

# LUNCH

## SALADS

Add to any Salad: Avocado 5, Salmon 11, Tuna 11, Shrimp 10, Chicken 9, Steak 12

### ENSALADA CÉSAR\* (GF) 15

Baby gem, Marcona almonds, white anchovies, Manchego cheese

### ENSALADA VASCA (GF) 13

Market lettuces, spring herbs, creamy garlic dressing

### ENSALADA DE TOMATES (GF) 14

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

### ENSALADA DE BRUSELAS (GF) 15

Shaved brussels sprouts Manchego cheese, green apple, dried cranberries, shaved almonds, citrus vinaigrette

## SANDWICHES

All sandwiches served with salad or fries

### JAMÓN SERRANO 17

Serrano ham, Manchego cheese, tomaquet, on crispy baguette

### ESCALIVADA 15

Fire roasted vegetables, labne yogurt on crispy baguette

### HAMBURGUESA\* 18

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

### BOCATA DE POLLO\* 17

Oven roasted free range chicken, romesco sauce, garlic allioli, red leaf lettuce, on crispy baguette

### BOCATA DE ALBÓNDIGAS 15

House made pork and beef meatballs, tomato sauce, sheep's milk cheese crumbles on crispy baguette

## BOWLS

### ARROZ CON SALMÓN\* (GF) 19

Grilled salmon, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

### POLLO ASADO\* (GF) 18

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

### ARROZ CON ATÚN\* (GF) 19

Ahi tuna crudo, sliced avocado, black rice, grape tomato, fava bean, citrus vinaigrette, fresh chives

## TAPAS LUNCH 24/PERSON

A selection of our best and quickest tapas, served to share amongst the table. Dessert included.

### TAPAS

#### CHOOSE 2 PER PERSON:

ALBÓNDIGAS

BRUSELAS CON VINAGRETA IBÉRICO

CROQUETAS DE JAMÓN

CROQUETAS DE SETAS\*

ENSALADA VASCA

ENSALADA DE BRUSELAS

ESCALIVADA

PATATAS BRAVAS\*

PINTXOS MORUNOS\*

TORTILLA ESPAÑOLA\*

### DESSERT

CHURROS CON CHOCOLATE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



**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 12**

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 52/PERSON**

Journey to Barcelona with a customized assortment of Boqueria guest favorites, including one of our paellas.

**THE BOQUERIA EXPERIENCE 65/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**VERDURAS****PIMIENTOS DE PADRÓN 9.5 (GF)**

Blistered Shishito Peppers, coarse sea salt

**PAN CON TOMATE 8**

Toasted bread rubbed with tomato, garlic, olive oil

**TORTILLA ESPAÑOLA\* 10 (GF)**

Traditional Spanish frittata of eggs, confit potatoes, onions, garlic allioli

**CROQUETAS DE SETAS\* 9**

Three mushroom croquettes with truffle allioli

**ENSALADA VASCA 13 (GF)**

Market lettuces, spring herbs, creamy garlic dressing

**ENSALADA DE TOMATES 14 (GF)**

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

**ENSALADA DE BRUSELAS 15 (GF)**

Shaved brussels sprouts, Manchego cheese, green apple, dried cranberries, shaved almonds, citrus vinaigrette

**ZANAHORIAS 13 (GF)**

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

**ENSALADA CÉSAR\* 15 (GF)**

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

**PATATAS BRAVAS\* 13.5 (GF)**

Crispy potatoes, salsa brava, pimentón, garlic allioli

**BRUSELAS CON VINAGRETA IBÉRICO 14 (GF)**

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

**ESCALIVADA 15 (ADD White Anchovies—6)**

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

**PESCADOS Y MARISCOS****BOQUERONES CON NARANJA 14 (GF)**

Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

**ATÚN CANARIO\* 19 (GF)**

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

**TOSTA DE CANGREJO\* 19**

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

**GAMBAS AL AJILLO 19.5 (GF)**

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

**CALAMARES\* 14.5**

Crispy calamari, citrus allioli, spicy tomato sauce

**PULPO A LA PLANCHA 23 (GF)**

Seared octopus, Manzanilla olivada, olive oil crushed potato

**SALMON A LA CATALANA 29 (GF)**

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

**CARNE****DÁTILES CON BEICON 10 (GF)**

Dates stuffed with almonds and Valdeón blue cheese

**BIKINI\* 9.5**

Serrano ham and Burrata grilled cheese sandwich, truffle allioli

**CHICKEN WINGS 14.5 (GF)**

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

**PINTXOS MORUNOS\* 16**

Two seared marinated lamb skewers, pickled shallots, salsa verde

**CROQUETAS\* 9**

Three Serrano ham croquettes with quince purée

**PINTXOS DE BISTEC\* 16 (GF)**

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

**ALBÓNDIGAS 17.5**

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

**COCA DE COSTILLA 20**

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

**CHORIPÁN\* 12 Don't call it a hot dog!**

Chorizo, garlic allioli, salsa verde, brioche roll

**IBÉRICO MAC N CHEESE 14**

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

**MINI HAMBURGUESA\* 15**

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

**POLLO RUSTIDO 25 HALF / 44 WHOLE**

Roasted chicken, lemon, herbs, hazelnut romesco

**PICANHA A LA PARRILLA\* 19.5 5oz / 35.5 10oz (GF)**

Seared top sirloin, roasted carrot purée, mojo verde, grilled lime

**PAELLA****VERDURAS 38 (GF)**

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

**MARISCOS 49.5 (GF)**

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

**COSTILLA 48.5 (GF)**

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