

BEBIDAS DRINKS

Enjoy an open bar of draft beer, our signature Sangría, Sparkling, white and red wine and select specialty cocktails.

PASSED TAPAS

Pintxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

Dátiles con Beicon

Dates, almonds and Valdeón blue cheese, bacon

Bocata de Jamón Ibérico

Ibérico ham and fresh cow's milk cheese

Croquetas de Setas

Creamy mushroom croquettes

Montado Escalivada

Catalan roasted vegetables, goat cheese

Coca de Setas

Grilled flatbread, porcini purée, caramelized onions, wild mushrooms, pine nuts, arugula

Pintxo de Pulpo

Spanish octopus, potato purée, paprika, Arbequina olive oil

Txipirones

Grilled local squid, cherry tomato, black olive oil

Montado de Salmon

Smoked salmon, mita crema cheese, capers, dill

Montado Boquerones

Toast points, pickled anchovies, goat cheese, apple, dill

STATIONARY

Quesos y Embutidos

Artisanal Spanish cheese and charcuterie:
Manchego, Cana de Cabra, Jamón Serrano, Chorizo Ibérico

Mazamorras con Verduras

Ajo Blanco dip, market vegetables

Pintxos de Tortilla Española

Traditional Spanish omelet of organic eggs,
confit potatoes, Spanish onions

Pan con Tomate

Grilled Stirato bread rubbed with tomato, garlic and olive oil

Pate de Higadillos de Pollo

Chicken liver pate, red wine onions, country bread

Pollo Rustido

Slow rotisserie roasted free range organic chicken,
roasted root vegetables, salsa verde

Paella de Mariscos

Bomba rice, monkfish, sepia, squid, shrimp, clams,
mussels, saffron, salsa verde

DULCE SWEET

Churros Rellenos

Churros filled with Nutella, cinnamon sugar

Arroz con Leche

Rice pudding, candied lemon, cinnamon cookie, lime zest

Flan de Mató

Ricotta custard, caramel sauce

BOQUERIA - 260 WEST 40TH STREET

NEW YEAR'S EVE