

BOQUERIA

ATLANTA
1221 PEACHTREE STREET NE, ATLANTA, GA

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, brioché 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 allioli, 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, Píparra 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 Bilbao chorizo, 5 oz top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

Chef de Cuisine—Luis Escorcia

General Manager—Omar Garcia

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.