

BOQUERIA

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

CHEESE

AGED MAHÓN

Hard cow’s milk cheese from the Island of Menorca; tangy, intense, sharp, citrus, aged 12 months

CAÑA DE CABRA

Soft goat’s milk cheese from Murcia; citrus, creamy, slightly grassy

AGED MANCHEGO

Hard sheep’s milk cheese from Castilla La Mancha; notes of caramel and nuts, aged 12 months

VALDEÓN

Soft goat, sheep, & cow’s milk cheese from Castilla y León; creamy, sharp blue

TRUFFLE GOAT CHEESE

Semi-hard 6-month-aged goat cheese with black truffles from Jumilla; earthy, sweet and tangy finish

CHARCUTERIE

JAMÓN SERRANO

Serrano ham, aged 16 months

SALCHICHÓN IBÉRICO DE BELLOTA

Cured pork sausage, seasoned with whole peppercorns

CHORIZO IBÉRICO DE BELLOTA

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

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

CHEFS MENU

THE CLASSICS

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

THE BOQUERIA EXPERIENCE

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 (GF)

Blistered Shishito Peppers, coarse sea salt

PAN CON TOMATE

Toasted bread rubbed with tomato, garlic, olive oil

TORTILLA ESPAÑOLA* (GF)

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

CROQUETAS DE SETAS*

Three mushroom croquettes with truffle allioli

ENSALADA VASCA (GF)

Market lettuces, spring herbs, creamy garlic dressing

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

ZANAHORIAS (GF)

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

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

ESCALIVADA (ADD White Anchovies)

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

PESCADOS Y MARISCOS

BOQUERONES CON NARANJA (GF)

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

ATÚN CANARIO* (GF)

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

TOSTA DE CANGREJO*

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

GAMBAS AL AJILLO (GF)

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

CALAMARES*

Crispy calamari, citrus allioli, spicy tomato sauce

PULPO A LA PLANCHA (GF)

Seared octopus, Manzanilla olivada, olive oil crushed potato

SALMON A LA CATALANA (GF)

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

CARNE

DÁTILES CON BEICON (GF)

Dates stuffed with almonds and Valdeón blue cheese

BIKINI*

Serrano ham and Burrata grilled cheese sandwich, truffle allioli

CHICKEN WINGS (GF)

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

PINTXOS MORUNOS*

Two seared marinated lamb skewers, pickled shallots, salsa verde

CROQUETAS*

Three Serrano ham croquettes with quince purée

PINTXOS DE BISTEC* (GF)

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

ALBÓNDIGAS

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

COCA DE COSTILLA

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

CHORIPÁN* *Don’t call it a hot dog!*

Chorizo, garlic allioli, salsa verde, brioche roll

IBÉRICO MAC N CHEESE

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

MINI HAMBURGUESA*

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

POLLO RUSTIDO

Roasted chicken, lemon, herbs, hazelnut romesco

ENTRAÑA A LA PARRILLA* (GF)

Seared Outside Skirt steak, roasted carrot purée, mojo verde, grilled lime

PAELLA

VERDURAS (GF)

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

MARISCOS (GF)

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

COSTILLA (GF)

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

