



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
Olive oil, crutons, lemon, chili	
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	115
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	98
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	110
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

GAZPACHO BOQUERIA.....	135
Spanish cold soup, poured at the table. Tomato, cucumber, paprika, basil, crutons	
Pan con tomate	78
Pan cristal, marinated RAF-tomatoes, olive oil, sea salt	
Pimientos de padrón	85
Fried pimientos, chili salt	
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, balsamic vinegar, fresh mint	
Hummus de tomate.....	135
Sundried tomato pesto, cashew nuts, dried olives, pita bread	
Maiz frito.....	132
Deep fried corn cob, creamy manchego, chili-pops	
Aguacate pipirraña.....	145
Grilled avocado, feta cheese, cilantro pesto, pine nuts	

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andalucía	145
Fried squid, aioli, lime	
Mejillones	145
Moules, white wine, parsley, cream, shallots, chorizo	
Cigalitas.....	165
Langostine, lemon browned butter, roasted garlic	
Tartar de atún	148
Tuna, avocado cream, soy pearls, cilantro, lime, boquerones	
Ceviche.....	225
Lobster, scallop, cucumber, mango, spring onion, lime, chili, cilantro, mint oil, cream	
Gambas al pil-pil	168
Peeled gambas, garlic, chilli, white wine, baguette	
Zamburiñas.....	155
Queen scallops, mint, cilantro, lime, sweetpotato crisp	
Pulpo a la Gallega.....	165

CARNES Y POLLO

Meat & Poultry

Taco de pollo	105
Chicken tortilla, coriander mayonnaise, onion, pickled chili	
Sobrasada de Mallorca	135
Honey, pine nuts, rosemary, baguette	
Croquetas de Ibérico.....	92
Fried ibérico croquettes, aioli, rosemary	
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, croutons	
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 picanha-tartar, chili, lime, coriander, baby gem salad	

TORTILLAS

Tortilla Española	95
Traditional spanish potato omelette	
Tortilla Chistorra	125
Traditional spanish potato-omelette, chistorra, piquillo cream	

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 its 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	
Verduras a la brasa.....	92
Grilled primeurs	
Ensalada verde	55
Citrus-dressed green salad	

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 Instagram

