

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



General Manager—Peter Yuen

For parties of 6 or more, a taxed 20% service charge will be added.

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