

BRUNCH FEAST

29/PERSON  
FAMILY STYLE

MARK THE DISHES YOUR TABLE WOULD LIKE FROM EACH CATEGORY.

All dishes are portioned to your party size and sent from the kitchen as they are prepared.

TAPAS PICK TWO FOR THE TABLE

- ☐ PAN CON TOMATE  
Toasted bread rubbed with tomato, garlic, olive oil
- ☐ ENSALADA VASCA  
Market lettuces, spring herbs, creamy garlic dressing
- ☐ PIMIENTOS DE PADRÓN  
Blistered Shishito peppers, coarse sea salt
- ☐ DÁTILES CON BEICON  
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese
- ☐ ALBÓNDIGAS  
Beef and pork meatballs, tomato sauce, sheep’s milk cheese, chives
- ☐ TORTILLA ESPAÑOLA\*  
Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli
- ☐ PATATAS BRAVAS\*  
Crispy potatoes, salsa brava, pimentón, garlic allioli
- ☐ CROQUETAS\*  
Creamy croquettes, choice of mushroom or ham

BRUNCH PICK THREE FOR THE TABLE

- ☐ BOQUERIA B.E.C\*  
Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli
- ☐ COCA DE COSTILLA  
Braised short rib, pickled baby peppers, Mahón and Manchego cheese, caramelized onion, Marcona almonds
- ☐ HUEVOS HORNEADOS  
Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, miti crema cheese, salsa verde, with grilled bread
- ☐ TOSTA DE AGUACATE  
Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche
- ☐ HUEVOS ESTRELLADOS\*  
Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg
- ☐ TORRIJA  
Crispy French toast, stuffed with sweet mita crema and blackberry compote, maple syrup

POSTRE CHURROS CLÁSICOS

Traditional fried dough dusted with cinnamon sugar

PICK YOUR SAUCE

☐ DULCE DE LECHE    ☐ HOT CHOCOLATE    ☐ NUTELLA

SHAREABLE BEVERAGES

SHISHITO MARGARITA 15  42   
Shishito Infused Tequila, Triple Sec, Fresh Lime

SANGRÍA 13  48   
Red, White, Rosé or Seasonal

# BRUNCH

## BOQUERIA B.E.C\* 15

Two mini scrambled egg sandwiches with smoked bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli, served with housemade potato chips

## DOS HUEVOS Y MÁS\* 15

Two eggs any style, choice of smoked bacon or chorizo, served with patatas bravas, toast and salsa verde

## HUEVOS HORNEADOS 17

Two eggs simmered in tomato sauce, chorizo, roasted piquillo peppers, miti crema cheese, salsa verde with grilled bread

## HUEVOS CON BISTEC\* 19

5oz Seared Top Sirloin steak, crispy potatoes, sunny side-up egg, mojo verde

## HAMBURGUESA\* 18

6 oz certified Angus beef, chorizo-bacon jam, Jamón Serrano, creamy Tetilla cheese, garlic allioli, King's Hawaiian Roll

## TORRIJA 14

Crispy French toast, stuffed with sweet miticrema and blackberry compote, maple syrup

## HUEVOS ESTRELLADOS\* 15

Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg  
*SUB: Jamón Ibérico 7*

## TOSTA DE AGUACATE 14

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche  
*ADD: Egg 4, Bacon 5, Chorizo 6*

## BRUNCH PAELLA 38 (SERVES 2)

Bomba rice, roasted chicken, Piquillo peppers, chorizo, topped with farm eggs

## CÓCTELES

### ESPRESSO MARTINI 16

Prairie Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara

### MIMOSA 5

Cava, Orange Juice  
*SUB: Pomegranate, Pineapple, Cranberry +2*

### BLOODY MARY 6

House-made Bloody Mary, Prairie Vodka

### APEROL SPRITZ 14

Aperol, Cava, Soda, Orange

### SHISHITO MARGARITA 15/42

Shishito Pepper Infused Tequila, Fresh Lime

## CAFÉ

### ESPRESSO 3

### AMERICANO 4

### DOUBLE ESPRESSO 4

### LATTE 5

### CORTADO 4

### CAPPUCCINO 5



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.



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**    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 DE BELLOTA**    14  
Cured pork sausage, seasoned with whole peppercorns

**CHORIZO IBÉRICO DE BELLOTA**    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**  
**PIMIENTOS DE PADRÓN**    (GF)  
Blistered Shishito Peppers,  
coarse sea salt

**BOQUERONES CON NARANJA**    (GF)  
Pickled white anchovies, orange, olive oil,  
black pepper, house-made potato chips

**PAN CON TOMATE**  
Toasted bread rubbed with  
tomato, garlic, olive oil

**TORTILLA ESPAÑOLA\***    (GF)  
Traditional Spanish frittata of eggs,  
confit potatoes, onions, garlic allioli

**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 DE BRUSELAS**    (GF)  
Shaved brussels sprouts Manchego cheese, green apple,  
dried cranberries, shaved almonds, citrus vinaigrette

**ENSALADA CÉSAR\***    (GF)  
Baby gem lettuce, Marcona almonds, white anchovies,  
Manchego cheese

**PATATAS BRAVAS\***    (GF)  
Crispy potatoes, salsa brava, pimentón, garlic allioli

**BRUSELAS CON VINAGRETA IBÉRICO**    (GF)  
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 alloili, 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

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

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 Blibao chorizo, 5 oz top sirloin, oven roasted  
chicken, served with salsa verde, hazelnut romesco, and mojo verde