

# BO QUE RIA

BAR DE TAPAS | RESTAURANTE

## EVENTS AND PARTIES

646.657.9435

events@boquerianyc.com

260 West 40th Street

boqueriarestaurant.com



# PASSED TAPAS

## SEAFOOD

MONTADO DE CANGREJO  
Country bread, Peekytoe crab, avocado,  
citrus allioli, basil, kohlrabi

MONTADO DE BOQUERONES  
White anchovies, goat cheese, olivada,  
roasted tomatoes, toast points

PINTXO DE PULPO A LA GALLEGA  
Spanish octopus skewer, potato, paprika,  
Arbequina olive oil

PINTXO DE TXIPIRON  
Grilled local squid skewer, cherry tomato,  
black olive oil, dill

OSTRAS EN SALSA QUE SÍ (+ \$3pp)  
Today's selection of oysters, Salsa que Sí,  
sherry mignonette

CRUDO DE VIEIRA (+ \$3pp)  
Raw diver scallop, orange segments,  
pistachio, diced zucchini, basil

## VEGETABLES

PIMIENTOS DE PADRÓN  
Blistered Shishito peppers, coarse sea salt

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

MONTADO DE ESCALIVADA  
Catalan roasted vegetables, goat cheese

MONTADO DE SETAS  
Marinated mushrooms and goat cheese

CROQUETAS DE SETAS  
Creamy mushroom croquettes, truffle allioli

## MEAT

MONTADO DE JAMÓN  
Serrano ham, fig jam, Idiazábal cheese

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

PINTXOS MORUNOS  
Seared Colorado lamb skewers,  
pickled shallots, salsa verde

ALBÓNDIGAS CON GAMBAS  
Stewed pork meatballs, shrimp,  
black trumpet mushrooms

CROQUETAS DE JAMÓN  
Creamy croquettes of Serrano ham,  
membrillo purée

PAN CON TOMATE Y JAMÓN IBÉRICO (+ \$3pp)  
Grilled Stirato bread rubbed with tomato,  
garlic and olive oil, Iberian ham

## DESSERT

CHURROS CON CHOCOLATE  
Traditional fried dough, thick hot chocolate

CHURROS RELLENOS  
Traditional churros filled with choice of:  
- Nutella  
- Dulce de Leche

PIÑA INOPIA  
Pineapple, lime zest, molasses

CREMA CATALANA  
Creamy custard, caramelized sugar top

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Chose your favorite tapas to be served in hors d'oeuvre form,  
passed by our servers during a reception-style event.

30 minutes, 4 selections \$20 per person  
1 hour, 6 selections \$30 per person  
1 hour, 7 selections \$36 per person  
1 hour, 8 selections \$42 per person  
Additional hours \$20 per person

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

# TAPAS BAR DISPLAY: CLASSIC

## CHARCUTERIE & CHEESE

TABLA DE QUESOS (+ \$5pp)  
Manchego, Caña de Cabra, Aged Mahón,  
served with olives, pan con tomate,  
and raisin walnut bread

TABLA DE EMBUTIDOS (+ \$5pp)  
Jamón Serrano, Salchichón Ibérico, Chorizo Ibérico,  
served with olives and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+ \$7pp)  
Manchego, Caña de Cabra,  
Jamón Serrano, and Chorizo Ibérico,  
served with olives, pan con tomate  
and raisin walnut bread

## VEGETABLES

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

ENSALADA DE COGOLLOS  
Gem Lettuce, romesco, Idiazábal cheese,  
mint, caramelized hazelnuts

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

PATATAS BRAVAS  
Crispy potatoes, salsa brava, roasted garlic allioli

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

## SEAFOOD

GAMBAS AL AJILLO  
Shrimp, garlic, brandy,  
and Guindilla pepper in olive oil

PULPO A LA PLANCHA  
Grilled octopus, fennel, smoked pimentón,  
Picual olive oil mashed potatoes

## MEAT

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

PINTXOS MORUNOS  
Seared Colorado lamb skewers,  
pickled shallots, salsa verde

CROQUETAS DE JAMÓN  
Creamy Serrano ham croquettes, membrillo purée

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

## MAIN

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

ARROZ DE VERDURAS  
Bomba rice, roasted vegetables, saffron,  
picada, sofrito

FIDEUÀ NEGRA  
Toasted Fideo noodles, squid ink,  
seared baby squid, sepia, sofrito, picada,  
piquillo peppers, garlic allioli, chives

PARRILLADA  
Mixed grill with Creekstone Farm Hanger steak,  
house-made Chorizo, acorn-fed Ibérico 'Secreto',  
french fries, garlic allioli, hazelnut romesco,  
salsa verde

## DESSERT

CHURROS CON CHOCOLATE  
Traditional fried dough, thick hot chocolate

CHURROS RELLENOS  
Traditional churros filled with choice of:  
- Nutella  
- Dulce de Leche

PIÑA INOPIA  
Pineapple, lime zest, molasses

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Stationary displays of tapas that evoke the style of traditional tapas bars in Spain;  
set up for guests to serve themselves during a reception-style event.

Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person  
Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person  
Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person

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# TAPAS BAR DISPLAY: BRUNCH

## CLASSIC TAPAS Choose 4

### ENSALADA DE BERZA

Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry dressing

### PAN CON TOMATE CON JAMÓN

Grilled bread rubbed with tomato, garlic and olive oil, with Serrano ham, Manchego cheese and olives

### ESCALIVADA

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, with house-made flatbread

### ALBÓNDIGAS

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

### CROQUETAS DE SETAS

Creamy croquettes of mushroom, truffle alloli

### PATATAS BRAVAS

Crispy potatoes, salsa brava, roasted garlic alloli

### PIMIENTOS DE PADRÓN

Blistered Shishito peppers, coarse sea salt

### DÁTILES CON BEICON

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

### TORTILLA ESPAÑOLA

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

## BRUNCH DISHES Choose 2

### HUEVOS BENEDICTOS

Organic poached egg, English muffin, Hollandaise, Piquillo peppers

### REVUELTO DE GAMBAS

Soft-scramble of shrimp, Guindilla peppers, Filone bread

### TORRIJA

Caramelized French toast, seasonal fruit, caramel sauce

### HUEVOS CON CHORIZO

Chorizo, fried eggs, french fries, Manchego cheese, salsa verde

## OR FAMILY STYLE Choose 1

### BRUNCH PAELLA

Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs

## DRINKS All choices included and unlimited

### MIMOSA

Cava, orange juice

### SANGRÍA TINTA

Red wine, gin, triple sec, orange

### SANGRÍA BLANCA

White wine, rum, white peach, lemon

### SANGRÍA ROSADA

Rosé wine, tequila, cranberry, pomegranate

## DESSERT Choose 2

### CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

### CHURROS RELLENOS

Traditional churros filled with choice of:

- Nutella
- Dulce de Leche

### PIÑA INOPIA

Pineapple, lime zest, molasses

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\$42 per person

Select choices from each category to be served as stationary displays for guests to serve themselves during a brunch reception.

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# TAPAS BAR DISPLAY: LUNCH

## **SANDWICHES** Choose 3

BOCATA DE JAMÓN SERRANO  
Serrano ham and Manchego cheese,  
on pan con tomate

BOCATA DE POLLO  
Rotisserie chicken, salsa verde,  
pickled shallots, avocado

BOCATA DE ALBONIDGAS  
Lamb meatballs, tomato sauce,  
goat cheese, cucumber, basil

BOCATA DE VERDURAS  
Fire roasted vegetables,  
labne yogurt, fresh herbs

BOCATA DE CHORIZO  
Grilled chorizo, allioli, pickled shallots,  
blue cheese

## **CLASSIC TAPAS** All choices are included

PIMIENTOS DE PADRÓN  
Blistered Shishito peppers, coarse sea salt

PATATAS BRAVAS  
Crispy potatoes, salsa brava, roasted garlic allioli

CROQUETAS DE SETAS  
Creamy mushroom croquettes, truffle allioli

## **SALADS** Choose 3

ENSALADA DE COGOLLOS  
Gem Lettuce, romesco, Idiazábal cheese,  
mint, caramelized hazelnuts

ENSALADA DE CARNE  
Hanger steak salad, arugula, shishito peppers,  
watercress, basil, soft boiled egg,  
shoestring potatoes, yogurt shishito dressing

ENSALADA DE POLLO  
Roasted chicken salad, mixed greens, watercress,  
herbs, blue cheese, pimentón bread crumbs,  
roasted broccoli, apple, avocado

ENSALADA MALLORQUINA  
Organic mixed greens, fresh herbs, Mahón cheese,  
croutons, citrus dressing

HINOJO Y CITRICOS  
Shaved fennel, citrus, avocado, pine nuts, citrus  
vinaigrette

## **DESSERT** All choices are included

CHURROS CON CHOCOLATE  
Traditional fried dough, thick hot chocolate

CHURROS RELLENOS  
Traditional churros filled with choice of  
Nutella or Dulce de Leche

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\$40 per person

Select choices from each category to be served as stationary displays  
for guests to serve themselves during a lunch reception.

# SEATED MENU: CHEF'S TASTING MENU

## FIRST Choose 2

JAMÓN SERRANO  
"Jamónes de Segovia" Serrano ham,  
aged 18 Months

AGED MANCHEGO  
Hard sheep's milk cheese, Castilla La Mancha;  
notes of caramel and nuts

MONTADOS  
Selection of toast points topped with  
fresh ingredients (ask about our seasonal options)

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

## SECOND Choose 4

PIMIENTOS DE PADRÓN  
Blistered Shishito peppers, coarse sea salt

PATATAS BRAVAS  
Crispy potatoes, salsa brava, roasted garlic allioli

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

CRUDO  
Ask about our seasonal option

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

ENSALADA DE COGOLLOS  
Gem Lettuce, romesco, Idiazábal cheese,  
mint, caramelized hazelnuts

CROQUETAS DE SETAS  
Creamy mushroom croquettes, truffle allioli

CROQUETAS DE JAMÓN  
Creamy Serrano ham croquettes, membrillo purée

## THIRD Choose 3

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

PINTXOS MORUNOS  
Seared Colorado lamb skewers,  
pickled shallots, salsa verde

GAMBAS AL AJILLO  
Shrimp, garlic, brandy,  
and Guindilla pepper in olive oil

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

PULPO A LA PLANCHA  
Grilled octopus, fennel, smoked pimentón,  
Picual olive oil mashed potatoes

## FOURTH Choose 1

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

POLLO AL'AST  
Slow rotisserie roasted chicken, roasted potatoes,  
root vegetables

PARRILLADA  
Mixed grill with Creekstone Farm Hanger steak,  
house-made Chorizo, acorn-fed Ibérico 'Secreto,'  
french fries, garlic allioli, hazelnut romesco,  
salsa verde

## DESSERT Choose 1

CHURROS CON CHOCOLATE  
Traditional fried dough, thick hot chocolate

CHURROS RELLENOS  
Traditional churros filled with choice of  
Nutella or Dulce de Leche

PIÑA INOPIA  
Pineapple, lime zest, molasses

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\$55 per person

The Chef's menu, served family style to the table, is our specialty and embodies the tapas spirit of sharing!

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72 hours required for most event menu requests.



# COMMUNAL FEASTS

The communal traditions of Spain are celebrated with a series of large format dinners meant for amiable sharing among friends.

## COCHINILLO

A banquet-style dinner beginning with a selection of artisanal cheeses and charcuterie is followed by a whole suckling pig for the table to share. Before landing on the table, the suckling pig is first braised to lock in the moisture, roasted to skin-crackling perfection, and glazed until just caramelized. A selection of classic tapas and seasonal sides complete the meal.

~ \$95 per person

## POLLO RUSTIDO

The tradition of Sunday night dinners is celebrated with this family-style menu of whole organic chicken, slow-roasted on a spit rotisserie and served with a variety of roasted root vegetables and salsa verde sauce.

~ \$52 per whole chicken

## PAELLA

A giant paella fit to serve as many as 50 guests is the perfect show stopper for events and large gatherings. A variety of options include a traditional seafood paella with head-on red shrimp, mussels, and clams, cooked in stock made from white wine, brandy and Maine lobster; and a version featuring slow rotisserie chicken and pork belly.

~ Ask about our current options and pricing.

## MAR "SURF"

A menu celebrating Catalonia's proximity to the sea, starts with "Mariscada", a seafood platter featuring oysters, razor clams, head-on poached shrimp and Peekytoe crab tartare. A course of tapas is followed by a choice of whole-roasted Branzino or a decadent lobster Paella.

~ \$85 per person

## MUNTANYA "TURF"

A feast of prime cuts and proteins, spit-roasted or grilled "a la Plancha" is served family style with a bevy of classic tapas for the table to share.

~ \$85 per person

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7 days' notice • minimum 6 guests

# MAR “SURF” FEAST

## TO START

### MARISCADA

Spanish seafood platter:

Ostras - Oysters, “Salsa Que Sí”

Navajas - Razor Clams, salsa verde

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

Gambas - Poached shrimp, tartar sauce

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

## TAPAS

### PIMIENTOS DE PADRÓN

Blistered Shishito peppers, coarse sea salt

### PULPO A LA PLANCHA

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

### GAMBAS AL AJILLO

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

### PATATAS BRAVAS

Crispy potatoes, salsa brava, roasted garlic allioli

## MAIN

Choose one option

### LUBINA A LA BILBAÍNA

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

### PAELLA DE LANGOSTA Y CHORIZO

Loyster 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

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\$85 per person

A seafood feast of dishes that celebrate Catalonia’s proximity to the sea, served family style for the table to share.



# MUNTANYA “TURF” FEAST

## 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

### ENSALADA ROMANA

Romaine hearts, romesco, Idiazábal cheese, mint, caramelized hazelnuts

### PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

## MAIN

Choose one option

### PARRILLADA

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

### WHOLE ANIMAL ROAST

Whole roasted suckling pig, or roasted lamb

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

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\$85 per person

A feast of proteins, spit-roasted or grilled “a la Plancha,” served family style for the table to share.

Minimum 12 guests

72 hours notice required

# BEVERAGES

## WINE, BEER AND SANGRIA OPEN BAR

2 hours \$38pp  
3rd and subsequent hours \$15pp

Non-alcoholic beverages  
BEER: all draft selections  
SANGRÍA: signature red and white  
WINE: one red, one white, and one sparkling selection

## CLASSIC OPEN BAR

2 hours \$45pp  
3rd and subsequent hours \$17pp

Non-alcoholic beverages  
BEER: all draft selections  
SANGRÍA: signature red and white  
WINE: one red, one white, and one sparkling selection  
COCKTAILS: Mixed drinks using well level spirits  
Vodka: Titos  
Tequila: Pueblo Viejo Blanco  
Brandy: Torres 10  
Bourbon: Four Roses  
Rum: Flor de Caña, El Dorado 8yr  
Rye Whiskey: Old Overholt  
Irish Whiskey: Jameson  
Scotch Whisky: Great King St.

## PREMIUM OPEN BAR

2 hours \$50pp  
3rd and subsequent hours \$20pp

Non-alcoholic beverages  
BEER: all draft selections  
SANGRÍA: signature red and white and one seasonal selection  
WINE: one red, one white, and one sparkling selection  
COCKTAILS: 1 specialty cocktail and mixed drinks using premium level spirits  
Vodka: Ketel One, Belvedere  
Tequila: Fortaleza Reposado, Don Julio Añejo  
Brandy: Gran Duque de Alba, Torres 20  
Bourbon: Buffalo Trace, Knob Creek  
Rum: Flor de Caña, El Dorado 8yr  
Rye Whiskey: Old Overholt  
Irish Whiskey: Jameson  
Scotch Whisky: Macallan 12, Johnny Walker Black

## NON-ALCOHOLIC PACKAGE

2 hours \$12pp  
3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda

# 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, Catalunyan winemakers have been cultivating this diverse terrain for centuries: producing wines as dynamic and vibrant as the land itself.

Menu – \$49 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 – \$49 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 – \$49 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, membrillo 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

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# RESTAURANT LAYOUT AND EVENT SPACES

- Dining Area 1 ~ 40 seated, 50 standing
- Dining Area 2 ~ 26 seated
- Dining Area 3 ~ 12 seated
- Private Dining ~ 24 seated, 40 standing
- Kitchen Counter ~ 24 seated
- Chef's Booth ~ 7 seated

