

## 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

# BEBIDAS

## COPAS SIGNATURE COCKTAILS

-  **WINTER GIN TONIC 13**  
Waypoint Gin, Lillet Rosé, Cherry Liqueur, Lime, Cinnamon, Tonic, Cranberry, Rosemary
-  **PINEAPPLE EXPRESS 14**  
Banhez Mezcal, Aperol, Pineapple, Blood Orange, Ginger
-  **NEGRONI BLANCO 14**  
Ford's Gin, Faccia Bruto Centerbe, Atxa White Vermut, Luxardo Bitter Bianco, Paella Rice Wash
-  **POMELO 13**  
Prairie Organic Vodka, Aperol, Grapefruit, Lemon, Honey
-  **MARGARITA DE ROSAS 15**  
Blanco Tequila, Lustau Rosé, Pomegranate, Lime, Rosewater
-  **BASICALLY BANANA BREAD 14**  
Redemption Bourbon, Torres 10 Brandy, Crème de Banane, Black Walnut Bitters
-  **ESPRESSO MARTINI 15**  
Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

**BOQUERIA'S ICONIC SHISHITO MARGARITA**  
Shishito Pepper Infused Tequila, Fresh Lime

14  39 

## CLÁSICOS CLASSICS WE LOVE

-  **IBÉRICO WASHED OLD FASHIONED 16**  
Jamón Ibérico Fat Washed Bourbon, Demerara, Angostura
-  **GIMLET 12**  
BCN Gin or Prairie Vodka, Fresh Lime
-  **NEGRONI 14**  
Ford's Gin, Campari, Casa Mariol Vermut Negre
-  **VIEUX CARRÉ 14**  
Redemption Bourbon, Torres 10 Brandy, Casa Mariol Vermut Negre, Benedictine D.O.M.,

## REFRESCANTE ZERO PROOF

-  **FORGET-ME-NOT 8**  
Butterfly Pea Flower, Thyme, Honey, Lime, Ginger Beer
  -  **O NEGATIVE BLOOD TYPE 9**  
Ritual Tequila Alt, Blood Orange, Verjus, Lime, Guindilla Pepper
  -  **WHISKEY A NO-NO 9**  
Ritual Whiskey Alt, Ritual Aperitif Alt, Feragaia, Verjus Rouge, Rhubarb Bitters
  -  **YOU DON'T WIN FRIENDS WITH SALAD 9**  
Ritual Gin Alt, Seedlip Garden, Matcha, Lemon
- ★ **Add a shot to any non-alcoholic drink +3**  
Redemption Bourbon, Prairie Organic Vodka, BCN Gin, or Cazadores Tequila

## SANGRIA 11 39

**TINTA | RED**  
Red Wine, Gin, Orange, Lemon

**BLANCA | WHITE**  
White Wine, Rum, White Peach

**ROSADA | ROSÉ**  
Rosé Wine, Tequila, Grapefruit

**SIDRA | BASQUE CIDER**  
Isastegi Cider, White Wine, Whiskey, Brandy, Velvet Falernum, Spiced Apple

## CERVEZA Y SIDRA BEER & CIDER

**ESTRELLA DAMM 7**  
Lager, 5.2% ~ Barcelona, Spain

**NEW ENGLAND BREWING 'WELCOME TO NEBCO' 6**  
American Lager, 4.8% ~ Woodbridge, CT

**RELIC BREWING 'THE WHIM' 8**  
IPA, 6.4% ~ Plainville, CT

**NEW PARK BREWING 9**  
Pilsner, 5.2% ~ West Hartford, CT

**HEDLUM 'JUICY BOOM' IPA 8**  
IPA/NA <0.5% ABV ~ New York, NY

**ISASTEGI SAGARDO 8 / 30**  
Dry Natural Cider ~ Basque, Spain

## CAVA SPARKLING

- YÁ 'CUVÉE 23' BRUT RESERVA 2021** 13/52  
Parellada, Macabeo, Xarel-lo ~ Cava - Alt Penedès
- CASTELLROIG BRUT ROSAT NV** 15/60  
Trepát, Garnatxa, Xarel-lo ~ Corpinnat
- AVINYÓ 'BRUT NATURE' 2018** 60  
Macabeo, Xarel-lo, Parellada ~ Cava - Alt Penedès
- RAVENTOS I BLANC 'DE NIT' ROSADO 2021** 65  
Macabeo, Xarel-lo, Parellada, Monastrell ~ Conca del Riu Anoia

## ROSADO ROSÉ

- LOS BERMEJOS ROSADO 2023** 68  
Listán Negro ~ Lanzarote, Canary Islands

## NARANJA ORANGE


- BODEGAS PARRA JIMENEZ 'GULP HABLO' 2023 (1L)** 15/60  
Verdejo, Sauvignon Blanc ~ Manchuela

## VINOS DE JEREZ Y DULCE SHERRY & DESSERT WINES

- BARBIANA MANZANILLA PASADA** 11  
Palomino Fino ~ Sanlúcar de Barrameda
- VALDESPINO 'TIO DIEGO' AMONTILLADO** 11  
Palomino Fino ~ Jerez
- EL MAESTRO SIERRA OLOROSO** 15  
Palomino Fino ~ Jerez
- VALDESPINO 'EL CANDADO' PX** 15  
Pedro Ximénez ~ Jerez
- OLIVARES MONASTRELL DULCE** 16  
Monastrell ~ Jumilla

## VERMUT VERMOUTH

A fortified wine, lower in alcohol and rich with aromatics and botanicals, vermouth is the ideal after-dinner drink.

Served on the rocks  or with a splash of soda

- DESTILERÍAS ATXA WHITE VERMUT** 12
- DESTILERÍAS ATXA RED VERMUT** 12
- LUSTAU VERMUT ROSÉ** 13
- LUSTAU VERMUT ROJO** 13
- CASA MARIOL VERMUT NEGRE** 11

## BLANCO WHITE

### FRESH AND EASY

- BODEGAS VIRGEN DE LA SIERRA 'LO BRUJO' 2023** 10/40  
Macabeo ~ Calatayud
- VIDAL VIDAL 2023** 12/48  
Verdejo ~ Rueda
- OSTATU BLANCO 2022** 52  
Viura, Malvasia ~ Rioja Alavesa
- CAN MAJORAL 'BUTIBALAU' BLANC 2022** 56  
Premsal, Chardonnay, Parellada ~ Mallorca
- SIERRA DE TOLOÑO RIOJA BLANCO 2021** 70  
Viura ~ Rioja
- SABATÉ I COCA 'TERROJA' 2017** 82  
Xarel-lo ~ Penedès

### WET ROCKS AND OCEAN BREEZES

- REZABAL TXAKOLI 2023** 13/52  
Hondarrabi Zuri ~ Getariako Txakolina
- AQUITANIA 'BERNON' 2023** 15/60  
Albariño ~ Rías Baixas
- LOS BERMEJOS BLANCO 2022** 74  
Diego Seco ~ Canary Island
- DO FERREIRO 2022** 78  
Albariño ~ Rías Baixas
- RICHLY TEXTURED**
- NISIA 'LAS SUERTES' 2020** 76  
Verdejo ~ Rueda
- LA CAÑA 'NAVIA' 2021** 78  
Albariño ~ Rías Baixas

### ELEGANT AND COMPLEX

- AVANCIA 'CUVÉE DE O' 2023** 11/44  
Godello ~ Valdeorras
- BODEGAS NEKEAS '25 VENDIMIAS' 2022** 56  
Garnacha Blanca ~ Navarra
- GABA DO XIL 'O BARREIRO' 2022** 64  
Godello ~ Valdeorras
- COSTERS DEL PRIORAT 'PISSARRES' 2021** 74  
Garnatxa Blanca, Macabeo, Pedro Ximenez ~ Priorat
- REMELLURI RIOJA BLANCO 2019** 152  
Field Blend ~ Rioja

## TINTO RED

### EASY TO LOVE

- VIÑA BUJANDA 2022** 11/44  
Tempranillo ~ Rioja
- JUANVI 'RUBIELOS DE MORA' 2023** 14/56  
Garnacha, Tempranillo ~ Aragón
- JOSEP FORASTER TREPAT 2022** 14/56  
Trepát ~ Conca de Barbera (served chilled)
- BERNABEVA 'CAMINO DE NAVAHERREROS' 2021** 48  
Garnacha ~ Vinos de Madrid
- FARIÑA LÁGRIMA 2019** 60  
Tinta de Toro ~ Toro
- ANIMA NEGRA 'AN/2' 2021** 78  
Callet, Manto Negro, Fogoneu, Syrah ~ Mallorca
- SEÑORÍO DE CUZCURRITA RESERVA 2018** 84  
Tempranillo ~ Rioja

### EARTHY AND ADVENTUROUS

- D. VENTURA 'VIÑA DO BURATO' 2021** 15/60  
Mencia ~ Ribeira Sacra
- CAN MAJORAL 2022** 68  
Callet ~ Mallorca
- DESCENDIENTES DE J. PALACIOS 'PETALOS' 2021** 72  
Mencia ~ Bierzo
- PONCE 'PINO' 2022** 78  
Bobal ~ Manchuela

### AGING GRACEFULLY

- RETO RESERVA 2016** 16/64  
Tempranillo ~ Rioja
- LOPEZ DE HEREDIA 'VIÑA TONDONIA' 2011 375ML** 52  
Tempranillo, Garnacha, Graciano, Mazuelo ~ Rioja (half bottle)
- MUGA RESERVA 2020 375ML** 38  
Tempranillo, Garnacha, Mazuelo, Graciano ~ Rioja (half bottle)
- REMELLURI RESERVA 2015** 92  
Tempranillo, Garnacha, Graciano ~ Rioja
- LA RIOJA ALTA '904' GRAN RESERVA 2015** 148  
Tempranillo ~ Rioja
- LA RIOJA ALTA '890' GRAN RESERVA 2010** 350  
Tempranillo, Graciano, Mazuelo ~ Rioja

### POWERFUL AND ROCKY

- CESCA VICENT 2020** 18/72  
Garnatxa, Cabernet Sauvignon, Merlot ~ Priorat
- CESCA VICENT 'LO PIOT' 2017** 82  
Garnatxa, Cabernet Sauvignon, Merlot ~ Priorat
- COSTERS DEL PRIORAT 'CLOS ALZINA' 2018** 122  
Samsó ~ Priorat
- ÁLVARO PALACIOS 'FINCA DOFI' 2020** 158  
Garnatxa, Syrah ~ Priorat

### RICH AND BOLD

- BODEGAS MURVIEDRO 'GALEAM' 2022** 10/40  
Monastrell ~ Alicante
- VALDERIZ 'VALDEHERMOSO ROBLE' 2021** 13/52  
Tinta del País ~ Ribera del Duero
- BODEGAS VATAN 'TRITON' 2021** 64  
Tinta de Toro ~ Toro
- VALDERIZ 2020** 78  
Tinta del País ~ Ribera del Duero
- GUELBENZU 'EVO' 2018** 84  
Cabernet Sauvignon, Graciano, Syrah ~ Ribera del Queiles
- LINDES DE REMELLURI 'VIÑEDOS DE LABASTIDA' 2019** 88  
Tempranillo, Garnacha ~ Rioja
- VIÑA SASTRE RESERVA 2017** 108  
Tinta del País ~ Ribera del Duero
- VEGA SICILIA 'ALION' RESERVA 2020** 198  
Tinto Fino ~ Ribera del Duero
- VEGA SICILIA 'VALBUENA 5' 2018** 368  
Tinto Fino ~ Ribera del Duero

**WINE BOQUERIA**  
WEST HARTFORD  
46 S MAIN ST, WEST HARTFORD, CT