

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

HUEVOS HORNEADOS

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

HUEVOS ESTRELLADOS*

Shoestring french fries, truffle potato cream, Jamón Serrano, fried egg

COCA DE SETAS

Grilled flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

TOSTA DE AGUACATE

Mashed avocado, Manchego cheese, citrus vinaigrette, watercress, grape tomatoes on toasted brioche

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

UNLIMITED DRINKS

We ask that each table choose one beverage at a time

CLASSIC—25/PERSON

Unlimited Sangría or Mimosa – 90 minutes

DELUXE—35/PERSON

Unlimited Sangría, Mimosas with choice of juice, Estrella, Bloody Mary, Shishito Margarita – 90 minutes

BRUNCH

BOQUERIA B.E.C*—17

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*—16

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

TORRIJA—15

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

HUEVOS ESTRELLADOS*—17

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

TOSTA DE AGUACATE—15

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

BRUNCH PAELLA—42 MED

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

CÓCTELES

ESPRESSO MARTINI—17

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

MIMOSA—10

Cava, Orange Juice

BLOODY MARY—14

House-made Bloody Mary, Prairie Vodka

APEROL SPRITZ—14

Aperol, Cava, Soda, Orange

SHISHITO MARGARITA—16 / 45

Shishito Pepper Infused Tequila, Fresh Lime

CAFÉ

ESPRESSO—3

DOUBLE ESPRESSO—4

AMERICANO—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.



BOQUERIA SOHO

171 SPRING STREET, NYC

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 and a taste of our most prized ingredient: **48-month aged, hand-carved Jamón Ibérico.**

QUESOS Y EMBUTIDOS ARTISANAL CHEESE AND CHARCUTERIE

Order à la carte from the lists below or any assortment of three for \$25, six for \$35

QUESOS ARTISANAL 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

EMBUTIDOS 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 and Ibérico con Salbitxada.

JAMÓN IBÉRICO DE BELLOTA—34

Hand-carved, acorn-fed Ibérico ham, aged for 48 months

PAELLA RICE AND NOODLES

FIDEUÀ DE MAR Y MONTAÑA*—19

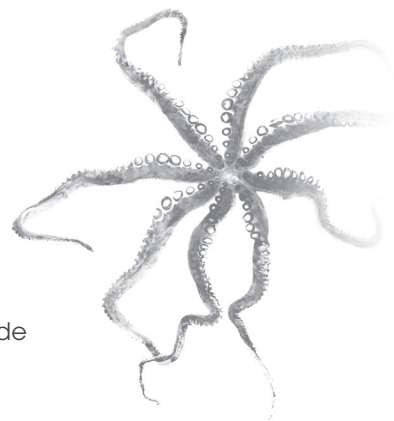
Toasted noodle paella, Ibérico stuffed squid, chorizo, squid ink allioli, piquillo peppers

PAELLA DE MARISCOS—29⁵⁰ SM / 49⁵⁰ MED

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

PAELLA DE VERDURAS—19 SM / 38 MED

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



Chef de Cuisine—Raul Fernandez

General Manager—Joey Roesel

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BOQUERIA

TAPAS

VERDURAS VEGETABLES

ACEITUNAS—6

Selection of marinated olives from Spain

PAN CON TOMATE—8

Toasted bread rubbed with tomato, garlic, olive oil

PIMIENTOS DE PADRÓN—9⁵⁰

Blistered Shishito Peppers, coarse sea salt

CROQUETAS DE SETAS*—9

Creamy mushroom croquettes, truffle allioli

TORTILLA ESPAÑOLA*—10

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

ALCACHOFAS FRITAS*—13

Fried artichoke hearts, citrus allioli

BRUSELAS CON VINAGRETA IBÉRICO—14

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

ENSALADA VASCA—13

Market lettuces, spring herbs, creamy garlic dressing

ENSALADA CÉSAR*—15

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

PATATAS BRAVAS*—13⁵⁰

Crispy potatoes, salsa brava, pimentón, garlic allioli

COCA DE SETAS—16

Grilled flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

ESCALIVADA—15 (ADD BOQUERONES ~ 6)

Fire-roasted vegetables – eggplant, red pepper, and onion – served room temperature with labne yogurt, fresh herbs, olive oil, and focaccia

CARNE MEAT

BIKINI*—9⁵⁰

Jamón Serrano and Burrata grilled cheese sandwich, truffle allioli

DÁTILES CON BEICON—10

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

CROQUETAS DE JAMÓN—9

Creamy Jamón croquettes, quince purée

CHORIPÁN*—12

Don't call it a hot dog! Chorizo, garlic allioli, salsa verde, brioche roll

PINTXOS MORUNOS*—16

Seared lamb skewers, pickled shallots, salsa verde

ALBÓNDIGAS—17⁵⁰

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

IBÉRICO CON SALBITXADA*—32

Ibérico Pork, Marcona almond Salbitxada, sherry vinegar fried egg. This premium pork is seared and served medium-rare.

PICANHA A LA PARRILLA*—19⁵⁰ 5oz / 35⁵⁰ 10oz

Top Sirloin steak, roasted carrot purée, mojo verde, grilled lime

POLLO RUSTIDO—25 HALF / 44 WHOLE

Catalan-style roasted chicken, lemon, herbs, hazelnut romesco

PESCADOS Y MARISCOS SEAFOOD

GILDAS—7

Skewered anchovy, Manzanilla olive, piparra

EL MATRIMONIO—9

Boquerones, salt-cured anchovies, piquillo peppers, Kumato tomato, sherry vinegar reduction, fennel pollen, on toasted sourdough

ATÚN CANARIO*—19

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

BOQUERONES CON NARANJA—14

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

GAMBAS AL AJILLO—19⁵⁰

Garlic shrimp, brandy, lobster reduction, Guindilla pepper in olive oil

PULPO A LA PLANCHA—23

Seared octopus, Manzanilla olivada, olive oil crushed potatoes

MEJILLONES CON CHORIZO—22

Steamed mussels, Basque cider, chorizo palacios, fennel, lemon, parsley



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