

BOQUERIA

CHEFS MENU

THE CLASSICS

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

THE BOQUERIA EXPERIENCE

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 or six

CHEESE

AGED MAHÓN

Hard cow's milk cheese from Illes Balears; tangy, intense, sharp, citrus, aged 12 months

CAÑA DE CABRA (GOAT CHEESE)

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

AGED MANCHEGO

Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts, aged 12 months

VALDEÓN

Soft goat, sheep, & cow's milk cheese, Castilla y León; creamy, sharp blue

TRUFFLE GOAT CHEESE

Semi-hard 6-month-aged goat cheese with black truffles, Jumilla; earthy, sweet and tangy finish

CHARCUTERIE

JAMÓN SERRANO

Serrano ham, aged 16 months

SALCHICHÓN IBÉRICO

Cured pork sausage, seasoned with whole peppercorns

CHORIZO IBÉRICO

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

Hand-carved, acorn-fed Ibérico ham, aged for 48 month

PAELLA

TOASTED NOODLE PAELLA*

Ibérico stuffed squid, chorizo, squid ink allioli, piquillo peppers

SEAFOOD PAELLA— SM / MED

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

VEGETABLE PAELLA— SM / MED

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



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



TAPAS

VEGETABLES

MARINATED OLIVES

Selection of citrus marinated olives from Spain

PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

SHISHITO PEPPERS

Blistered Shishito Peppers, coarse sea salt

MUSHROOM CROQUETTES*

Creamy mushroom croquettes, truffle allioli

TORTILLA ESPAÑOLA*

Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

FRIED ARTICHOKE*

Artichoke hearts, citrus allioli

CRISPY BRUSSELS SPROUTS

Brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

MARKET SALAD

Market lettuces, spring herbs, creamy garlic dressing

CAESAR SALAD*

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

PATATAS BRAVAS*

Crispy potatoes, salsa brava, pimentón, garlic allioli

MUSHROOM COCA

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

ESCALIVADA

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with focaccia
ADD White Anchovies

MEAT

BIKINI*

Jamón Serrano and Burrata grilled cheese sandwich, truffle allioli

BACON-WRAPPED DATES

Stuffed with almonds and Valdeón blue cheese

MINI HAMBURGER*

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

CHORIPÁN*

Don't call it a hot dog! Chorizo, garlic allioli, salsa verde, brioche roll

SERRANO HAM CROQUETTES

Creamy Jamón croquettes, quince purée

LAMB SKEWERS*

Two seared marinated lamb skewers, pickled shallots, salsa verde

MEATBALLS

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

GRILLED IBÉRICO PORK*

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

TOP SIRLOIN STEAK*

Roasted carrot puree, mojo verde, grilled lime

ROASTED CHICKEN

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

SEAFOOD

GILDAS

Skewered anchovy, Manzanilla olive, piparra

EL MATRIMONIO

Boquerones, salt-cured anchovies, piquillo peppers, Kumato tomato, sherry vinegar reduction, fennel pollen, on toasted sourdough

TUNA CRUDO*

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

BOQUERONES

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

GAMBAS AL AJILLO

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

SEARED OCTOPUS

Seared octopus, Manzanilla olivada, olive oil crushed potatoe

MUSSELS AND CHORIZO

Steamed mussels, Basque cider, chorizo palacios, fennel, lemon, parsley



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

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