

BOQUERIA WEST HARTFORD

46 S MAIN ST, WEST HARTFORD, CT

CHEFS MENU

THE CLASSICS—49/PERSON

Journey to Barcelona with a customized assortment of Boqueria guest favorites, including one of our Paellas.

THE BOQUERIA EXPERIENCE—59/PERSON

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: **48-month aged, hand-carved Jamón Ibérico.**

CHARCUTERIE & ARTISANAL CHEESE

Order à la carte from the lists below or any assortment of three for \$25, six for \$35

CHEESE

AGED MAHÓN—7

Hard cow's milk cheese from Illes Balears; tangy, intense, sharp, citrus, aged 12 months

CAÑA DE CABRA (GOAT CHEESE)—7

Soft goat's milk cheese from Murcia; citrus, creamy, slightly grassy

AGED MANCHEGO—12

Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

VALDEÓN—7

Soft goat, sheep, & cow's milk cheese, Castilla y León; creamy, sharp blue

TRUFFLE GOAT CHEESE—9

Semi-hard 6-month-aged goat cheese with black truffles, Jumilla; earthy, sweet and tangy finish

CHARCUTERIE

JAMÓN SERRANO—12

Serrano ham, aged 16 months

SALCHICHÓN IBÉRICO—14

Cured pork sausage, seasoned with whole peppercorns

CHORIZO IBÉRICO—13

Mildly spicy cured pork sausage, seasoned with smoked pimentón

CERDO IBÉRICO

Spain's prized pure-bred black Iberian pigs roam the hills of oak groves in Andalusia, eating grass and roots, and foraging for fallen acorns. The result is a rich, nutty flavor and distinct marbling found in our Jamón Ibérico and Ibérico con Salbitxada.

JAMÓN IBÉRICO DE BELLOTA—34

Hand-carved, acorn-fed Ibérico ham, aged for 48 months

PAELLA

TOASTED NOODLE PAELLA*—19

Ibérico stuffed squid, chorizo, squid ink allioli, piquillo peppers

SEAFOOD PAELLA—29 SM / 49 MED

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

VEGETABLE PAELLA—18 SM / 36 MED

Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde



Chef de Cuisine—Jonathan Navarro

General Manager—Julien Garcia

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BOQUERIA

TAPAS

VEGETABLES

MARINATED OLIVES—5

Selection of citrus marinated olives from Spain

PAN CON TOMATE—6

Toasted bread rubbed with tomato, garlic, olive oil

SHISHITO PEPPERS—9

Blistered Shishito Peppers, coarse sea salt

MUSHROOM CROQUETTES*—8

Creamy mushroom croquettes, truffle allioli

TORTILLA ESPAÑOLA*—8

Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

FRIED ARTICHOKE*—10

Artichoke hearts, citrus allioli

CRISPY BRUSSELS SPROUTS—12

Brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

MARKET SALAD—13

Market lettuces, spring herbs, creamy garlic dressing

CAESAR SALAD*—14

Baby gem lettuce, Marcona almonds, white anchovies, Manchego cheese

PATATAS BRAVAS*—11

Crispy potatoes, salsa brava, pimentón, garlic allioli

MUSHROOM COCA—12

Grilled flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

ESCALIVADA—15

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

ADD White Anchovies—6

MEAT

BIKINI*—9

Jamón Serrano and Burrata grilled cheese sandwich, truffle allioli

BACON-WRAPPED DATES—10

Stuffed with almonds and Valdeón blue cheese

SERRANO HAM CROQUETTES—8

Creamy Jamón croquettes, quince purée

CHORIPÁN*—9

Don't call it a hot dog! Chorizo, garlic allioli, salsa verde, brioche roll

LAMB SKEWERS*—16

Two seared marinated lamb skewers, pickled shallots, salsa verde

MEATBALLS—14

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

GRILLED IBÉRICO PORK*—32

Ibérico Pork, Marcona almond Salbitxada, sherry vinegar fried egg. This premium pork is served medium-rare.

TOP SIRLOIN STEAK*—19 ^{5oz} / 30 ^{10oz}

Roasted carrot puree, mojo verde, grilled lime

ROASTED CHICKEN—24 ^{HALF} / 44 ^{WHOLE}

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

SEAFOOD

GILDAS—5

Skewered anchovy, Manzanilla olive, piparra

EL MATRIMONIO—8

Boquerones, salt-cured anchovies, piquillo peppers, Kumato tomato, sherry vinegar reduction, fennel pollen, on toasted sourdough

TUNA CRUDO*—16

Ahi Tuna crudo, avocado, red onion, diced cucumber, cilantro lime marinade

BOQUERONES—13

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

GAMBAS AL AJILLO—19

Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

SEARED OCTOPUS—19

Seared octopus, Manzanilla olivada, olive oil crushed potatoe

MUSSELS AND CHORIZO—19

Steamed mussels, Basque cider, chorizo palacios, fennel, lemon, parsley



For parties of 6 or more, a taxed 20% service charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

