €
Octopus with potatoes	21,00 €
Grilled octopus with pepper aioli  	22,00 €
broiled king prawns	17,00 €
Cod 'ajoarriero' (in garlic) 	21,00 €
Cod with ratatouille and egg 	21,00 €
Cod with caramelized onions 	22,08 €
Salmon grilled Supreme loin	19,00 €

MEATS

Veal scaloppine with lemon

with side dish of your choice



16,00 €

Veal Marsala Scaloppine

with side dish of your choice



16,00 €

Veal scaloppine with Gorgonzola

with side dish of your choice



16,00 €

Veal Scaloppine with Porcini Mushrooms

with side dish of your choice



16,00 €

Veal Parmesan Scaloppine

with side dish of your choice



16,00 €

Veal scaloppine with green pepper

with side dish of your choice



16,00 €

Florentine-style veal scaloppine

with side dish of your choice



18,00 €

Saltimbocca alla Romana

with side dish of your choice



18,00 €

Milanese Piccata

with a side of pasta



18,00 €

Traditional beef steak tartare



20,00 €

Beef steak grilled

16,00 €

Grilled chicken breast

16,00 €

Lamb chops

22,00 €

Roasted suckling lamb shoulder in its own juice

27,00 €

Braised beef in red wine

with a side of mashed potatoes



19,00 €

Oxtail



18,00 €

Grilled national red meat sirloin

22,00 €

Sirloin steak from national red meat sealed on the grill

24,00 €

SAUCES AVAILABLE FOR RIBEYE AND SIRLOIN STEAK

Green pepper



Roquefort



Mushroom and boletus cream



PIZZAS

Marguerite

12,00 €

Tomato, mozzarella, and oregano



Naples

12,50 €

Tomato, mozzarella, Cantabrian anchovies, black olives, capers, and oregano



Prosciutto

12,50 €

tomato, mozzarella, turkey ham, oregano



5 Cheeses

13,00 €

tomato, mozzarella, fontina, gorgonzola, Swiss emmental, parmesan, oregano



Mushrooms and Truffle

13,00 €

tomato, mozzarella, mushrooms, truffle, and oregano



Chorizo

12,50 €

Tomato, mozzarella, chorizo, and oregano



Bacon

12,50 €

Tomato, mozzarella, bacon, olives, and oregano



Tone

12,50 €

Tomato, mozzarella, tuna, onion, and oregano



Calabrese

14,00 €

Tomato, mozzarella, tuna, prawns, green chillies, piquillo peppers, olives, and oregano



Roman

12,50 €

Tomato, mozzarella, turkey ham, mushrooms, and oregano



Sicilian

Tomato, mozzarella, turkey ham, green chili peppers, capers, olives, and oregano



12,50 €

Whimsical

tomato, mozzarella, turkey ham, mushrooms, bell peppers, artichokes, oregano



13,00 €

Diavolo

tomato, mozzarella, bell peppers, green chili peppers, garlic, capers, and oregano



12,50 €

Four Seasons

Tomato, mozzarella, turkey ham, mushrooms, bell peppers, seafood, artichokes, olives, and oregano



15,00 €

Queen

Tomato, mozzarella, turkey ham, mushrooms, baked egg, oregano



12,50 €

Goat

tomato, mozzarella, caramelized onion, goat cheese, and oregano



13,00 €

Seafood

tomato, mozzarella, seafood, and oregano



13,00 €

Rustic

tomato, mozzarella, turkey ham, mushrooms, tuna, oregano



13,00 €

Vegetable

Tomato, mozzarella, grilled vegetables, and oregano



13,00 €

Boccalino

Tomato, mozzarella, smoked salmon, lumpfish roe, and oregano



12,50 €

Tropical savanna climate

Tomato, mozzarella, turkey ham, pineapple, and oregano



12,50 €

Walnuts

tomato, mozzarella, cream, and pieces of walnuts, oregano



12,50 €

Iberian Peninsula

Tomato, mozzarella, Serrano ham, and oregano



15,00 €

Genovese pesto

tomato, mozzarella, green basil pesto, oregano



12,50 €

Chili pepper

tomato, mozzarella, spicy Italian salami, oregano



12,50 €

Spring

tomato, mozzarella, turkey ham, mushrooms, onion, oregano



12,50 €

Eggplant

tomato, mozzarella, eggplant, goat cheese, oregano



13,00 €

barbecue, bar b q. cookout

tomato, mozzarella, minced meat, bacon, barbecue sauce, oregano



15,00 €

Lioness

Candied tomato, mozzarella, Cecina de León, oregano

















14,00 €

Jacket

tomato, mozzarella, chicken, cheese cream, mushrooms, sliced fresh tomato, oregano

















15,00 €

German	15,00 €
tomato, mozzarella, mushrooms, sausage, mustard	
  	
Chicken and curry	13,00 €
tomato, mozzarella, chicken, mushrooms, curry, oregano	
 	
Stuffed calzone	15,00 €
tomato, mozzarella, mushrooms, turkey ham, bell peppers, boiled egg, chorizo, oregano	
  	
Vegetable calzone	15,00 €
tomato, mozzarella, grilled vegetables, mushrooms, oregano	
 	
Guanciale	15,00 €
mozzarella, cacio e pepe, guanciale, and oregano	
 	
Carbonara	14,00 €
mozzarella, bacon, fresh cream, parmesan, oregano	
 	
Gluten-free pizza	3,00 €
Any of our pizzas can be made gluten-free upon request. Supplement on the price of the original pizza.	
Extra ingredient or ingredient change	1,50 €
Supplement on the original price of the chosen product	

Combine the pasta of your choice with any of our pasta sauces or seasonings.
Our dishes may contain allergens. In case of food allergies or intolerances, please consult our staff.

Allergen Information

 Cereals with gluten	 Crustaceans	 Eggs	 Fish
 Peanuts	 Soybeans	 Milk	 Tree nuts
 Celery	 Mustard	 Sesame	 SO ₂ (sulphites)
 Lupin		 Molluscs	

Allergen information is displayed in accordance with **Regulation (EU) No 1169/2011** on the provision of food information to consumers.

Depending on each menu and on the information provided by the establishment, dish allergens **may or may not be shown**. Where indicated, the information is **for guidance only** and may contain **errors or omissions**, and there may also be **traces due to cross-contamination**. If allergens are **not shown** on the menu, the customer must **explicitly check with the establishment** before ordering or consuming.

The establishment's responsibility relates exclusively to the information it provides **directly to the customer** at the time of ordering and service, **after the customer has expressly communicated their allergies or intolerances and requested confirmation** of the dish composition. The customer must always **inform** the establishment of their allergies/intolerances and **confirm** the suitability of the dish before ordering and consuming it. The data shown on ConMenu are **for information purposes** and may contain errors or omissions; **ConMenu does not guarantee their accuracy and accepts no liability** for their use.