

# BO QUE RIA

BAR DE TAPAS | RESTAURANTE

## EVENTS AND PARTIES

202.558.9545

events@boqueriadc.com

1837 M Street NW

boqueriarestaurant.com



**PRIVATE DINING ROOM** 30 GUESTS SEATED, 30 STANDING



**BAR** 30 BAR SEATS



**DINING AREA 1** 25 GUESTS SEATED, 25 STANDING (65 seated, 70 standing if combined with Dining Area 2 below)



**DINING AREA 2** 40 GUESTS SEATED, 40 STANDING (65 seated, 70 standing if combined with Dining Area 1 above)



# BEVERAGES

Boqueria offers an abundant selection of Spanish wines, specialty Sangrías and a menu of classic and signature handcrafted cocktails. For private events, we offer the following Bar Packages.

## **WINE, BEER AND SANGRIA OPEN BAR**

Includes draft beer, our signature red and white Sangría, one red, one white and one sparkling wine.

## **OPEN BAR**

Includes draft beer, our signature red and white Sangría, one red, one white and one sparkling wine and well cocktails.

**VODKA:** Titos

**TEQUILA:** Espalón Blanco

**BRANDY:** Torres 10

**BOURBON:** Four Roses

**RUM:** Flor de Caña

**RYE WHISKEY:** Old Overholt

**IRISH WHISKEY:** Jameson's

**SCOTCH WHISKEY:** Dewars

## **PREMIUM OPEN BAR**

Includes draft beer, our signature red and white Sangría, one red, one white and one sparkling wine and premium level cocktails.

**VODKA:** Ketel One, Belvedere

**TEQUILA:** Don Julio, Añejo

**BRANDY:** Gran Duque de Alba, Lepanto, Torres 20

**BOURBON:** Buffalo Trace, Knob Creek

**RUM:** El Dorado 8 Year

**RYE WHISKEY:** Old Overholt

**IRISH WHISKEY:** Jameson's

**SCOTCH WHISKEY:** Macallan 12, Johnny Walker Black

# SEASONAL SELECTIONS

The following is our current selection of seasonal dishes.  
Please ask our events coordinator about incorporating these dishes into our seated dinner menus.  
SEASONAL ITEMS ARE SUBJECT TO AVAILABILITY AND REQUIRE 48 HOURS NOTICE

**Tortilla del Día** 8

Spanish farm egg omelet, confit potatoes, kale, piquillo peppers

**Ensalada de Endivia Roja y Pera** 12

Radicchio, pears, aged Mahón, marcona almonds, del momento

**Paté de Hígadillos de Pollo** 11

Chicken liver pâté, red wine onions, country bread

**Coles de Bruselas** 13

Brussels sprouts, cured Spanish chorizo, lemon juice

**Raya a la Plancha** 18

Grilled skate wings, rutabaga, potatoes, pickled cauliflower, herb yogurt, dill

**Fideuà Negra** 19

Black squid ink Fideuà paella with sepia, clams, shrimp, picada, lobster stock, garlic allioli, chives

**Pato con Lentejas Ahumada y Coliflor** 22

Hudson valley duck breast, puy lentils, cauliflower, smoked paprika

**Carne a la Plancha** 24

Grilled 6oz hanger steak, Shishito peppers, fingerling potatoes, mojo verde

# STANDING RECEPTION / COCKTAIL PARTY MENU

Sample Menu of Passed and Stationary Tapas (starting at \$20 per person)

## **Tabla de Quesos y Embutidos**

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico served with olives, pan con tomate and raisin walnut bread

## **Montado de Escalivada**

Toast points, Catalan roasted vegetables, goat cheese, Pedro Ximénez reduction

## **Pinxtos de Tortilla**

Traditional Spanish omelet of eggs, confit potatoes and Spanish onions

## **Pimientos de Padrón**

Blistered Shishito peppers with sea salt

## **Dátiles con Beicon**

Bacon-wrapped dates stuffed with a Marcona almond and Valdeón blue cheese

## **Cojonudo**

Fried quail eggs and chorizo on toast

## **Coca del Día**

Catalan style flat bread, market vegetables

# SEATED DINNER MENUS

Sample Chef's Menu (starting at \$49 per person)

A family style menu tailored by your server and the Chef to suit your group

## TAPAS

### Tabla de Quesos y Embutidos

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico served with olives, pan con tomate and raisin walnut bread

### Enslada del Día

Market salad of the day

### Pimientos de Padrón

Blistered Shishito peppers with sea salt

### Dátiles con Beicon

Bacon-wrapped dates stuffed with a Marcona almond and Valdeón blue cheese

### Patatas Bravas

Crispy potatoes, salsa bravas, roasted garlic allioli

### Croquetas de Setas

Creamy mushroom croquettes with truffle allioli

### Verduras del Día

Market vegetables of the day

### Gambas al Ajillo

Gulf shrimp, garlic, Guindilla pepper in olive oil

### Albondigas

Lamb meatballs, sheep's milk cheese, cucumber, basil

### Coca del Día

Catalan style flat bread, market vegetables

### Parrillada

Mixed Grill with Hangar steak, Ibérico pork, chorizo, french fries, garlic allioli, chimichurri and salsa verde

## PAELLA

### Paella de Mariscos

Seafood paella with Bomba rice, gulf shrimp, clams, sepia, salsa verde

## DESSERT

### Churros con Chocolate

Traditional fried dough, thick hot chocolate

# SEATED DINNER MENUS

Three Course Dinner (\$50 per person)

A family style first course followed by each guest's choice of main course and dessert.  
THE THREE COURSE MENU IS SUBJECT TO AVAILABILITY AND REQUIRES 72 HOURS NOTICE

## FIRST COURSE

A selection of cured meats, cheeses, base menu and market menu tapas served family style

## SECOND COURSE

Host picks four of the dishes below to offer as menu options

### Carne a la Plancha

Hangar Steak a la Plancha, french fries, salsa verde and mixed greens

### Lubina a la Plancha

Grilled Branzino, herbed yogurt, Catalan spinach

### Arroz de la Huerta

Bomba rice, market vegetables, saffron picada, mushrooms

### Pollo Rustido

Roasted free-range chicken, market vegetables, chicken jus

### Pulpo a la Gallega

Grilled octopus, Picual olive oil mashed potatoes, fennel, smoked pimentón

## DESSERT

Served Family Style

### Churros con Chocolate

Traditional fried dough, thick hot chocolate



# SEATED DINNER MENUS

Four Course Dinner (\$60 per person)

A family style first course followed by each guest's choice of appetizer, main course and dessert.  
THE FOUR COURSE MENU IS SUBJECT TO AVAILABILITY AND REQUIRES 72 HOURS NOTICE

## FIRST COURSE

Served family style  
Olives, Pan con Tomate, Jamón Serrano, and Idiazábal cheese

## SECOND COURSE

One per Person

**Montado del Día**  
Toast points, market toppings

Choice of

**Ensalada de Berza**  
Kale, cumin roasted carrots, pomegranate, sunflower seeds, labne yogurt dressing

**Crudo del Día**  
Market fish of the day, Shishito pepper, roasted tomato, yuzu

**Escalivada**  
Fire roasted eggplant, red pepper, onion, egg, Aragón olives, pine nuts, basil

**Sopa del Día**  
Soup of the day

THIRD COURSE

Host picks four of the dishes below to offer as menu options

**Carne a la Plancha**  
Hangar Steak a la Plancha, french fries, salsa verde and mixed greens

**Lubina a la Plancha**  
Grilled Branzino, herbed yogurt, Catalan spinach

**Arroz de la Huerta**  
Bomba rice, market vegetables, saffron picada, mushrooms

**Pollo Rustido**  
Roasted free-range chicken, market vegetables, chicken jus

**Pulpo a la Gallega**  
Grilled octopus, Picual olive oil mashed potatoes, fennel, smoked pimentón

## DESSERT

Choice of

**Crema Catalana**  
Caramelized creamy custard

**Churros con Chocolate**  
Traditional fried dough, thick hot chocolate

# SEATED DINNER MENUS

Whole Animal Chef's Feast (\$75 per person)

THE WHOLE ANIMAL CHEF'S FEAST IS SUBJECT TO AVAILABILITY AND REQUIRES 72 HOURS NOTICE

## TO START

### Tabla de Quesos y Embutidos

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, served with olives, pan con tomate and raisin walnut bread

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### Pintxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

### Salteado de Setas

Sautéed wild mushrooms, Manchego cheese, scallions, thyme

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

## MAIN

### Whole Roasted Suckling Pig, or Roasted Lamb

Served with french fries, garlic allioli, romesco, and salsa verde

## DESSERT

### Churros con Chocolate

Traditional fried dough, thick chocolate

# MAR FEAST

MAR ~ "SURF" Feast (\$75 per person)  
For groups of 4 or more. Requires 48 hours notice.

## TO START

### Mariscada

Spanish seafood platter:

**Ostras** - Oysters, "Salsa Que Sí"

**Crudo de Zamburiñas** - Bay scallops, orange, basil, lemon, radish

**Gambas** - Poached Shrimp, tartar sauce

**Tartar de Cangrejo** - Peekytoe crab, avocado, basil, garlic allioli

**Salpicón Canario** - Canarian style ceviche with octopus, shrimp, fluke, onions, peppers, avocado, pineapple, cilantro, lime

## TAPAS

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Espinacas a la Catalana

Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

### Calamares con Garbanzos

Grilled local squid, chickpeas, pipirrana, salsa verde

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

## MAIN (CHOOSE 1 OPTION)

### Lubina a la Bilbaína

Whole roasted Branzino, potatoes, roasted red peppers, garlic, sherry vinaigrette

### Paella de Langosta y Chorizo

Lobster paella, house-made chorizo, crispy Brussels sprouts, picada, sofrito

## DESSERT

### Churro Ice Cream Sundae

Churros, vanilla ice cream, chocolate sauce, dulce de leche, whipped cream, walnuts, rainbow sprinkles

# MUNTANYA FEAST

MUNTANYA ~ "TURF" Feast (\$75 per person)  
For groups of 4 or more. Requires 48 hours notice.

## TO START

### Tabla de Quesos y Embutidos

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico,  
served with olives, pan con tomate and raisin walnut bread

### Jamón Ibérico de Bellota "Dehesa Cordobesa"

1oz hand-carved, acorn-fed Ibérico ham,  
aged for 30 months

### Dátiles con Beicon

Dates stuffed with almonds and Valdeón blue cheese,  
wrapped in bacon

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Foie con Manzanas

Foie mi-cuit, puff pastry, caramelized apples,  
greens, Pedro Ximénez

### Espinacas a la Catalana

Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

### Pintxos Morunos

Seared Colorado lamb skewers, pickled shallots, salsa verde

## MAIN

### Parillada

Grilled Ribeye, house made chorizo, Ibérico pork,  
served with french fries, garlic allioli, romesco, and salsa verde

## DESSERT

### Churro Ice Cream Sundae

Churros, vanilla ice cream, chocolate sauce,  
dulce de leche, whipped cream, walnuts, rainbow sprinkles

# RAISE A GLASS TO SPANISH WINE PAIRINGS

Every time we uncork a bottle of Tempranillo, we watch the beauty of Rioja spill out into the glasses in front of us. That magic happens with every wine on our list. They all come from Spain, and each bottle holds a message from its origin. Crisp, white Albariño speaks in a sea-salty lilt from Galicia's green coast. A ripe Catalan Cariñena finds its voice in the stony aromas and rugged tannins it inherited from the craggy slate cliffs and toasty afternoons of Priorat. Each sip of these wines brings us back to sweet memories of Spain.

We are excited to introduce a Wine Pairing Menu, featuring three unique wine experiences designed by Beverage Director Kieran Chavez. With each experience, we invite you to take a tour through Spanish wine country; enjoying 5 wines expertly paired with a Chef's selection of classic Spanish tapas and seasonally inspired dishes.

## **CATALUNYA EXPERIENCE** - Exploring Boqueria's roots

From the rugged foothills of the Pyrenees Mountains to the sun-drenched coast of the Mediterranean Sea, Catalunan winemakers have been cultivating this diverse terrain for centuries; producing wines as dynamic and vibrant as the land itself.

Menu – \$45 per person  
Wine Pairing – \$40 per person

## **RIOJA EXPERIENCE** - Where tradition meets innovation

Unarguably the most famous of the wine-growing regions in Spain, Rioja has long been the heavyweight champion of Spanish reds. Unveil the history of this lavish terrain and its world-famous wines while exploring its many incarnations – each one exquisitely unique, yet equally elegant.

Menu – \$45 per person  
Wine Pairing – \$45 per person

## **RESERVE COLLECTION EXPERIENCE** - Good things come to those who wait

A high-end exploration of Spain's powerful 'Reserva' bottles from the top growing regions in the country. Aged for a minimum of 3 years, these celebrated wines exude exceptional quality and grace.

Menu – \$45 per person  
Wine Pairing – \$55 per person

# CATALUNYA EXPERIENCE

EXPLORING BOQUERIA'S ROOTS (SAMPLE MENU)

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## YÀ 'Cuvée 23' Brut Reserva NV

Parellada, Macabeo, Xarel·lo ~ Cava - Alt Penedès

### Tabla de Quesos y Embutidos

Manchego, Cana de Cabra, Jamón Serrano, Chorizo Ibérico, olives, pan con tomate, raisin walnut bread

## Sumarroca y Sabartés 'Temps de Flors'

Xarel·lo, Gewürztraminer, Muscat ~ Penedès

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Escalivada

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, flatbread

### Croquetas de Jamón

Creamy Serrano ham croquettes, raisin purée

## Els Vinyerons 'Lluerna'

Xarel·lo ~ Alt-Penedès

### Espinacas a la Catalana

Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

### Gambas al Ajillo

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

## Josep Foraster

Trepat ~ Conca de Barberà

### Coca de Setas

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

### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

### Albóndigas

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

## Cesca Vicent 'Lo Piot'

Garnacha, Cabernet Sauvignon, Carignan ~ Priorat

### Paella de Mariscos

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

## DESSERT

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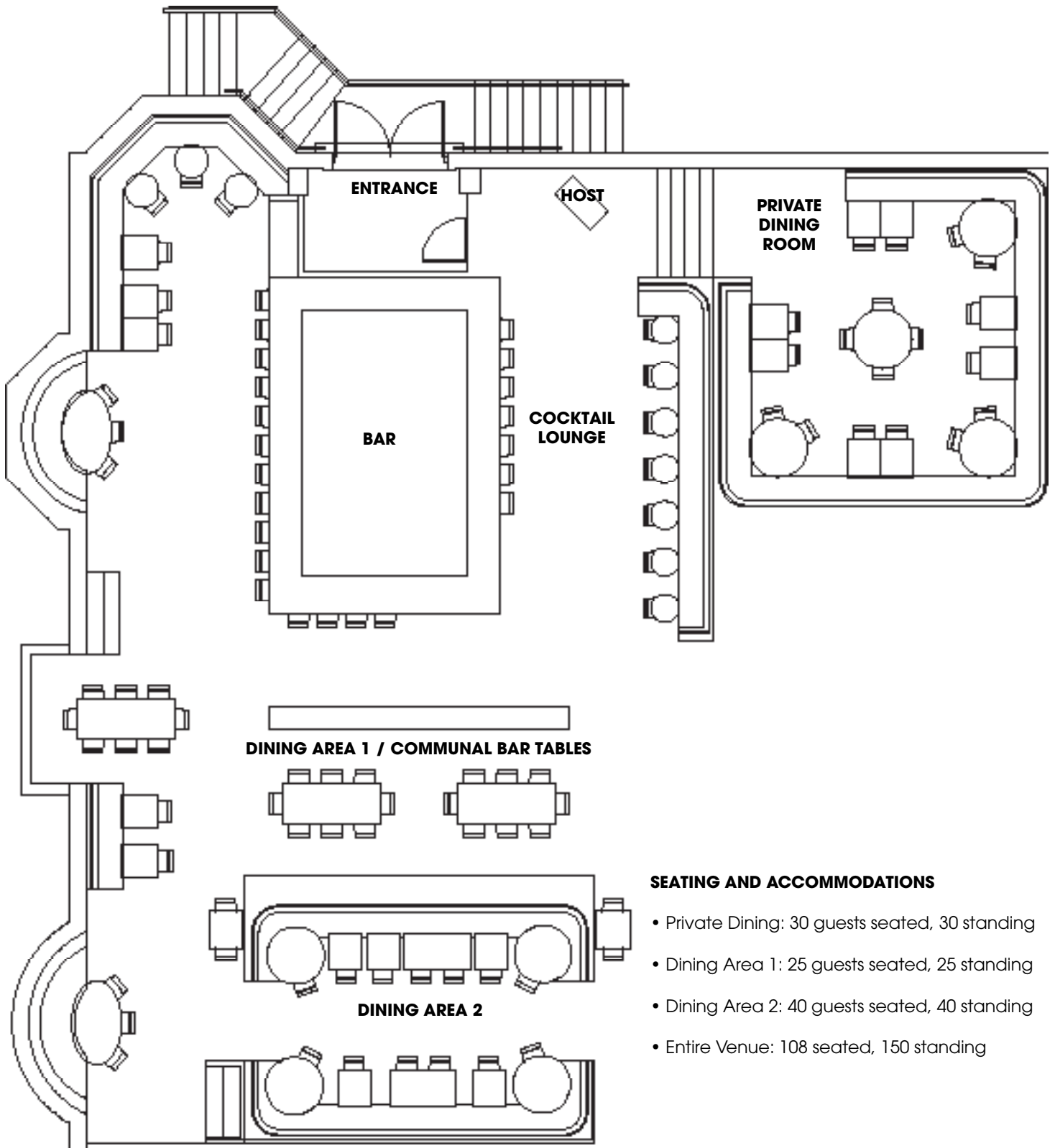
Served with wine, after dinner drinks, coffee, or tea for purchase

### Churros con Chocolate

Traditional fried dough dusted with cinnamon sugar served with thick hot chocolate

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.  
72 hours required for most event menu requests.

# RESTAURANT LAYOUT AND EVENT SPACES



## SEATING AND ACCOMMODATIONS

- Private Dining: 30 guests seated, 30 standing
- Dining Area 1: 25 guests seated, 25 standing
- Dining Area 2: 40 guests seated, 40 standing
- Entire Venue: 108 seated, 150 standing

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.  
72 hours required for most event menu requests.

# RESERVATIONS AND EVENTS AT BOQUERIA

## RESERVATIONS

Boqueria accepts reservations for parties of up to 9 guests by phone at 202.558.9545 or through the website: BoqueriaDC.com

## LARGE PARTY DINNER RESERVATIONS

Reservations for groups of 10 or more guests are accepted by phone at 202.558.9545 or by emailing [events@boqueriadc.com](mailto:events@boqueriadc.com). For large party reservations, we offer a variety of menu options ranging from \$45 to \$75 per person (see options below).

## HAPPY HOUR EVENTS

Large party happy hour events for groups of 15 to 25 guests can be accommodated in Dining Area 1 from 5:00pm to 7:00pm. The details of booking, including a special menu and minimum spend, can be provided by phone at 202.558.9545 or by e-mailing [events@boqueriadc.com](mailto:events@boqueriadc.com).

## LARGE PARTY BRUNCH RESERVATIONS AND EVENTS

Large party reservations for groups of up to 15 guests are available at brunch by phone at 202.558.9545. A prix fixe menu of unlimited brunch tapas, drinks and dessert is offered at \$39 per person. Brunch events with more than 15 guests can be accommodated as well by phone at 202.558.9545 or by e-mailing [events@boqueriadc.com](mailto:events@boqueriadc.com).

## PRIVATE AND SEMI-PRIVATE EVENTS

To inquire about event options and availability please e-mail [events@boqueriadc.com](mailto:events@boqueriadc.com). Boqueria's unique dining spaces provide the ideal setting for a wide range of events, from seated dinners to cocktail style receptions.

- Private Dining: accommodates 30 guests for seated dinners or standing receptions
- Semi-Private Dining: accommodates a range of guests for seated dinners or standing receptions
- Outdoor Café: accommodating 36 guests for events during the warmer months
- The entire venue can be rented for private functions accommodating up to 150 guests

## MENUS

Our Large Party and Private Event Menus feature Boqueria's regional Spanish cuisine, classic tapas as well as daily specials featuring seasonal and specialty ingredients. We offer a variety of menu formats, and will customize a menu to suit your event.

- Passed and Stationary Tapas (starting at \$20 per person for a happy hour event and \$45 per person for a reception)
- Chef's Menu: starting at \$45 per person  
A variety of Spanish charcuterie and artisanal cheeses, tapas, daily market specials, Paella, and dessert, served family style for seated dinners.

## SPECIAL FORMAT MENUS

- Three Course Dinner: \$50 per person (see menu on page 6)
- Four Course Dinner: \$60 per person (see menu on page 7)
- Whole Animal Feast: \$75 per person (see menu on page 8)

\*The special format menus are subject to availability and require 72 hours notice.

## EVENT BEVERAGE PACKAGES

Boqueria offers an abundant selection of Spanish wines, specialty Sangrías and a menu of classic and signature handcrafted cocktails. See bar packages for details.

## AUDIO VISUAL

Our private and main dining rooms are equipped with state of the art sound systems and flat screens to accommodate audiovisual needs.