

# LUNCH

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## SALADS

Add to any Salad: Avocado 5, Salmon 11, Tuna 11, Shrimp 10, Chicken 9, Steak 12

### CAESAR SALAD\*—12

Baby gem, Marcona almonds, white anchovies, Manchego cheese

### MARKET SALAD—8

Market lettuces, spring herbs, creamy garlic dressing

## BOWLS

### GRILLED SALMON\*—19

Grilled salmon, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

### ROASTED CHICKEN\*—18

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

### TUNA CRUDO\*—19

Ahi tuna crudo, sliced avocado, black rice, grape tomato, fava bean, citrus vinaigrette, fresh chives

## SANDWICHES

All sandwiches served with house-made chips or salad

### SERRANO HAM—17

Serrano ham, Manchego cheese, tomaquet on crispy baguette

### ROASTED EGGPLANT AND PEPPER—15

Fire roasted vegetables, labne yogurt on crispy baguette

### CHEESEBURGER\*—18

6 oz smash patty, Chorizo jam, Mahón cheese, pickled shallots, garlic allioli

### ROASTED CHICKEN\*—17

Oven roasted free range chicken, romesco sauce, garlic allioli, red leaf lettuce on crispy baguette

### MEATBALL—15

House made pork and beef meatballs, tomato sauce, sheep's milk cheese crumbles on crispy baguette

### "MORUNO" LAMB\*—15

Seared lamb, salsa verde, labne on crispy baguette

**SUBSTITUTE:** truffle fries or patatas bravas for chips +2

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## TAPAS LUNCH 24/PERSON

A selection of our best and quickest tapas, served to share amongst the table. Dessert included.

Choose 2 of the following per person:

MEATBALLS

FRIED ARTICHOKE\*

SERRANO HAM CROQUETTES

MUSHROOM CROQUETTES\*

MARKET SALAD

PLUM AND TOMATO SALAD

ROASTED EGGPLANT AND PEPPER DIP

PATATAS BRAVAS\*

LAMB SKEWER\*

SPANISH POTATO TORTILLA\*

## DESSERT CHURROS CON CHOCOLATE

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



# BOQUERIA

WEST HARTFORD  
46 S MAIN ST, WEST HARTFORD, CT

## CHARCUTERIE & ARTISANAL CHEESE

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

### CHEESE

#### AGED MAHÓN—7

Hard cow's milk cheese from the Island of Menorca; tangy, intense, sharp, citrus, aged 12 months

#### CAÑA DE CABRA (GOAT CHEESE)—7

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

#### AGED MANCHEGO—12

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

#### VALDEÓN—7

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

#### TRUFFLE GOAT CHEESE—9

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

### CHARCUTERIE

#### JAMÓN 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.

#### JAMÓN IBÉRICO DE BELLOTA—34

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

## CHEFS MENU

### THE CLASSICS—39/PERSON

Journey to Barcelona with a customized assortment of Boqueria guests' favorite tapas

### THE BOQUERIA EXPERIENCE—55/PERSON

Travel through the classics and beyond with a selection of seasonal dishes, paella, and a taste of our most prized ingredient:

**48-month aged, hand-carved Jamón Ibérico Bellota.**

## TAPAS

Recommend 2-3 per person

### \$8

#### PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

#### SHISHITO PEPPERS

Blistered Shishito Peppers, coarse sea salt

#### CROQUETTES\*

Three pieces, choice of; mushroom croquettes with truffle allioli or Serrano ham croquettes with quince purée

#### CHICKEN WINGS

Za'atar spiced roasted chicken wings, sweet and sour Pedro Ximénez reduction, fresh cilantro

#### BIKINI GRILLED CHEESE\*

Serrano ham and Burrata grilled cheese sandwich, truffle allioli

#### PLUM AND TOMATO SALAD

Kumato tomatoes, black plum, sherry vinegar reduction, crumbled sheep's milk cheese, fresh herbs

#### MARKET SALAD

Market lettuces, spring herbs, creamy garlic dressing

#### ROASTED CARROTS

Spiced baby carrots, sweet and sour Pedro Ximénez reduction, orange honey yogurt, mojo verde, Marcona almonds

### \$12

#### PATATAS BRAVAS\*

Crispy potatoes, salsa brava, pimentón, garlic allioli

#### BACON-WRAPPED DATES

Stuffed with almonds and Valdeón blue cheese

#### FRIED ARTICHOKE\*

Artichoke hearts, citrus allioli

#### IBÉRICO MAC N CHEESE

Creamy blend of Tetilla, Mahón and Manchego cheese, casareccia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota

#### CAESAR SALAD\*

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

#### CHORIPÁN\*

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

#### CRISPY CALAMARI\*

Crispy calamari, citrus allioli, spicy tomato sauce

#### EGGPLANT AND PEPPER DIP

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil, served with focaccia  
*ADD White Anchovies—6*

### \$14

#### SIZZLING GARLIC SHRIMP

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

#### LAMB SKEWERS\*

Two seared marinated lamb skewers, pickled shallots, salsa verde

#### MEATBALLS

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

#### SEARED OCTOPUS

Seared octopus, Manzanilla olivada, olive oil crushed potato

#### TUNA CRUDO\*

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

#### CRAB TOAST\*

Grilled sourdough, marinated crab meat, citrus allioli, pickled fennel

#### BEEF SLIDERS\*

2 sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

#### STEAK SKEWERS\*

Marinated top sirloin, smokey Bilbao chorizo, pickled pepper, roasted tomato, mojo verde

## FLATBREADS

### ROASTED GRAPE—13

Whipped sheep's milk cheese, roasted grapes, sherry glaze, toasted hazelnuts, fresh greens

### ROSEMARY MUSHROOM—14

Rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

### SHORT RIB—18

Braised short rib, pickled baby peppers, Mahón and Manchego cheese, caramelized onion, Marcona almonds

## ENTRÉES

### ROASTED CHICKEN—26

Half roasted chicken, lemon, herbs, hazelnut romesco

### CATALAN SALMON—28

Blackened Chilean salmon, lemon-herb butter, sautéed spinach, garbanzo beans, toasted pine nuts, golden raisins

### TOP SIRLOIN\*—34

10 oz seared top sirloin, roasted carrot purée, mojo verde, grilled lime

### MIXED GRILL\*—34

Seared Gulf shrimp, smokey Bilbao chorizo, 5 oz top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

## PAELLA

### VEGETABLE—36

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

### SEAFOOD—42

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

### SHORT RIB—45

Bomba rice, braised short rib, Turkish figs, Piparra peppers, roasted bone marrow

**Chef de Cuisine**—Jonathan Navarro

**General Manager**—Julien Garcia

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

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