



# BO QUE RIA

BAR DE TAPAS | RESTAURANTE

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## EVENTS MENU

**PENN QUARTER + DUPONT**

[boqueriarestaurant.com](http://boqueriarestaurant.com) | [Events@boqueriadc.com](mailto:Events@boqueriadc.com)



# PENN QUARTER

777 9th St NW, Washington, DC 20001

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## FULL BUYOUT

Seated 175, Standing 250

## PRIVATE DINING ROOM

Seated 22, Standing 30

## PRIVATE ROOM & HALF BAR

Standing 45

## SEMI-PRIVATE LOFT

Seated 52, Standing 45

## MAIN DINING ROOM

Seated 65, Standing 80

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SEMI-PRIVATE LOFT



PRIVATE DINING ROOM



MAIN DINING ROOM

# DUPONT

1837 M St NW, Washington, DC 20036

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## FULL BUYOUT

Seated 135, Standing 150

## SEMI-PRIVATE ROOM

Seated 30, Standing 25

## DINING AREA 1

Seated 24, Standing 20

## DINING AREA 2

Seated 40, Standing 30

## PATIO

Seated 72, Standing 100

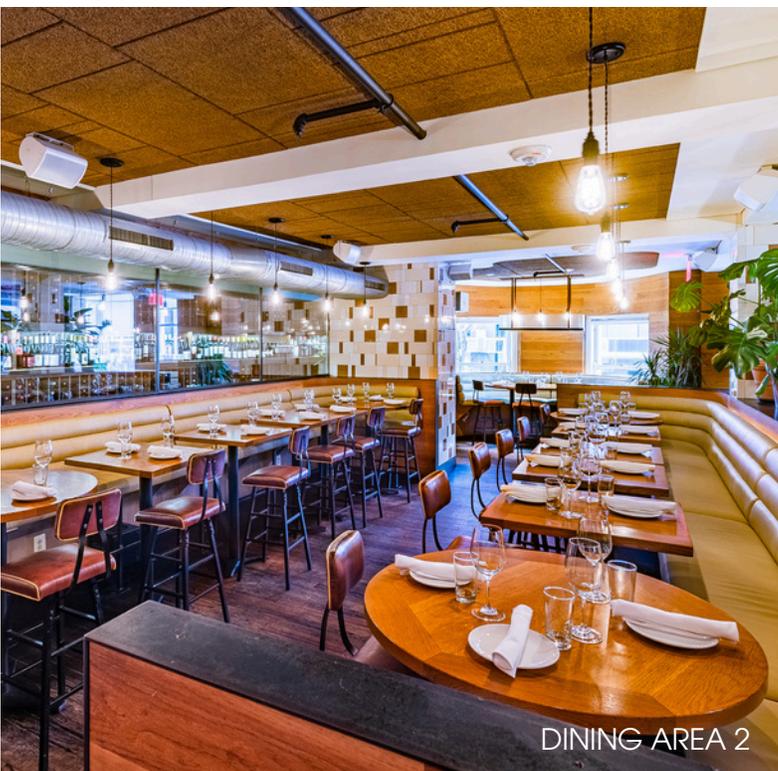
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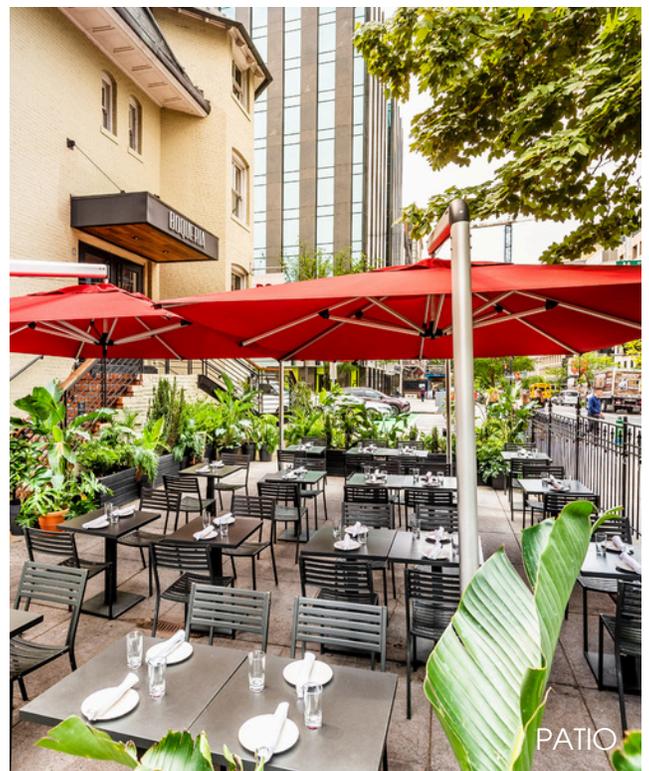
SEMI-PRIVATE DINING ROOM



DINING AREA 1



DINING AREA 2



PATIO

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# PASSED TAPAS

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Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- 30 min, 4 selections \$20 per person • 1 hour, 7 selections \$36 per person
- 1 hour, 6 selections \$30 per person • 1 hour, 8 selections \$42 per person

-additional hours \$20 per person -

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## VEGETABLES

### PIMIENTOS DE PADRÓN (GF, V, VGN)

Blistered Shishito peppers, coarse sea salt

### TORTILLA ESPAÑOLA (GF)

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

### MONTADO DE ESCALIVADA (V)

Catalan roasted vegetables, labne yogurt

### CROQUETAS DE SETAS (V)

Creamy mushroom croquettes, truffle alloli

## SEAFOOD

### BOQUERONES CON NARANJA (GF)

Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

### PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil



## MEAT

### MONTADO DE JAMÓN (GF)

Serrano ham, membrillo, Aged Manchego cheese

### DÁTILES CON BEICON (GF)

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 croquettes of Serrano ham, membrillo purée

### PAN CON TOMATE Y JAMÓN SERRANO (+ \$3 pp)

Grilled Stirato bread rubbed with tomato, garlic and olive oil, Serrano ham

### MINI HAMBURGUESAS + \$8 pp

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic alloli

## DESSERT

### CHURROS (V)

Traditional fried dough, choice of:

- Thick hot chocolate
- Nutella
- Dulce de Leche

### PIÑA INOPIA (GF, V, VGN)

Pineapple, lime zest, molasses

# TAPAS BAR DISPLAY

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**

## SELECT MAIN

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

**PAELLA DE VERDURAS** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

**PARRILLADA (+12PP)** Mixed grill with hanger steak, Chorizo, roasted organic chicken, confit piquillo peppers, salsa verde

## CHARCUTERIE & CHEESE

### TABLA DE QUESOS (+ \$5pp)

Manchego, Caña de Cabra, Aged Mahón, served with olives, and pan con tomate

### 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, and pan con tomate

## MEAT

### DÁTILES CON BEICON (GF)

Dates stuffed with almonds and aldeón 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

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

### POLLO RUSTIDO +\$10 pp (GF)

Catalan-style roasted chicken with lemon, herbs, salsa verde

### MINI HAMBURGUESAS +8 pp

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

## VEGETABLES

### ENSALADA VASCA (GF, V, VGN)

Market lettuces, spring herbs, creamy garlic dressing

### TORTILLA ESPAÑOLA (GF)

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

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### ESCALIVADA (V)

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

### ESPARRAGOS CON ROMESCO (V)

Grilled asparagus, hazelnut romesco, hazelnuts, lemon zest, Manchego cheese

## SEAFOOD

### GAMBAS AL AJILLO (GF)

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

### MEJILLONES CON AZAFRÁN

Steamed mussels, sherry and saffron sauce, lemon, parsley

## DESSERT

### CHURROS (V)

Traditional fried dough, choice of: Thick hot chocolate, Nutella or Dulce de Leche

### CREMA CATALANA (GF, V)

Creamy Custard, Lemon Zest, Caramelized Sugar

### PIÑA INOPIA (GF, V, VGN)

Pineapple, lime zest, molasses

# SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

## SELECT 2

- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- JAMÓN SERRANO (GF)** "Jamónes de Segovia" Serrano ham, aged 18 Months
- JAMÓN IBÉRICO DE BELLOTA (GF)** (+ \$11pp Hand-carved, acorn-fed Ibérico ham, aged for 36 months)
- CHORIZO IBÉRICO (GF)** Acorn-fed, mildly spicy, pork sausage cured in pimentón
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- BOQUERONES CON NARANJA (GF)** Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

## SELECT 3

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
- ENSALADA VASCA (GF, V)** Market lettuces, spring herbs, creamy garlic dressing
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham

## SELECT 4

- PINTXOS MORUNOS** Seared Colorado lamb skewers, pickled shallots, salsa verde
- GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, and Guindilla pepper in olive oil
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- PULPO A LA PLANCHA (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes
- ESPARRAGOS CON ROMESCO (V)** Grilled asparagus, hazelnut romesco, hazelnuts, lemon zest, Manchego cheese
- BRUSELAS CON NARANJA (GF, V)** Crispy Brussels sprouts, citrus-honey yogurt, orange zest

## SELECT 2

- CHURROS (V)** Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus-honey yogurt
- PIÑA INOPIA (GF,V, VGN)** Pineapple, lime zest, molasses

## OPTIONAL ADD ONS

- POLLO RUSTIDO +\$10 pp** Catalan-style roasted chicken with lemon, herbs, salsa verde
- PAELLA DE MARISCOS +\$13 pp** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
- PAELLA MONTAÑA +\$13 pp** Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale
- PAELLA DE VERDURAS +\$13 pp** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde
- PARRILLADA +\$20 pp** Mixed grill with hanger steak, chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

## CHEF'S TASTING MENU \$52

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

### PAN CON TOMATE (V, VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

### JAMÓN SERRANO (GF)

"Jamónes de Segovia" Serrano ham, aged 18 months

### AGED MANCHEGO (GF)

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

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### DÁTILES CON BEICON (GF)

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

### CROQUETAS DE SETAS (V)

Creamy mushroom croquettes

### GAMBAS AL AJILLO (GF)

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

### ALBÓNDIGAS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

### PAELLA DE MARISCOS (GF)

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

### CHURROS CON CHOCOLATE (V)

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

## THE BOQUERIA EXPERIENCE \$65

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 30-month-aged, hand-carved Jamón Ibérico.

### TABLA DE QUESOS

Manchego, Caña de Cabra, and aged Mahón, served with olives and pan con tomate

### ★ JAMÓN IBÉRICO DE BELLOTA (GF)

Hand-carved, acorn-fed Ibérico ham, aged for 36 months

### DÁTILES CON BEICON (GF)

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

### ESPARRAGOS CON ROMESCO (V)

Grilled asparagus, hazelnut romesco, hazelnuts, lemon zest, Manchego cheese

### CROQUETAS DE JAMÓN Y SETAS

Creamy Jamón croquettes with quince purée and creamy mushroom croquettes (V) with truffle allioli

### BRUSELAS CON NARANJA (GF, V)

Crispy Brussels sprouts, citrus-honey yogurt, orange zest

### PINTXOS MORUNOS

Seared lamb skewers, pickled shallots, salsa verde

### MEJILLONES CON AZAFRÁN

Fresh mussels steamed in a mustard and sherry, saffron sauce

### PAELLA DE MARISCOS (GF)

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

### CREMA CATALANA (GF, V)

Creamy Custard, Lemon Zest, Caramelized Sugar

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE \$30-40

Selection of 5: Choice of 2 from To Start and 3 from Main Tapas ~ \$30 per person

Selection of 6: Choice of 3 from To Start and 3 from Main Tapas ~ \$35 per person

Selection of 7: Choice of 3 from To Start and 4 from Main Tapas ~ \$40 per person

## TO START

**ACEITUNAS (GF, V, VGN)** Selection of marinated olives from Spain

**AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

**JAMÓN SERRANO (GF)** 'Jamónes de Segovia' Serrano ham, aged 18 months

**CHORIZO IBÉRICO (GF)** Acorn-fed, mildly spicy, pork sausage cured in pimentón

**PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic, olive oil

**PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered Shishito peppers, coarse sea salt

**ESCALIVADA (V)** Fire-roasted eggplant, red pepper, and onion, labne yogurt, fresh herbs, olive oil, served with focaccia

**ENSALADA VASCA (GF, V, VGN)** Market lettuces, spring herbs, creamy garlic dressing

**DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

**CROQUETAS DE SETAS (V)** Creamy mushroom croquettes, black truffle alloli

**CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée

**PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic alloli

## MAIN TAPAS

**TORTILLA ESPAÑOLA (GF)** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

**GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, and Guindilla pepper in olive oil

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

**ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

**PULPO A LA PLANCHA (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes

**COCA DE SETAS (V)** Grilled flatbread, sautéed mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

**ARROZ CON ALBÓNDIGAS** Beef & pork meatballs in tomato sauce, black rice, sheep's milk cheese, soft-boiled egg, chickpeas, cucumber, fresh herbs

**ARROZ CON SALMÓN (GF)** Grilled salmon, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

**POLLO RUSTIDO +\$5PP (GF)** Catalan-style roasted chicken with lemon, herbs, salsa verde

**PAELLA DE MARISCOS +\$8PP (GF)** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

## INCLUDES

**CHURROS CLÁSICOS** Traditional fried dough dusted with cinnamon sugar served with choice of sauce: dulce de leche, hot chocolate, or nutella

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

## TO START – SELECT 2

- ACEITUNAS (GF, V, VGN)** Selection of marinated olives from Spain
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- JAMÓN SERRANO (GF)** "Jamónes de Segovia" Serrano ham, aged 18 months
- JAMÓN IBERICO DE BELLOTA (GF) + \$11pp** Hand-carved, acorn-fed Ibérico ham, aged for 36 months

## TAPAS – SELECT 2

- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper and onion, labne yogurt, fresh herbs, olive oil
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS DE SETAS (V)** Creamy mushroom croquettes, black truffle allioli
- CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée
- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- TORTILLA ESPAÑOLA (GF)** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

## MAIN – SELECT 2

- BRUNCH PAELLA (GF) +\$8 pp** Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs
- HUEVOS HORNEADOS (V)** Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde
- TORRIJAS (V)** Crispy French toast, citrus honey
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

## DESSERT – SELECT 1

- CHURROS CON CHOCOLATE (V)** Traditional fried dough choice of thick hot chocolate, nutella, or dulce de leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus-honey yogurt
- PIÑA INOPIA (GF, V, VGN)** Pineapple, molasses, lime zest

## OPTIONAL ADD ONS

- POLLO RUSTIDO (GF) +\$10 pp** Catalan-style roasted chicken with lemon, herbs, salsa verde
- PARRILLADA (GF) +\$18 pp** Mixed grill with hanger steak, chorizo, roasted chicken, confit piquillo peppers, and salsa verde

★ **FREE FLOW BEVERAGE – 90 MINUTES**

**CLASSIC +\$25 pp** Unlimited Sangria or Mimosas

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# BEVERAGES



## **WINE, BEER AND SANGRIA OPEN BAR 2 hours \$38pp**

3rd and subsequent hours \$15pp  
Add Premium Cava Toast \$10pp

Non-alcoholic beverages

BEER: all 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  
Add Night Cap -Atxa Patxaran \$10pp

Non-alcoholic beverages

BEER: all selections

SANGRÍA: signature red and white

WINE: one red, one white, and one sparkling selection

COCKTAILS: Mixed drinks using well level spirits



## **PREMIUM OPEN BAR 2 hours \$50pp**

3rd and subsequent hours \$20pp  
Add Night Cap - Atxa Patxaran \$10pp

Non-alcoholic beverages

BEER: all 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

## **NON-ALCOHOLIC PACKAGE 2 hours \$12pp**

3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda

# EVENT DETAILS

## GRATUITY, TAX & SERVICE

- An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales Tax.
- All food & beverage items are subject to a 4% administrative fee.
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption.

## DEPOSIT, PAYMENT, & CANCELLATION

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
- Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

## GUARANTEED GUEST COUNT

- A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

## MENU SELECTION

- Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
- Food pricing is subject to change until menu selections and guest count are confirmed.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this [link](#) to access our full online allergy chart.

## SPECIAL SERVICES

- Florals and small table decor are allowed for all events.
- Outside entertainment is only allowed for full restaurant buyout events.
- Ask your event sales manager about A/V capabilities.

## SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.