

BOQUERIA FIFTH + BROADWAY

5005 BROADWAY PLACE, NASHVILLE, TN

CHEFS MENU

THE CLASSICS—52/PERSON

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

THE BOQUERIA EXPERIENCE—65/PERSON

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: **36-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

8 MONTH AGED MAHÓN—7

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

CAÑA DE CABRA (GOAT CHEESE)—7

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

12 MONTH 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

JAMON SERRANO—11

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 36 month

PAELLA

SEAFOOD PAELLA—29 SM / 49 MED

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

VEGETABLE PAELLA—19 SM / 38 MED

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

TOASTED NOODLE PAELLA—19

Toasted noodle paella, squid ink, shrimp, fava beans, peas, garlic allioli



Chef de Cuisine—Orianny Bonifacio

General Manager—Ashley Famanía

*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—8

Toasted bread rubbed with tomato, garlic, olive oil

SHISHITO PEPPERS—9

Blistered Shishito Peppers, coarse sea salt

MUSHROOM CROQUETTES—9

Creamy mushroom croquettes, truffle alloli

TORTILLA ESPAÑOLA—10

Traditional Spanish frittata of eggs, confit potatoes, onions

MARKET SALAD—13

Market lettuces, spring herbs, creamy garlic dressing

BRUSSELS SPROUTS SALAD—15

Shaved brussels sprouts Manchego cheese, green apple, dried cranberries, shaved almonds, citrus vinaigrette

CAESAR SALAD—15

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

PATATAS BRAVAS—13

Crispy potatoes, salsa brava, pimentón, garlic alloli

BRUSSELS SPROUTS SALAD—15

Crispy Brussels sprouts, citrus yogurt, orange zest

MUSHROOM COCA—15

Grilled flatbread, sautéed 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

ASPARAGUS WITH ROMESCO—13

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

MEAT

BACON-WRAPPED DATES—10

Stuffed with almonds and Valdeón blue cheese

MINI HAMBURGER—9

Beef burger, sobrasada-bacon jam, crispy Manchego cheese, garlic alloli

SERRANO HAM CROQUETTES—9

Creamy Jamón croquettes, quince purée

LAMB SKEWERS—16

Two seared marinated lamb skewers, pickled shallots, salsa verde

MEATBALLS—17

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—18 ^{5oz} / 34 ^{10oz}

Roasted carrot puree, mojo verde, grilled lime

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

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

SEAFOOD

TUNA CRUDO—18

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

SAFFRON MUSSELS—18

PEI Steamed mussels, sherry and saffron sauce, lemon, parsley

GAMBAS AL AJILLO—19

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

SEARED OCTOPUS—21

Seared octopus, Manzanilla olivada, olive oil crushed potatoe



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

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