



BO QUE RIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

PENN QUARTER + DUPONT

boqueriarestaurant.com | Events@boqueriadc.com



PENN QUARTER

777 9th St NW, Washington, DC 20001

FULL BUYOUT

Seated 175, Standing 250

PRIVATE DINING ROOM

Seated 22, Standing 28

PRIVATE ROOM & HALF BAR

Standing 40

SEMI-PRIVATE LOFT

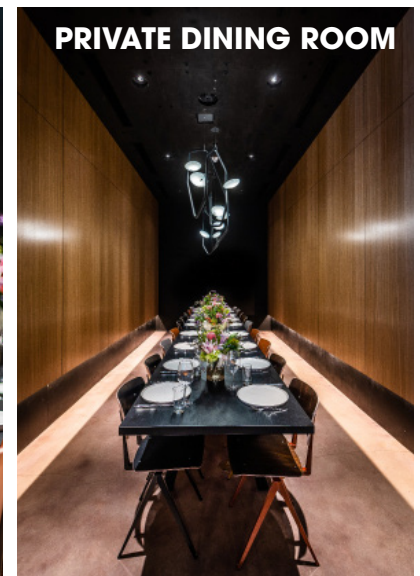
Seated 52, Standing 55

MAIN DINING ROOM

Seated 80, Standing 100



SEMI-PRIVATE LOFT



PRIVATE DINING ROOM



MAIN DINING ROOM



SEMI-PRIVATE DINING ROOM



DINING AREA 1



DINING AREA 2

DUPONT

1837 M St NW, Washington, DC 20036

FULL BUYOUT

Seated 108, Standing 150

SEMI-PRIVATE ROOM

Seated 30, Standing 25

DINING AREA 1

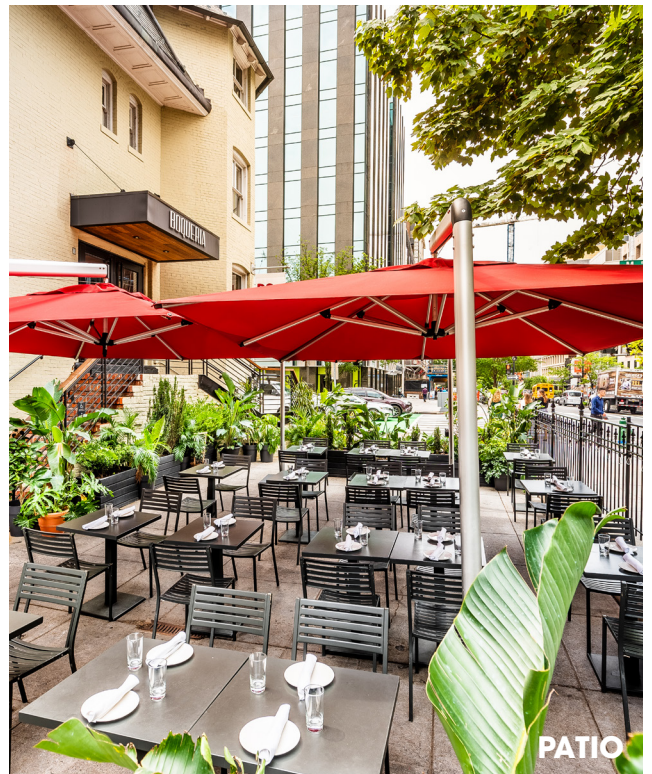
Seated 24, Standing 20

DINING AREA 2

Seated 40, Standing 30

PATIO

Seated 72, Standing 100



PATIO

PASSED TAPAS

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 -

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, labne yogurt

CROQUETAS DE SETAS

Creamy mushroom croquettes, truffle allioli

SEAFOOD

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



MEAT

MONTADO DE JAMÓN

Serrano ham, membrillo, Aged Manchego 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

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

DESSERT

CHURROS

Traditional fried dough, choice of:

- Thick hot chocolate
- Nutella
- Dulce de Leche

BUÑUELOS DULCES

Anise fritters, lemon curd, citrus sugar

PIÑA INOPIA

Pineapple, lime zest, molasses

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

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, roasted vegetables, 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, 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

MEAT

DÁTILES CON BEICON

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

PARRILLADA (+12PP)

Mixed grill with hanger steak, Chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

VEGETABLES

ENSALADA VASCA

Market lettuces, spring herbs, creamy garlic dressing

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 focaccia

MAÍZ RUSTIDO

Grilled corn, Manchego cheese, scallions, Calabrian chili, lime

SEAFOOD

GAMBAS AL AJILLO

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

PULPO A LA PLANCHA

Seared octopus, Manzanilla olivada, olive oil crushed potatoes

DESSERT

CHURROS

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

BUÑUELOS DULCES

Anise fritters, lemon curd, citrus sugar

PIÑA INOPIA

Pineapple, lime zest, molasses

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SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

SELECT 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 Hand-carved, acorn-fed Ibérico ham, aged for 36 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, olivada, roasted tomatoes, toast points

SELECT 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 focaccia
ENSALADA VASCA Market lettuces, spring herbs, creamy garlic dressing
DÁTILES CON BEICON Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
CROQUETAS CREMOSAS Choice of Mushroom or Serrano ham

SELECT 4

- PINTXOS MORUNOS Seared Colorado lamb skewers, pickled shallots, salsa verde
GAMBAS AL AJILLO 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 Seared octopus, Manzanilla olivada, olive oil crushed potatoes
MAÍZ RUSTIDO Grilled corn, Manchego cheese, scallions, Calabrian chili, lime
ZANAHORIAS CON MOJO VERDE Charred confit carrots, labne yogurt, mojo verde, coriander salt

SELECT 2

- CHURROS Traditional fried dough, choice of: Thick hot chocolate, Nutella or Dulce de Leche
BUÑUELOS DULCES Anise fritters, lemon curd, citrus sugar
PIÑA INOPIA Pineapple, lime zest, molasses

OPTIONAL ADD ONS

- POLLO RUSTIDO +\$10 pp A feast of slow rotisserie roasted organic chicken, lemon, herbs, salsa verde
PAELLA DE MARISCOS +\$13 pp Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
(Add lobster tail - \$10 pp)
PAELLA MONTAÑA +\$13 pp Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale
PAELLA DE VERDURAS +\$13 pp Bomba rice, seasonal vegetables
PARRILLADA +\$20 pp Mixed grill with hanger steak, chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

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SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

TO START - SELECT 2

- ACEITUNAS Selection of marinated olives from Spain
- PAN CON TOMATE Grilled stirato bread rubbed with tomato, garlic and olive oil
- 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 IBERICO DE BELLOTA Hand-carved, acorn-fed Ibérico ham, aged for 36 months +11pp

TAPAS - SELECT 2

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

MAIN - SELECT 2

- ENSALADA VASCA Market lettuces, spring herbs, creamy garlic dressing
- ENSALADA DE ALCACHOFA Crispy artichokes, arugula, mahon cheese, lemon zest, creamy garlic dressing
- HUEVOS HORNEADOS Two eggs simmered in tomato sauce, roasted eggplant, red bell pepper and onion with miti crema cheese and salsa verde
- TORRIJA Crispy French toast, citrus honey
- ALBÓNDIGAS Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

DESSERT - SELECT 1

- CHURROS CON CHOCOLATE Traditional fried dough choice of thick hot chocolate, nutella or dulce de leche
- BUNUELOS DULCES Anise fritters, lemon curd, citrus sugar
- PIÑA INOPIA Pineapple, molasses, lime zest

OPTIONAL ADD ONS

- BRUNCH PAELLA +\$12 pp Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs
- POLLO RUSTIDO +\$10 pp Catalan-style organic chicken, Ibérico lard, lemon, salsa verde
- PARRILLADA +\$18 pp Mixed grill with hanger steak, chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

FREE FLOW BEVERAGE - 90 MINUTES

- CLASSIC +\$29pp Unlimited Sangria or Mimosas
- DELUXE +\$45 pp Unlimited Sangria, Mimosas, Estrella, Bloody Mary or Cava

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Non-alcoholic beverages are not included. All other beverages will be charged on consumption.
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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

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A close-up photograph of a woman with long dark hair, smiling broadly. She is wearing a dark, possibly black, top. Her hands are holding a clear glass filled with a pale yellow liquid, likely a cocktail. The background is dark and out of focus, with some vertical lines suggesting a bar or restaurant setting. The lighting is warm and focused on her face and the glass.

Great for groups of 10+
looking for an interactive
bonding experience!

BOQUERIA EXPERIENCES: PRIVATE COCKTAIL CLASS

Our cocktail-making classes include two hours of instruction from our expert bartenders on two signature cocktails, a customizable tapas spread, take-home recipes, and a classic Porrón pour for the group.