

# BOQUERIA

# OPENING SOON!

## CHARCUTERIE & ARTISANAL CHEESE

Order à la carte from the lists below or any assortment of three for \$25, six for \$39

### 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—59/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

### \$9

#### PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

#### PIMIENTOS DE PADRÓN (GF)

Blistered Shishito Peppers, coarse sea salt

#### DÁTILES CON BEICON (GF)

Dates stuffed with almonds and Valdeón blue cheese

#### CROQUETAS\*

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

#### BIKINI\*

Serrano ham and Burrata grilled cheesesandwich, truffle allioli

#### ENSALADA VASCA (GF)

Market lettuces, spring herbs, creamy garlic dressing

#### ZANAHORIAS (GF)

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

### \$12

#### ENSALADA DE TOMATES (GF)

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

#### ENSALADA CÉSAR\*

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

#### PATATAS BRAVAS\* (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli

#### BRUSELAS CON VINAGRETA IBÉRICO

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

#### CHICKEN WINGS (GF)

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

#### IBÉRICO MAC N CHEESE

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

#### CHORIPÁN\* *Don't call it a hot dog!*

Chorizo, garlic allioli, salsa verde, brioche roll

#### CALAMARES\*

Crispy calamari, citrus allioli, spicy tomato sauce

#### ESCALIVADA *(ADD White Anchovies—6)*

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

### \$15

#### GAMBAS AL AJILLO (GF)

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

#### PINTXOS MORUNOS\*

Two seared marinated 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 potato

#### ATÚN CANARIO\* (GF)

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

#### TOSTA DE CANGREJO\*

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

#### MINI HAMBURGUESA\*

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

#### PINTXOS DE BISTEC\* (GF)

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

## FLATBREADS

### COCA DE UVAS ASADAS—13

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

### COCA DE SETAS—14

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

### COCA DE COSTILLA—18

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

## ENTRÉES

### POLLO RUSTIDO—26

Half roasted chicken, lemon, herbs, hazelnut romesco

### SALMON A LA CATALANA—28 (GF)

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

### PICANHA A LA PARRILLA\*—34 (GF)

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

### PARILLADA\*—34

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

## PAELLA

### VERDURAS—36 (GF)

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

### MARISCOS—42 (GF)

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

### COSTILLA—45 (GF)

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

**Chef de Cuisine**—Luis Escorcía

**General Manager**—Omar Garcia

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.