

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 (GF)

Blistered Shishito Peppers, coarse sea salt

BACON-WRAPPED DATES (GF)

Stuffed with almonds and Valdeón blue cheese

CROQUETTES*

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

BIKINI GRILLED CHEESE*

Serrano ham and Burrata grilled cheese sandwich, truffle allioli

MARKET SALAD (GF)

Market lettuces, spring herbs, creamy garlic dressing

ROASTED CARROTS (GF)

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

\$12

PLUM AND TOMATO SALAD (GF)

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

PATATAS BRAVAS* (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli

FRIED ARTICHOKE*

Artichoke hearts, citrus allioli

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

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

ESCALIVADA *ADD White Anchovies—6*

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

\$14

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

MEATBALLS

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

SEARED OCTOPUS (GF)

Seared octopus, Manzanilla olivada, olive oil crushed potato

TUNA CRUDO* (GF)

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* (GF)

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 (GF)

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

TOP SIRLOIN*—34 (GF)

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 (GF)

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

SEAFOOD—42 (GF)

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

SHORT RIB—45 (GF)

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