

# 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 or 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 48-52 months

## PAELLA

### 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

### TOASTED NOODLE PAELLA—19

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



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

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## 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 alloli

### TORTILLA ESPAÑOLA—8

Traditional Spanish frittata of eggs, confit potatoes, onions

### MARKET SALAD—13

Market lettuces, spring herbs, creamy garlic dressing

### BRUSSELS SPROUTS SALAD—12

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

### CAESAR SALAD—14

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

### PATATAS BRAVAS—11

Crispy potatoes, salsa brava, pimentón, garlic alloli

### CRISPY BRUSSELS SPROUTS—15

Brussels sprouts, citrus yogurt, orange zest

### MUSHROOM COCA—12

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

### SERRANO HAM CROQUETTES—8

Creamy jamón croquettes, quince purée

### 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—18 <sup>5oz</sup> / 29 <sup>10oz</sup>

Roasted carrot puree, mojo verde, grilled lime

### ROASTED CHICKEN—24 <sup>HALF</sup> / 44 <sup>WHOLE</sup>

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

## SEAFOOD

### 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

### SAFFRON MUSSELS—15

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—18

Seared octopus, Manzanilla olivada, olive oil crushed potatoe



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

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