

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.

BEBIDAS

COPAS SIGNATURE COCKTAILS

-  **WINTER GIN TONIC 14**
Ford's Gin, Butterfly Pea Flower, Tonic, Lavender, Lemon
-  **PINEAPPLE EXPRESS 15**
Banhez Mezcal, Aperol, Pineapple, Blood Orange, Ginger
-  **NEGRONI BLANCO 15**
Ford's Gin, Faccia Bruto Centerbe, Atxa White Vermut, Luxardo Bitter Bianco, Paella Rice Wash
-  **POMELO 14**
Prairie Organic Vodka, Aperol, Grapefruit, Lemon, Honey
-  **MARGARITA DE ROSAS 16**
Blanco Tequila, Lustau Rosé, Pomegranate, Lime, Rosewater
-  **BASICALLY BANANA BREAD 15**
Four Roses Bourbon, Torres 10 Brandy, Crème de Banane, Black Walnut Bitters
-  **ESPRESSO MARTINI 16**
Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

BOQUERIA'S ICONIC SHISHITO MARGARITA

Shishito Pepper Infused Tequila, Fresh Lime

15  42 

CLÁSICOS CLASSICS WE LOVE

-  **IBÉRICO WASHED OLD FASHIONED 17**
Jamón Ibérico Fat Washed Bourbon, Demerara, Angostura
-  **GIMLET 14**
BCN Gin or Prairie Vodka, Fresh Lime
-  **NEGRONI 15**
Ford's Gin, Campari, Casa Mariol Vermut Negre
-  **VIEUX CARRÉ 15**
Four Roses Bourbon, Torres 10 Brandy, Casa Mariol Vermut Negre, Benedictine D.O.M.,

REFRESCANTE ZERO PROOF

-  **FORGET-ME-NOT 10**
Butterfly Pea Flower, Thyme, Honey, Lime, Ginger Beer
 -  **O NEGATIVE BLOOD TYPE 12**
Ritual Tequila Alt, Blood Orange, Verjus Blanc, Lime, Guindilla Pepper
 -  **WHISKEY A NO-NO 12**
Ritual Whiskey Alt, Ritual Aperitif Alt, Feragaia, Verjus Rouge, Rhubarb Bitters
 -  **YOU DON'T WIN FRIENDS WITH SALAD 12**
Ritual Gin Alt, Seedlip Garden, Matcha, Lemon
- ★ **Add a shot to any non-alcoholic drink +3**
Four Roses Bourbon, Prairie Organic Vodka, BCN Gin, or Pueblo Viejo Tequila

SANGRIA 13 48

TINTA | RED
Red Wine, Gin, Orange, Lemon

BLANCA | WHITE
White Wine, Rum, White Peach

ROSADA | ROSÉ
Rosé Wine, Tequila, Grapefruit

NARANJA SANGUINA | BLOOD ORANGE
Cava, Vodka, Blood Orange, Vanilla

CERVEZA Y SIDRA BEER & CIDER

ESTRELLA GALICIA 7
Lager, 5.2% ~ Galicia, Spain

FIRE MAKER 'CALAMITY JANE' 7
Golden Ale, 4.2% ~ Atlanta, GA

MONDAY NIGHT 'JUICE RAPTOR' 8
Hazy IPA, 6.9% ~ Atlanta, GA

ATHLETIC 'FREE WAVE' NA 8
Hazy IPA <0.5% ABV ~ Mildford, CT

ISASTEGI SAGARDO 9/30
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' 2019 60**
Macabeo, Xarel-lo, Parellada ~ Cava - Alt Penedès
- GRAMONA 'LA CUVÉE' 2016 65**
Macabeo, Xarel-lo, Parellada ~ Cava - Alt Penedès
- RAVENTOS I BLANC 'DE NIT' ROSADO 2021 65**
Macabeo, Xarel-lo, Parellada, Monastrell ~ Conca del Riu Anoia

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
- CÉSAR FLORIDO 11**
- CRUZ DEL MAR AMONTILLADO**
Palomino Fino ~ Jerez
- EL MAESTRO SIERRA OLOROSO 15**
Palomino Fino ~ Jerez
- EL MAESTRO SIERRA PX 15**
Pedro Ximenez ~ 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**
- VIDAL VIDAL 2023 14/56**
Verdejo ~ Rueda
- OSTATU BLANCO 2023 52**
Viura, Malvasia ~ Rioja Alavesa
- CAN MAJORAL 'BUTIBALAU' BLANC 2021 56**
Premsal, Chardonnay, Parellada ~ Mallorca

WET ROCKS AND OCEAN BREEZES

- REZABAL TXAKOLI 2023 13/52**
Hondarrabi Zuri ~ Getariako Txakolina
- AQUITANIA 'BERNON' 2023 15/60**
Albariño ~ Rías Baixas
- DO FERREIRO 2023 78**
Albariño ~ Rías Baixas
- DO FERREIRO 'CEPAS VELLAS' 2022 125**
Albariño ~ Rías Baixas

RICHLY TEXTURED

- CVNE MONOPOLE 'CLÁSICO' 2018 15/60**
Viura ~ Rioja
- COSTERS DEL PRIORAT 'PISSARRES' 2021 74**
Garnatxa Blanca, Macabeo, Pedro Ximenez ~ Priorat
- LA CAÑA 'NAVIA' 2021 78**
Albariño ~ Rías Baixas

ELEGANT AND COMPLEX

- GABA DO XIL 'O BARREIRO' 2023 16/64**
Godello ~ Valdeorras
- BODEGAS NEKEAS '25 VENDIMIAS' 2022 56**
Garnacha Blanca ~ Navarra
- REMELLURI BLANCO 2021 152**
Field Blend ~ Rioja

TINTO RED

EASY TO LOVE

- JUANVI 'RUBIELOS DE MORA' 2023 14/56**
Garnacha, Tempranillo ~ Aragón
- JOSEP GRAU 'VOLADOR' 2023 16/64**
Grenache, Carignan, Syrah ~ Montsant
- FARIÑA LÁGRIMA 2021 60**
Tinta de Toro ~ Toro
- ANIMA NEGRA 'AN/2' 2020 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**
Mencía ~ Ribeira Sacra
- CAN MAJORAL 2022 68**
Callet ~ Mallorca
- ÁNIMA NEGRA 'ÁN' 2021 102**
Callet, Manto Negro, Fogoneu ~ Mallorca

AGING GRACEFULLY

- RETO RESERVA 2016 18/72**
Tempranillo ~ Rioja
- LOPEZ DE HEREDIA 'VIÑA BOSCONIA' 2013 86**
Tempranillo, Garnacha, Graciano, Mazuelo ~ Rioja
- REMELLURI RESERVA 2016 375ML 48**
Tempranillo, Garnacha, Graciano ~ Rioja (half bottle)
- REMELLURI RESERVA 2009 118**
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' 2019 122**
Samsó ~ Priorat
- ÁLVARO PALACIOS 'LES TERRASSES' 2019 98**
Garnatxa, Cariñena ~ Priorat
- ÁLVARO PALACIOS 'FINCA DOFI' 2022 158**
Garnatxa, Syrah ~ Priorat

RICH AND BOLD

- BODEGAS MURVIEDRO 'GALEAM' 2021 13/52**
Monastrell ~ Alicante
- VALDERIZ 'SITIO DE VALDEHERMOSO' 2022 16/64**
Tinta del País ~ Ribera del Duero
- BODEGAS VATAN 'TRITON' 2022 64**
Tinta de Toro ~ Toro
- VALDERIZ 2019 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
- VEGA SICILIA 'ALION' RESERVA 2020 198**
Tinto Fino ~ Ribera del Duero
- VEGA SICILIA 'VALBUENA 5' 2018 368**
Tinto Fino ~ Ribera del Duero

WINE | **BOQUERIA**
COLONY SQUARE
1221 PEACHTREE ST., ATLANTA, GA