

Buenas
noches
y bienvenidos

Why not start with
something to drink while
looking at the menu?

ENTRANTES

Something to start with

Pan con aceite de oliva	35
Bread, olive oil	
Nuestras olivas.....	68
Boqueria's marinated olives	
Piquillo carrascal	85
Charcoal-grilled, hand-peeled piquillo peppers from Extremadura with deep sweetness and smoky flavor	
Almendra marcona.....	68
Marcona almonds	
Boquerones.....	85
Boquerones, piquillo peppers, lemon, Judión beans, pan cristal	
Gildas	39/st
Anchovy skewers, olives, piparra	
Banderillas (pickles)	25/75
Per piece / Whole jar	

TABLÓN BOQUERIA

Cold cuts and cheeses and a
bunch of other delicious things
that we love. Ask the staff which
products are on the plate.

395

OSTRAS

Oysters served with
shallot vinaigrette and lemon

Fine de Claire N.4	38/pc
Half dozen	210
Whole dozen	415

CHARCUTERÍA

Charcuterie

Cecina de Rubia Gallega	195
Galician beef. Cured 24 months	
Chorizo Ibérico de Bellota	110
Ibérico sausage, garlic, pimenton de la vera	
Pata Negra de Bellota	235
Ham from Ibérico pigs raised on acorns. Cured 46 months	
Salchichon de Peyes	95
Cured "peasant sausage" with white mold	
Serrano Gran Reserva	165
Cured 18 months	
Tabla de charcutería	295
Platter with chorizo, serrano, salchichon and cecina	

CHARCUTERÍA ESPECIAL

8-12 months air dried

Wagyu

Exclusively from the Spanish
farm Finca Santa Rosalía

295

QUESOS

Cheese

Manchego	105
Unpasteurized sheep cheese	
Prado Lambón	115
Pasteurized cow's milk cheese, aged 24 months. The cheese is made from fresh milk from green-grazing Galician cows	
Moluengo	115
Ash-rolled goat roll from La Mancha. With milk from the producer's own goats, it gets its own nice subtle and elegant character	
La Peral	115
Pasteurized blue cheese (goat and cow)	
Degustación de Quesos	292
Platter with Manchego, Prado Lambón, Moluengo, La Peral, sea salt crisp bread and quince marmalade	

TAPAS

Just like in Spain, the food arrives
at the table when it's done.
We recommend 3-5 tapas per person



VEGETARIANAS

Vegetarian

Pan con tomate	78
Pan cristal, marinated tomatoes	
Pimientos de padrón	85
Fried pimientos, chili salt	
Alcachofa.....	135
Half artichoke, chimichurri mayo, lemonbrowned butter	
Tortilla española	92
Traditional spanish potatoe omelette	
Patatas bravas	95
Fried potatoes, hot tomato sauce, aioli	
Papas fritas con trufa.....	115
Fries with truffle mayonnaise, manchego	
Queso de cabra.....	145
Deep fried goat cheese, beetroot cream, almonds, honey	
Burratina	138
Orange, pistachios, pomegranate, balamic vinegar, fresh mint	
Hummus de tomate.....	125
Tomato hummus, baked peaches, sesame, pimento, pita bread, feta cheese	
Esparragos blancos.....	142
White asparagus, paprika bearnaise, hazelnutz, chervil	
Maiz frito.....	132
Deep fried corn cob, creamy manchego, chili- popcorn	

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andalucía	145
Fried squid, aioli, lime	
Mejillones	135
Moules, white wine, parsley, cream, shallots, chorizo	
Cigalitas.....	165
Langostine, lemon browned butter, roasted garlic	
Atún	148
Tuna, tomato, olives, lime, chili, herb crutons	
Lubina.....	165
Butter-fried sea bass, serrano, judion beans, lemon, chili	
Gambas al pil-pil	168
Peeled gambas, garlic, chilli, white wine, baguette	
Zamburiñas.....	155
Queen scallops, mint, cilantro, lime, sweetpo- tato crisp	
Pulpo a la Gallega.....	165
Octopus, confit potatoes, shives mayo, smoked paprika	

CARNES Y POLLO

Meat & Poultry

Taco de pollo	105
Chicken tortilla, coriander mayonnaise, onion, pickled chili	
Sobrasada de Mallorca	125
Honey, pine nuts, rosemary, baguette	
Croquetas de ibérico.....	88
Fried ibérico croquettes, aioli, rosemary	
Cerdo frito	92
Pulled pork fritters, aioli, pickled red onion, coriander	
Hamburguesa (txuleta).....	115
Beef burger, gruyere, truffle mayonnaise, caramelized onions	
Secreto de Ibérico.....	155
Grilled ibérico, romesco, chorizo	
Tartar	158
Beef tartar, tomato, gundillas, chili, crutons	
Bistec a la parilla.....	158
Grilled sirloin steak, pico de gallo, red chimichurri	
Chuletitas de cordero.....	169
Rack of lamb, pisto, rosemary	
Picanha.....	145
Warm picanah-tartar, chili, lime, coriander, baby gem salad	

SOMETHING TO DRINK?

Check out our wine list!
We are happy to help you choose!



RACIONES

Larger dishes perfect to shared at the table

PAELLA BOQUERIA

The pride of the house and a dish
steeped in tradition. There are as
many opinions about paella as
there are grains of rice in Spain.
We always cook our paella on
bomba rice, the rice is allowed
to simmer in a suitable stock.
(min 2 pers. 30 minutes)

Paella marisco.....	375/pp
Shellfish	
Paella con pollo	
a la brasa.....	335/pp
Grilled chicken	

A LA BRASA

From the grill

Tomahawk	1495
800 g Wagyu, Carrara 640, Japanese black / Black angus, Australia	
Chuletón	895
500g dry aged ribeye on it's bone, Angus by Miquel Vergara, Salamanca, Spain	
Wagyu	595
150g, Purebred Japanese Black King River, Australia	
Chistorra de Navarra.....	295
300 g Fresh basque sausage from the province Navarre, Spain	

ACOMPAÑANTES

Sides

Ensalada de tomate.....	55
Beefsteak tomato salad, silver onion, herbs	
Verduritas a la brasa.....	92
Grilled primeurs	
Ensalada verde	55
Citrus-dressed green salad	

PARRILLADA MIXTA DE CARNE

Grill mix - Secreto de Ibérico,
sirloin, lamb rack, chistorra

495 /PP

(min. 2 port)

SALSAS

Sauces

Mojo rojo	38
Traditional spanish paprika cream	
Mayonesa de trufa.....	48
Truffle mayonnaise	
Chimichurri.....	45
Red herb salsa	
Salsa de vino tinto	55
Red wine sauce	
Aioli	38
Aioli	



Pssst...

Don't forget to ask for our
dessert menu!

You don't want to miss it!

Follow us on
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