

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

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

HAMBURGUESA* 18

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

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

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.

*These items are cooked to order. 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 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 alloili, 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, casareccia 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

