

# BO QUE RIA

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## EVENTS AND PARTIES

Soho - 171 Spring St

Flatiron - 53 West 19th St

UES - 1460 Second Ave

Garment District - 260 West 40th



# PASSED TAPAS

## SEAFOOD

### MONTADO DE BOQUERONES

White anchovies, goat cheese, apple, dill

### 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 (+ \$3pp)

Today's selection of oysters, sherry mignonette

### CRUDO DEL MOMENTO (+ \$3pp)

Seasonal Crudo

## VEGETABLES

### PAN CON TOMATE

Grilled Stirato bread rubbed with tomato, garlic and olive oil

### PINTXO DE MANCHEGO Y MEMBRILLO (+\$2pp)

Manchego cheese, and membrillo skewer

### 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

### 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

## DESSERT

### CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

### CHURROS RELLENOS

Traditional churros filled with choice of:

- Nutella
- Dulce de Leche

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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

CROQUETAS DE SETAS  
Creamy mushroom croquettes, truffle allioli

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

PAELLA DE CARNE  
Bomba rice, roasted chicken, pork belly, Piquillo  
peppers, kale

POLLO RUSTIDO  
Catalan style roasted chicken, Ibérico lard, lemon,  
herbs, salsa verde

PARRILLADA (+ \$12 pp)  
Mixed grill with Hanger Steak, house-made  
Chorizo, organic rotisserie roasted organic chicken,  
confit piquillo peppers, and pimentón butter

## 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. Can also be served family style to the table

Selection of 5: 4 Tapas from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$40 per person  
Selection of 6: 5 Tapas from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person  
Selection of 7: 5 Tapas 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 MENU: TAPAS TASTING MENU

## 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

### MONTADOS

Selection of toast points topped with fresh ingredients (chefs selection)

### TORTILLA ESPAÑOLA

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

## 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 DE NUTELLA

Traditional churros filled with Nutella

### CHURROS RELLENOS DE DULCE DE LECHE

Traditional churros filled with Dulce de Leche

### PIÑA INOPIA

Pineapple, lime zest, molasses

## MAIN

### 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 chillies, garlic, dill

#### PULPO A LA PLANCHA

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

#### VERDURA DEL MOMENTO

Seasonal vegetable

### PAELLA PARTY Choice of 1 - \$60pp / Choice of 2 - \$70pp

#### PAELLA DE MARISCOS

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

#### PAELLA MONTANÑA

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 vegetables, salsa verde, and allioli

### PARRILLADA FEAST \$75pp

Mixed grill with Hanger steak, house-made Chorizo, slow rotisserie roasted organic chicken, confit piquillo peppers, and pimentón butter

### COCHINILLO FEAST \$95pp

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

# TAPAS BAR DISPLAY: LUNCH

## **SALADS** Choose 2

### ENSALADA DE COGOLLOS

Gem Lettuce, romesco, Idiazábal cheese, mint, caramelized hazelnuts

### 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

### ENSALADA BERZA

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

## **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

## **SANDWICHES** Choose 3

### BOCATA DE JAMÓN SERRANO

Serrano ham and Manchego cheese, on pan con tomate

### BOCATA DE CHORIZO IBÉRICO

Chorizo and Manchego cheese, on pan con tomate

### BOCATA DE SALCHICHON IBÉRICO

Salchichon 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

## **DESSERT** All choices are included

### CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

### CHURROS RELLENOS DE NUTELLA

Traditional churros filled with Nutella

### CHURROS RELLENOS DE DULCE DE LECHE

Traditional churros filled Dulce de Leche

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\$35 per person

Select choices from each category to be served as stationary displays

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. Can also be served family style to the table

# SEATED MENU: LUNCH TAPAS SERVED FAMILY STYLE \$40/PP

## TO START Choice of 3

### ACEITUNAS

Selection of marinated olives from Spain

### 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 "DEHESA CORDOBESA" (+ \$11pp)

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

### PIMIENTOS DE PADRÓN

Blistered shishito peppers, coarse sea salt

### MONTADOS

Selection of toast points topped with fresh ingredients (chefs selection)

### ESCALIVADA

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

### ENSALADA BERZA

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

### DÁTILES CON BEICON

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

### CROQUETAS CREMOSAS

Creamy croquettes; three each of mushroom and Serrano ham

### PATATAS BRAVAS

Crispy potatoes, salsa brava, roasted garlic allioli

## MAIN Choice of 4

### ENSALADA DE POLLO

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

### BOCATA DE JAMÓN

Pan con tomate and Manchego cheese with Jamón Serrano

### BOCATA DE POLLO

Rotisserie chicken sandwich, salsa verde, pickled shallots, avocado

### TORTILLA ESPAÑOLA

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

### GAMBAS AL AJILLO

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

### PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

### ALBÓNDIGAS

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

### POLLO RUSTIDO (+\$5 per person)

Slow rotisserie roasted organic chicken, salsa verde

### PAELLA DE MARISCOS (+\$8 per person)

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

## DESSERT Choice of 1

### CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

### CHURROS RELLENOS DE NUTELLA

Traditional churros filled with Nutella

### CHURROS RELLENOS DE DULCE DE LECHE

Traditional churros filled with Dulce de Leche

### PIÑA INOPIA

Pineapple, lime zest, molasses

# SEATED MENU: TAPAS BRUNCH SERVED FAMILY STYLE \$36/PP

## TO START Select 2

### ACEITUNAS

Selection of marinated olives from Spain

### 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 "DEHESA CORDOBESA" (+\$11pp)

Hand-carved, acorn-fed Ibérico ham, aged for 30 months

### PAN CON TOMATE

Grilled stirato bread rubbed with tomato, garlic and olive oil

## TAPAS Select 2

### PIMIENTOS DE PADRÓN

Blistered shishito peppers, coarse sea salt

### MONTADO DE BOQUERONES

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

### ESCALIVADA

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

### DÁTILES CON BEICON

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

### CROQUETAS CREMOSAS

Creamy croquettes; three each of mushroom and Serrano ham

### PATATAS BRAVAS

Crispy potatoes, salsa brava, roasted garlic allioli

### TORTILLA ESPAÑOLA

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

## MAIN Select 3

### ENSALADA DE POLLO

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

### ENSALADA BERZA

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

### REVUELTO DE GAMBAS

Soft-scramble of shrimp, Guindilla peppers, filone toast, served with mixed greens and patatas bravas

### TORRIJA

Caramelized French toast, seasonal fruit, caramel sauce

### ALBÓNDIGAS

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

### POLLO RUSTIDO (+\$5 per person)

Slow rotisserie roasted organic chicken, salsa verde

### PAELLA DE MARISCOS (+\$8 per person)

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

### BRUNCH PAELLA (+\$6 per person)

Large Bomba rice, pork belly, shrimp, Piquillo peppers, kale, organic farm eggs

## DESSERT Choice of 1

### CHURROS CON CHOCOLATE

Traditional fried dough, thick hot chocolate

### CHURROS RELLENOS DE NUTELLA

Traditional churros filled with Nutella

### CHURROS RELLENOS DE DULCE DE LECHE

Traditional churros filled with Dulce de Leche

### PIÑA INOPIA

Pineapple, lime zest, molasses

## BRUNCH DRINKS OPTIONAL ADDITION + \$16 pp for 2 HOURS

### SANGRÍA TINTA

Red wine, gin, triple sec, orange

### SANGRÍA BLANCA

White wine, rum, white peach, lemon

### SANGRÍA ROSADA

Rosé wine, tequila, cranberry, pomegranate

### MIMOSA

Cava, orange juice

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# 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 (Excludes Shots)  
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 (Excludes Shots)  
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.

Chefs Selected Menu - \$50 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.

Chefs Selected Menu - \$50 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.

Chefs Selected Menu - \$50 per person  
Wine Pairing - \$55 per person