

BOQUERIA

UPPER EAST SIDE
1460 SECOND AVE, 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 months

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—Luis Chavira

General Manager—Nick Versaci

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



BOQUERIA



TAPAS

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 allioli

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 allioli*

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 allioli, 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



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

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