

# BOQUERIA FLATIRON

53 WEST 19TH STREET, NYC

## 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.**

## QUESOS Y EMBUTIDOS ARTISANAL CHEESE AND CHARCUTERIE

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

### QUESOS ARTISANAL CHEESE

#### 8 MONTH AGED MAHÓN—7

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

#### CAÑA DE CABRA—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 from Jumilla; earthy, sweet and tangy finish

### EMBUTIDOS CHARCUTERIE

#### JAMÓN SERRANO—11

Serrano ham, aged 16 months

#### SALCHICHÓN IBÉRICO DE BELLOTA—14

Cured pork sausage, seasoned with whole peppercorns

#### CHORIZO IBÉRICO DE BELLOTA—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 RICE AND NOODLES

### PAELLA DE MARISCOS—29 SM / 49 MED

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

### PAELLA DE VERDURAS—19 SM / 38 MED

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

### FIDEUÀ NEGRA—19

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

Chef de Cuisine—Anthony Perea

General Manager—Ruben Ramirez

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



# BOQUERIA



# TAPAS

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## VERDURAS VEGETABLES

### ACEITUNAS—5

Selection of marinated olives from Spain

### PAN CON TOMATE—8

Toasted bread rubbed with tomato, garlic, olive oil

### PIMIENTOS DE PADRÓN—9

Blistered Shishito Peppers coarse sea salt

### CROQUETAS DE SETAS—9

Creamy mushroom croquettes, truffle alloli

### TORTILLA ESPAÑOLA—10

Traditional Spanish frittata of eggs, confit potatoes, onions

### ENSALADA VASCA—13

Market lettuces, spring herbs, creamy garlic dressing

### ENSALADA DE BRUSELAS—15

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

### ENSALADA CÉSAR—15

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

### PATATAS BRAVAS—13

Crispy potatoes, salsa brava, pimentón, garlic alloli\*

### BRUSELAS CON NARANJA—14

Crispy Brussels sprouts citrus yogurt, orange zest

### COCA DE SETAS—15

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

### ESCALIVADA—15 (ADD BOQUERONES ~ 6)

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

### ESPÁRRAGOS CON ROMESCO—13

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

## CARNE MEAT

### DÁTILES CON BEICON—10

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

### CROQUETAS DE JAMÓN—9

Creamy Jamón croquettes, quince purée

### PINTXOS MORUNOS—16

Seared lamb skewers, pickled shallots, salsa verde

### ALBÓNDIGAS—17

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

### IBÉRICO CON SALBITXADA—32

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

### PICANHA A LA PARRILLA—18 5oz / 34 10oz

Top Sirloin steak, roasted carrot puree, mojo verde, grilled lime

### POLLO RUSTIDO—24 HALF / 44 WHOLE

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

## PESCADOS Y MARISCOS SEAFOOD

### ATÚN CANARIO—18

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

### BOQUERONES CON NARANJA—13

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

### MEJILLONES CON AZAFRÁN—18

Steamed mussels sherry and saffron sauce, lemon, parsley

### GAMBAS AL AJILLO—19

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

### PULPO A LA PLANCHA—21

Seared octopus, Manzanilla olivada, olive oil crushed potatoes



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

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