

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 along 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 a 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

TO DRINK?

We'll be happy to recommend suitable drinks to the food!



All menus are subject to change.

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

Tartar de Atún

Tuna, avocado cream, soy pearls, cilantro, lime, boquerones

Croquetas de Ibérico

Fried Ibérico croquettes, aioli, rosemary

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

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Tartar de Atún

Tuna, avocado cream, soy pearls, cilantro, lime, boquerones

Croquetas de Ibérico

Fried Ibérico croquettes, aioli, rosemary

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Patatas Bravas

Fried potatoes, hot tomato sauce, aioli

Hamburguesa

Gruyère, truffel mayonaise, caramelized onions

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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

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Queso de Cabra

Fried goat cheese, beetroot cream, almonds, honey

Tartar de Atún

Tuna, avocado cream, soy pearls, cilantro, lime, boquerones

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Calamares

Fried squid, aioli, lime

Chuletitas de Cordero

Lamb racks, pisto, rosemary

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Chocolate cream

Chocolate cream, salted almonds, olive oil

625 kr p.p. ex drinks

VEGETARIAN MENU

Tablón de Verduras

Platter with a bunch of vegetarian delicacies we love

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Tortilla Española

Classic spanish omelette

Pimientos de Padrón

Classic pimientos, chili, lime salt

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Hummus España

Sundried tomato pesto, cashew nuts, dried olives, pita bread

Queso de Cabra

Fried goat cheese, beetroot cream, almonds, honey

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Crema Catalana

*A traditional catalan dessert.
A perfect sweet to end a delicious dinner*

575 kr p.p. ex drinks

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 reservation, 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.

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