

# BO QUE RIA

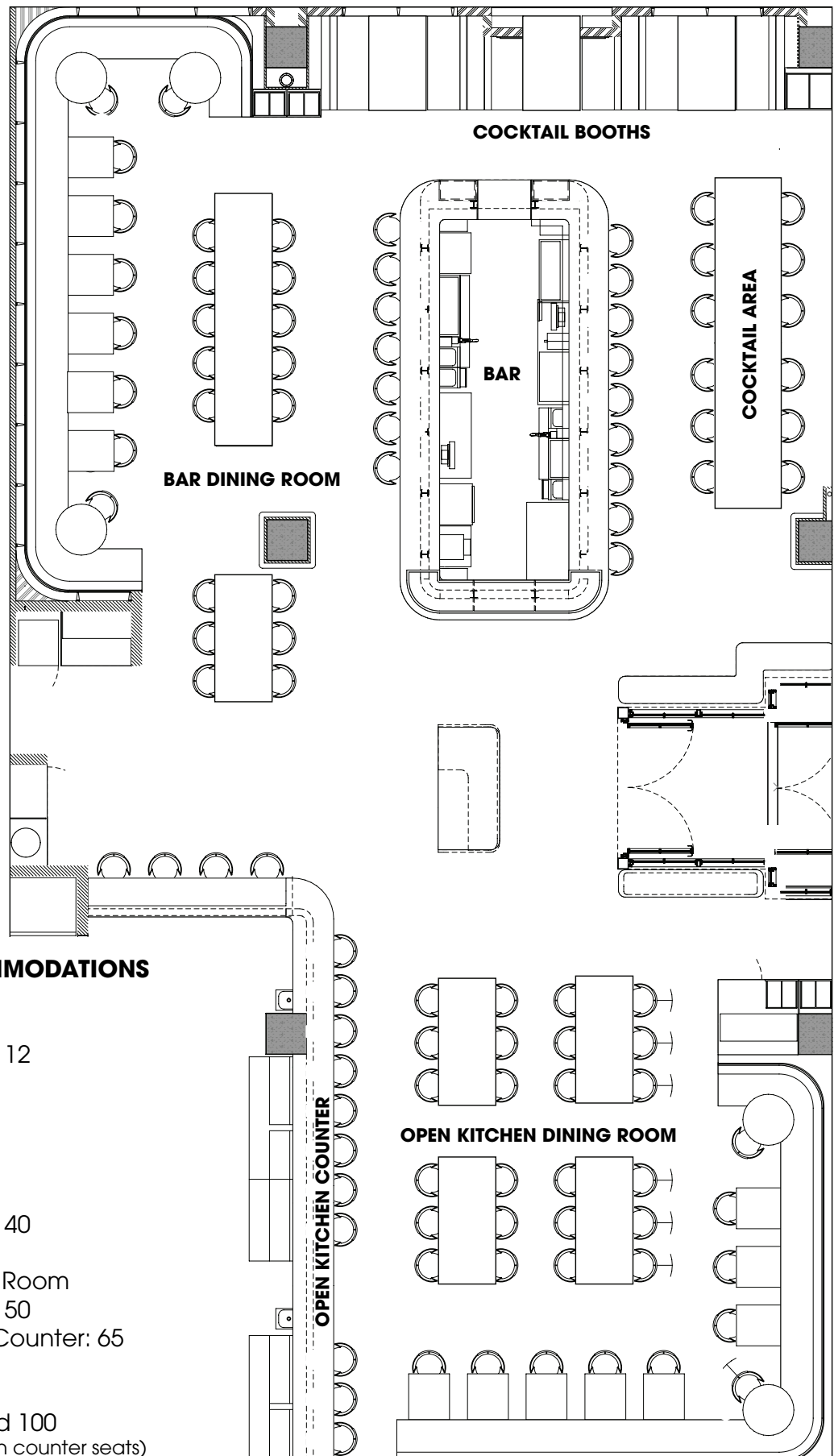
## EVENTS AND PARTIES

FULTON MARKET - 807 West Fulton Market  
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BoqueriaRestaurant.com

📷 @Boqueria



# BOQUERIA CHICAGO EVENT SPACES



## SEATING AND ACCOMMODATIONS

- Cocktail Area  
Standing 20 / Seated 12
- Cocktail Booths  
Seated 12
- Bar Dining Room  
Standing 50 / Seated 40
- Open Kitchen Dining Room  
Standing 70 / Seated 50  
Seated with kitchen Counter: 65
- Entire Venue:  
Standing 200 / Seated 100  
(excluding bar and kitchen counter seats)

# PASSED TAPAS

## SEAFOOD

### Montado de Gambas al Ajillo

Shrimp, garlic, brandy,  
Guindilla pepper, toast points

### Montado de Boquerones

White anchovies, goat cheese,  
apple, dill, 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

## VEGETABLES

### Pimientos de Padrón

Blistered Shishito peppers, coarse sea salt

### Pan con Tomate

Grilled stirato bread rubbed with tomato,  
garlic and olive oil

### Tortilla Española

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

### Montado de Escalivada

Catalan roasted vegetables, goat cheese

### Croquetas de Setas

Creamy mushroom croquettes,  
truffle allioli

## 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 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

### Montado de Bistec

Toast points, Hanger steak, shishito pepper,  
allioli y 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

### 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.

1 hour, 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

## CHARCUTERIE & CHEESE

**Tabla de Quesos** (+ \$5pp)  
Manchego, Idiazábal, 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, Idiazábal, Jamón Serrano,  
and Chorizo Ibérico, served with olives,  
pan con tomate, and raisin walnut bread

## VEGETABLES

**Ensalada del Momento**  
Seasonal salad

**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

## 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

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

# SEATED DINNER MENU SERVED FAMILY STYLE

## CHOOSE YOUR MENU STYLE

### TAPAS DINNER

Choice of 4 - \$55pp

#### 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

#### Calamares

Baby squid, white beans, artichokes, squid ink, Calabrian chilies, garlic, dill

#### Pulpo a la Plancha

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

### PAELLA PARTY

Choice of 1 - \$70pp / Choice of 2 - \$80pp

#### Paella de Mariscos

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

#### Paella Montañá

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

#### Paella de Verduras

Bomba rice, seasonal vegetables

### POLLO RUSTIDO

\$65pp

A feast of slow rotisserie roasted organic chicken, with roasted root vegetables, salsa verde, and allioli

### COCHINILLO FEAST

\$95pp

A whole suckling pig, served with seasonal vegetables, salsa verde, pimentón butter and pickled onions

## TO ACCOMPANY YOUR DINNER

### TO START Choice of 2

#### Aged Manchego

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

#### Jamón Serrano

"Jamónes de Segovia" Serrano ham, aged 18 Months

#### Jamón Ibérico de Bellota (+ \$11pp)

32 1oz hand-carved, acorn-fed Ibérico ham, aged for 30 months

#### Chorizo Ibérico

Acorn-fed, mildly spicy, pork sausage cured in pimentón

#### Pan con Tomate

Grilled stirato bread rubbed with tomato, garlic and olive oil

#### Montado de Boquerones

White anchovies, goat cheese, apple, dill, toast points

### SECOND Choice of 3

#### Patatas Bravas

Crispy potatoes, salsa brava, roasted garlic allioli

#### Pimientos de Padrón

Blistered shishito peppers, coarse sea salt

#### Escalivada

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

#### Ensalada del Momento

Seasonal salad

#### Dátiles con Beicon

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

#### Croquetas Cremosas

Choice of creamy croquettes: Mushroom or Serrano ham

### DESSERT Choice of 2

#### 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

# BEVERAGES

## WINE, BEER AND SANGRIA OPEN BAR

2 hours \$38pp  
each additional hour \$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  
each additional hour \$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:** Espalón Blanco

**BRANDY:** Torres 10

**BOURBON:** Four Roses

**RUM:** Flor de Caña

**RYE WHISKEY:** Old Overholt

**IRISH WHISKEY:** Jameson

**SCOTCH WHISKEY:** Dewars

## PREMIUM OPEN BAR

2 hours \$50pp  
each additional hour \$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:** 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

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

## NON-ALCOHOLIC PACKAGE

2 hours \$12pp  
each additional hour \$5pp

Drip Coffee, Tea, Juice, Soda