



BO QUE RIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

COLONY SQUARE

boqueriarestaurant.com | Events@boqueriadc.com



PASSED TAPAS

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- 30 min, 4 selections \$20 per person • 1 hour, 7 selections \$36 per person
- 1 hour, 6 selections \$30 per person • 1 hour, 8 selections \$42 per person

-additional hours \$20 per person -

VEGETABLES

PIMIENTOS DE PADRÓN (GF, V, VGN)

Blistered Shishito peppers, coarse sea salt

TORTILLA ESPAÑOLA (GF)

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

MONTADO DE ESCALIVADA (V)

Catalan roasted vegetables, labne yogurt

CROQUETAS DE SETAS (V)

Creamy mushroom croquettes, truffle alloli

SEAFOOD

BOQUERONES CON NARANJA (GF)

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

PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil



MEAT

MONTADO DE JAMÓN (GF)

Serrano ham, membrillo, Aged Manchego cheese

DÁTILES CON BEICON (GF)

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

CROQUETAS DE JAMÓN

Creamy croquettes of Serrano ham, membrillo purée

PAN CON TOMATE Y JAMÓN SERRANO (+ \$3 pp)

Grilled Stirato bread rubbed with tomato, garlic and olive oil, Serrano ham

MINI HAMBURGUESAS + \$8 pp

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic alloli

DESSERT

CHURROS (V)

Traditional fried dough, choice of:

- Thick hot chocolate
- Nutella
- Dulce de Leche

PIÑA INOPIA (GF, V, VGN)

Pineapple, lime zest, molasses

TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain; set up for guests to serve themselves during a **reception-style event**.

Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person

Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person

Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person

SELECT MAIN

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

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

PARRILLADA (+12PP) Mixed grill with hanger steak, Chorizo, roasted organic chicken, confit piquillo peppers, salsa verde

CHARCUTERIE & CHEESE

TABLA DE QUESOS (+ \$5pp)

Manchego, Caña de Cabra, Aged Mahón, served with olives, and pan con tomate

TABLA DE EMBUTIDOS (+ \$5pp)

Jamón Serrano, Salchichón Ibérico, Chorizo Ibérico, served with olives and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+ \$7pp)

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, served with olives, and pan con tomate

MEAT

DÁTILES CON BEICON (GF)

Dates stuffed with almonds and aldeón blue cheese, wrapped in bacon

PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes, membrillo purée

ALBÓNDIGAS

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

POLLO RUSTIDO +\$10 pp (GF)

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

MINI HAMBURGUESAS +8 pp

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

VEGETABLES

ENSALADA VASCA (GF, V, VGN)

Market lettuces, spring herbs, creamy garlic dressing

TORTILLA ESPAÑOLA (GF)

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

ESCALIVADA (V)

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

BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

SEAFOOD

GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

MEJILLONES CON CHORIZO

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

DESSERT

CHURROS (V)

Traditional fried dough, choice of: Thick hot chocolate, Nutella or Dulce de Leche

CREMA CATALANA (GF, V)

Creamy Custard, Lemon Zest, Caramelized Sugar

PIÑA INOPIA (GF, V, VGN)

Pineapple, lime zest, molasses

SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

SELECT 2

- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- JAMÓN SERRANO (GF)** "Jamónes de Segovia" Serrano ham, aged 18 Months
- JAMÓN IBÉRICO DE BELLOTA (GF)** + \$11pp Hand-carved, acorn-fed Ibérico ham, aged for 36 months
- CHORIZO IBÉRICO (GF)** Acorn-fed, mildly spicy, pork sausage cured in pimentón
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- BOQUERONES CON NARANJA (GF)** Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

SELECT 3

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
- ENSALADA VASCA (GF, V)** Market lettuces, spring herbs, creamy garlic dressing
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham

SELECT 4

- PINTXOS MORUNOS** Seared Colorado lamb skewers, pickled shallots, salsa verde
- GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, and Guindilla pepper in olive oil
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- PULPO A LA PLANCHA (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes
- ALCACHOFAS FRITAS (GF)** Fried artichoke hearts, citrus allioli
- BRUSELAS CON VINAGRETA IBÉRICO (GF)** Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

SELECT 2

- CHURROS (V)** Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus-honey yogurt
- PIÑA INOPIA (GF,V, VGN)** Pineapple, lime zest, molasses
- TARTA DE VASCA CHOCOLATE (GF)** Basque chocolate cheesecake, macerated strawberries, chantilly cream

OPTIONAL ADD ONS

- POLLO RUSTIDO +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and romesco sauce
- PAELLA DE MARISCOS +\$13 pp** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
- PAELLA MONTAÑA +\$13 pp** Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale
- PAELLA DE VERDURAS +\$13 pp** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde
- PARRILLADA +\$20 pp** Mixed grill with hanger steak, chorizo, roasted organic chicken, confit piquillo peppers, and salsa verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

CHEF'S TASTING MENU \$52

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

PAN CON TOMATE (V, VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

JAMÓN SERRANO (GF)

"Jamónes de Segovia" Serrano ham, aged 18 months

AGED MANCHEGO (GF)

Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

DÁTILES CON BEICON (GF)

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

CROQUETAS DE SETAS (V)

Creamy mushroom croquettes

GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

ALBÓNDIGAS

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

PAELLA DE MARISCOS (GF)

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

CHURROS CON CHOCOLATE (V)

Traditional fried dough dusted with cinnamon sugar served with thick hot chocolate

THE BOQUERIA EXPERIENCE \$65

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 30-month-aged, hand-carved Jamón Ibérico.

PAN CON TOMATE (V, VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

★ JAMÓN IBÉRICO DE BELLOTA (GF)

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

DÁTILES CON BEICON (GF)

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

CROQUETAS DE JAMÓN Y SETAS

Creamy Jamón croquettes with quince purée and creamy mushroom croquettes (V) with truffle allioli

ENSALADA VASCA (GF, V)

Market lettuces, spring herbs, creamy garlic dressing

PINTXOS MORUNOS

Seared lamb skewers, pickled shallots, salsa verde

PAELLA DE MARISCOS (GF)

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

CREMA CATALANA (GF, V)

Creamy Custard, Lemon Zest, Caramelized Sugar

SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE \$30-40

Selection of 5: Choice of 2 from To Start and 3 from Main Tapas ~ \$30 per person

Selection of 6: Choice of 3 from To Start and 3 from Main Tapas ~ \$35 per person

Selection of 7: Choice of 3 from To Start and 4 from Main Tapas ~ \$40 per person

TO START

ACEITUNAS (GF, V, VGN) Selection of marinated olives from Spain

AGED MANCHEGO (GF, V) Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts

JAMÓN SERRANO (GF) 'Jamónes de Segovia' Serrano ham, aged 18 months

CHORIZO IBÉRICO (GF) Acorn-fed, mildly spicy, pork sausage cured in pimentón

PAN CON TOMATE (V, VGN) Grilled stirato bread rubbed with tomato, garlic, olive oil

PIMIENTOS DE PADRÓN (GF, V, VGN) Blistered Shishito peppers, coarse sea salt

ESCALIVADA (V) Fire-roasted eggplant, red pepper, and onion, labne yogurt, fresh herbs, olive oil, served with focaccia

ENSALADA VASCA (GF, V, VGN) Market lettuces, spring herbs, creamy garlic dressing

DÁTILES CON BEICON (GF) Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

CROQUETAS DE SETAS (V) Creamy mushroom croquettes, black truffle alloli

CROQUETAS DE JAMÓN Creamy Serrano ham croquettes, membrillo purée

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, roasted garlic alloli

MAIN TAPAS

TORTILLA ESPAÑOLA (GF) Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

GAMBAS AL AJILLO (GF) Shrimp, garlic, brandy, and Guindilla pepper in olive oil

PINTXOS MORUNOS Seared Colorado lamb skewers, pickled shallots, salsa verde

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

PULPO A LA PLANCHA (GF) Seared octopus, Manzanilla olivada, olive oil crushed potatoes

COCA DE SETAS (V) Grilled flatbread, sautéed mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

ARROZ CON ALBÓNDIGAS Beef & pork meatballs in tomato sauce, black rice, sheep's milk cheese, soft-boiled egg, chickpeas, cucumber, fresh herbs

ARROZ CON SALMÓN (GF) Grilled salmon, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

POLLO RUSTIDO +\$5PP Catalan-style roasted chicken with lemon, herbs, and romesco sauce

PAELLA DE MARISCOS +\$8PP (GF) Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

INCLUDES

CHURROS CLÁSICOS Traditional fried dough dusted with cinnamon sugar served with choice of sauce: dulce de leche, hot chocolate, or nutella

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SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

TO START – SELECT 2

- ACEITUNAS (GF, V, VGN)** Selection of marinated olives from Spain
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- JAMÓN SERRANO (GF)** "Jamónes de Segovia" Serrano ham, aged 18 months
- JAMÓN IBERICO DE BELLOTA (GF) + \$11pp** Hand-carved, acorn-fed Ibérico ham, aged for 36 months

TAPAS – SELECT 2

- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper and onion, labne yogurt, fresh herbs, olive oil
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS DE SETAS (V)** Creamy mushroom croquettes, black truffle alloli
- CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée
- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic alloli
- TORTILLA ESPAÑOLA (GF)** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

MAIN – SELECT 2

- BRUNCH PAELLA (GF) +\$8 pp** Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs
- HUEVOS HORNEADOS (V)** Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde
- TORRIJAS (V)** Crispy French toast, citrus honey
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

DESSERT – SELECT 1

- CHURROS CON CHOCOLATE (V)** Traditional fried dough choice of thick hot chocolate, nutella, or dulce de leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus-honey yogurt
- PIÑA INOPIA (GF, V, VGN)** Pineapple, molasses, lime zest

OPTIONAL ADD ONS

- POLLO RUSTIDO +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and romesco sauce
- PARRILLADA (GF) +\$18 pp** Mixed grill with hanger steak, chorizo, roasted chicken, confit piquillo peppers, and salsa verde

★ **FREE FLOW BEVERAGE – 90 MINUTES**

CLASSIC +\$25 pp Unlimited Sangria or Mimosas

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BEVERAGES



WINE, BEER AND SANGRIA OPEN BAR 2 hours \$38pp

3rd and subsequent hours \$15pp
Add Premium Cava Toast \$10pp

Non-alcoholic beverages

BEER: all selections

SANGRÍA: signature red and white

WINE: one red, one white, and one sparkling selection



CLASSIC OPEN BAR 2 hours \$45pp

3rd and subsequent hours \$17pp
Add Night Cap -Atxa Patxaran \$10pp

Non-alcoholic beverages

BEER: all selections

SANGRÍA: signature red and white

WINE: one red, one white, and one sparkling selection

COCKTAILS: Mixed drinks using well level spirits



PREMIUM OPEN BAR 2 hours \$50pp

3rd and subsequent hours \$20pp
Add Night Cap - Atxa Patxaran \$10pp

Non-alcoholic beverages

BEER: all selections

SANGRÍA: signature red and white and one seasonal selection

WINE: one red, one white, and one sparkling selection

COCKTAILS: 1 specialty cocktail and mixed drinks using premium-level spirits

NON-ALCOHOLIC PACKAGE 2 hours \$12pp

3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda



JAMON CARVING ADD-ON - \$1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota Carving add-on! Delight your guests with the rich flavors of authentic Spanish Jamón, expertly carved by our skilled professionals.

PACKAGE INCLUDES:

- A beautifully presented whole Jamón
- Expert carving service
- Tasting portions for your guests



EVENT DETAILS

GRATUITY, TAX & SERVICE

- An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 8.9% Sales Tax and 3% Liquor Fee.
- All food & beverage items are subject to a 4% administrative fee.
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption.

DEPOSIT, PAYMENT, & CANCELLATION

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
- Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

GUARANTEED GUEST COUNT

- A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

- Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
- Food pricing is subject to change until menu selections and guest count are confirmed.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this [link](#) to access our full online allergy chart.

SPECIAL SERVICES

- Florals and small table decor are allowed for all events.
- Outside entertainment is only allowed for full restaurant buyout events.
- Ask your event sales manager about A/V capabilities.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.