

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 (GOAT CHEESE) 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 55/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

\$8
SHISHITO PEPPERS (GF)
Blistered Shishito Peppers, coarse sea salt

BOQUERONES (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

BACON-WRAPPED DATES (GF)
Stuffed with almonds and
Valdeón blue cheese

CROQUETTES*
Three pieces, choice of;
mushroom croquettes with truffle allioli or
Serrano ham croquettes with quince purée

BIKINI GRILLED CHEESE*
Serrano ham and Burrata
grilled cheese sandwich, truffle allioli

MARKET SALAD (GF)
Market lettuces, spring herbs,
creamy garlic dressing

ROASTED CARROTS (GF)
Spiced baby carrots, sweet and sour Pedro
Ximénez reduction, orange honey yogurt,
mojo verde, Marcona almonds

\$12
PLUM AND TOMATO SALAD (GF)
Kumato tomatoes, black plum, sherry vinegar
reduction, crumbled sheep’s milk cheese, fresh herbs

BRUSSELS SPROUTS SALAD (GF)
Shaved brussels sprouts Manchego cheese, green apple,
dried cranberries, shaved almonds, citrus vinaigrette

CAESAR SALAD* (GF)
Baby gem lettuce, Marcona almonds,
white anchovies, Manchego cheese

PATATAS BRAVAS* (GF)
Crispy potatoes, salsa brava, pimentón, garlic allioli

BRUSSELS WITH IBÉRICO VINAIGRETTE (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, brioche roll

CRISPY CALAMARI*
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

\$14
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

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

SEARED OCTOPUS (GF)
Seared octopus, Manzanilla olivada, olive oil
crushed potato

TUNA CRUDO* (GF)
Ahi Tuna crudo, avocado, red onion, diced
cucumber, cilantro lime marinade

CRAB TOAST*
Grilled sourdough, marinated
crab meat, citrus alloili, pickled fennel

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

STEAK SKEWERS* (GF)
Marinated top sirloin, smokey Bilbao chorizo,
pickled pepper, roasted tomato, mojo verde

FLATBREADS

ROASTED GRAPE 13
Whipped sheep’s milk cheese, roasted grapes,
sherry glaze, toasted hazelnuts, fresh greens

ROSEMARY MUSHROOM 14
Rosemary roasted mushrooms, caramelized onions,
black garlic, Caña de Cabra and Mahón cheeses

SHORT RIB 18
Braised short rib, pickled baby peppers,
Mahón and Manchego cheese,
caramelized onion, Marcona almonds

PAELLA

VEGETABLE 36 (GF)
Bomba rice, eggplant, broccoli, peas, grape
tomato, piquillo peppers, saffron, salsa verde

SEAFOOD 42 (GF)
Bomba rice, monkfish, sepia, squid, shrimp, clams,
mussels, saffron, salsa verde

SHORT RIB 45 (GF)
Bomba rice, braised short rib, Turkish figs, Piparra
peppers, roasted bone marrow

ENTRÉES

ROASTED CHICKEN 26
Half roasted chicken, lemon, herbs, hazelnut romesco

CATALAN SALMON 28 (GF)
Blackened Chilean salmon, lemon-herb butter, sautéed spinach, garbanzo
beans, toasted pine nuts, golden raisins

TOP SIRLOIN* 34 (GF)
10 oz seared top sirloin, roasted carrot purée, mojo verde, grilled lime

MIXED GRILL* 34
Seared Gulf shrimp, smokey Blibao chorizo, 5 oz top sirloin, oven roasted chicken,
served with salsa verde, hazelnut romesco, and mojo verde