

## CHARCUTERIE &amp; 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, &amp; 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

## ALBÓDIGAS 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.

\*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.