MENU LARGER GROUPS

We offer tapas menus that are served sharing-style for the whole party. Choose one of our set menus or if you want we can also customize a menu aaalong with drinks according to your requests.

We highly recommend that you let your waiter pick out the best of our dishes for the evening.

The dishes will be served as they get ready for every one at the table to share, in at traditional spanish manner.

Note that the same menu is served to the entire party.

Please, contact us for further information and booking at info@boqueria.se



MIX GRILL MENU

Perfect for those of you who want a "three-course meal"

Tablón de Boqueria

Cold cuts, cheeses and a bunch of other delicious things we love

Mixed Grill

Free-range chicken, sirloin steak, rack of lamb,
Basque pork sausage "Chistorra"
Served with papas fritas, aioli,
chimichurri, mojo rojo, pimiento & green salad

Sorbet

Ask for flavors of the day

825 p.p. ex drinks

PAELLA MENU

Tablón de Boqueria

Cold cuts, cheeses and a bunch of other delicious things we love

Tuna Mediteranean

Tomatoes, olives, lime, chili, herb croutons

Pulled Pork Fritters

Aioli, pickled red union, cillantro

Paella de Boqueria

The pride of the house, and a dish filled with tradition. There are as many opinions about the paella as there are grains of rice in Spain. We make our paella exclusively on bomba rice, which is left to simmer to perfection in a matching glaze. Choose from seafood or chicken.

Chocolate cream

Chocolate cream, salted almonds, olive oil

695 kr p.p. ex drinks

MENU LARGER GROUPS

BOQUERIA TAPAS 1

Tablón de Boqueria

Cold cuts, cheeses and a bunch of other delicious things we love

Patatas Bravas

Fried potatoes, hot tomato sauce, aioli

Tuna Mediteranean

Tomatoes, olives, lime, chili, herb crutons

Pulled Pork Fritters

Aioli, pickled red union, cillantro

Hamburgesa

Gruyére, tryffel mayonaise, caramelized onions

Chocolate cream

Chocolate cream, salted almonds, olive oil

595 kr p.p. ex drinks

BOQUERIA TAPAS 2

Tablón de Boqueria

Cold cuts, cheeses and a bunch of other delicious things we love

Fried Goat cheese

Beetroot, almonds, honey

Tuna Mediteranean

Tomatoes, olives, lime, chili, herb crutons

Salt & Pepper Squid

Aioli, lime

Rack of lamb

Pisto, rosemary

Chocolate cream

Chocolate cream, salted almonds, olive oil

625 kr p.p. ex drinks

VEGETARIAN MENU

Tablón de Verduras

Platter with a b unch of vvegetarian delicacies we love

Tortilla Española

Classic spanish omelette

Pimientos de Padrón

Classic pimientos, chili, lime salt

Hummus de Tomate

Tomato hummus, feta cheese, pomegramnate, pita bread

Fried Goat cheese

Beetroot, almonds, honey

Crema Catalana

A traditional catalan dessert. A perfect sweet to end a delicous dinner

PAYMENT

Card payment

We can only accept one card per party.

Do you want us to invoice you?

Please, state company information such as company name, VAT-number, e-mail address for invoice and contact person with phonenumber and e-mail.

Cancellation policy

Incase you need to cancel the entire resevation, please inform us a least 7 days in advance! Decreasing number of guests must be informed at latest 24 hrs before booking. Booked number of guests on arrival is minimum charge.