

All about Jozi's new tapas pop-up restaurant Bocodillo

Bocodillo, a new pop-up tapas restaurant, will be coming to Johannesburg this summer.



Image supplied: Chef Glenda Lederle and Kevin Collins

The pop-up is the inspired brainchild of chef Glenda Lederle and bon vivant Kevin Collins.

Bocodillo means snack or sandwich in Spanish - but will translate into morsels of deliciousness served up on artistic fishy small plates created by Collins himself.

The pair love tapas, small plates of food that are served with ice-cold drinks at sunset, and so Bocodillo – which is open in Lederle's courtyard and runs until 17 December – was born.


The menu includes chilled gazpacho; grilled sardines and calamari; layered *tortilla de patatas* (Spanish omelette); Serrano jamon; Spanish meatballs; chorizo sausage; pork belly and slow-roasted spare rib empanadas. Messages were dispatched to bring in a sweet and sour carrot pickle that was first served at the Polana Hotel in Maputo.

Pan Con Tomato will be served on holy crystal bread, which is famous in the sidewalk cafes in Barcelona while there will be an abundance of octopus, croquettas, patatas bravos and corn on the cob.

The talented Collins has also made a unique series of exquisite small fishy plates to honour the Spanish love of fish. These

one-of-a-kind ceramics will be on sale exclusively at the pop-up venue.

MEAT & FISH TAPAS
R85



★
Roasted **PORK BELLY** with a fresh apple & celery salad, served with a super spicy siracha Mayo

★
ESPETOS
Delicious grilled sardines prepared with lemon or chili on toasted bread

★
ALBONDIGAS
Spanish Meatballs in a rich gravy served with toasted bread

★
Slices of cured **HAM** with slow roasted 'caponata' of garlic, onion, baby brinjals and heirloom tomatoes

★
Slow roasted spare rib
EMPANADAS
served with a classic bread and butter pickle

★
CROQUETTA
Creamy potato and onion croquettes with or without ham filling

★
CALAMARI A LA PLANCHA
Crisp and spicy hot seared calamari with pickled lemon

Nunu **SALMON** fishcakes garnished with a fresh **SALSA VERDE**

★
Spicy **CHORIZO** grilled with red onions and chickpeas on a small **FARINATA** pancake with a creamy spiced smoked paprika dip

★
Grilled marinated **MONK FISH** skewers dusted in paprika with red onions and peppers

★
PULPO A LA GALLEGA – classic marinated octopus with paprika, lemon and pepper served cold

★
TUNA CRUDO – cured tuna in a citrus, turmeric, sea salt, smoked chili and caper dressing – served with our toasted bread

VEGETABLE & OTHER TAPAS
All R65

★
BALSAMIC ONIONS and **MARINATED MUSHROOMS** served with toasted bread

★
PAN CON TOMATO
Toasted bruschetta with baby tomato, herbs and garlic

★
EGGS DIABLO
Deviled eggs with a Spanish twist served on a small salad

★
SMOKED CHILLI ROASTED CORN ON THE COB
Brushed with a garlic oil

★
Spicy tomato **GAZPACHIO** served chilled with a fresh grilled prawn and our fresh 'pan de cristal' bread

★
PATATAS BRAVAS – roasted lemony potatoes with a sprinkle of cheese on spicy red tomato sauce

★
Perfect **POLANA** pickle, sweet spicy carrot and beetroot and a selection of giant juicy black and green **OLIVES**

★
Traditional **SPANISH OMELETTE** served cold with a hot tomato sauce and white anchovies

Like your one-of-a-kind fishy Tapas plate?

Please feel free to purchase and give a good home.


They range from R100 (small) to R400 (large)

SOMETHING SWEET
R85

★ ★ ★
A perfect ending
CREMA CATALANA
A Spanish crème brûlée

★ ★ ★
BLOOD ORANGE SORBET
A frosty delight of Spanish blood oranges

★ ★ ★



The Bocodillo menu

Collins says, “Both Glenda and I loved the Spanish culinary philosophy. We have sourced the finest ingredients – from olive oil and peppers to roast, grill, pickle and puree to pungent smoked paprika.”

Although it’s not traditional, Bocodillo has added a sweet component to the tapas menu: a packed with flavour, cooling blood orange sorbet to finish off your evening, or a Crema Catalana.

Eat Out Woolworths Restaurant Awards featured chefs announced!

11 Oct 2022

So forget loadshedding! Joburg summer is here with its legendary sultry evenings so share an after-work snack and a crisp, icy glass of Cava or a jug of blood orange sangria and avoid peak hour traffic.

Bocodillo takes place in the courtyard of Lederle’s Restaurant, Hyde Square Shopping Centre at 285 Jan Smuts Avenue in Hyde Park. It is open until 17 December from Wednesday to Saturday, 4pm to 8pm. Bookings on 011 268 6369

For more, visit: <https://www.bizcommunity.com>