

Welcome to BOQUERIA

Our menu is inspired by Spanish food culture where dishes are best shared at the table. Start with some snacks and a drink, order some tapas and continue your dinner with one of our larger dishes. We serve taste experiences that will take you to Spain.

PARA PICAR

ENTRANTES

Something to start with

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

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
<i>Galician beef. Cured 24 months</i>	
Chorizo Ibérico de Bellota	115
<i>Ibérico sausage, garlic, pimenton de la vera</i>	
Pata Negra de Bellota	235
<i>Ham from Ibérico pigs raised on acorns. Cured 46 months</i>	
Fuet Ibérico de Bellota	98
<i>Meat from pigs raised on acorns which gives the meat nuttiness and aromas</i>	
Serrano Gran Reserva	165
<i>Cured 18 months</i>	
Tabla de charcutería	295
<i>Platter with chorizo, serrano, salchichon and cecina</i>	

CHARCUTERÍA ESPECIAL

8-12 months air dried Wagyu

Exclusively from the Spanish farm Finca Santa Rosalía

295

QUESOS

Cheese

Manchego	110
<i>Unpasteurized sheep cheese</i>	
Urgelia	115
<i>Pasteurized cow's milk from the Pyriennereña</i>	
Monte Enebr0	135
<i>Creamy goat's milk cheese with mold coating</i>	
La Peral	115
<i>Pasteurized blue cheese (goat and cow)</i>	
Degustación de Quesos	292
<i>Platter with Manchego, Prado Lambón, Moluengo, La Peral, sea salt crisp bread and quince marmalade</i>	

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
<i>Pan cristal, marinated RAF-tomatoes, olive oil, sea salt</i>	
Pimientos de padrón	85
<i>Fried pimientos, chili salt</i>	
Patatas bravas	95
<i>Fried potatoes, hot tomato sauce, aioli</i>	
Papas fritas con trufa	115
<i>Fries with truffle mayonnaise, manchego</i>	
Queso de cabra	145
<i>Deep fried goat cheese, beetroot cream, almonds, honey</i>	
Burratina	138
<i>Orange, pistachios, pomegranate, balsamic vinegar, fresh mint</i>	
Hummus España	135
<i>Sundried tomato pesto, cashew nuts, dried olives, pita bread</i>	
Broccolini	145
<i>Romesco, marcon almonds, olive oil</i>	
Empanadas con setas	165
<i>Egg plant mousse, mushrooms, crisp chili, pickled onion</i>	
Aguacate pipirraña	148
<i>Grilled avocado, feta cheese, cilantro pesto, pine nuts</i>	
Tortilla con trufa	175
<i>Traditional spanish omelette, potatoes fresh truffle, truffle creme</i>	

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andalucía	145
<i>Fried squid, aioli, lime</i>	
Mejillones	148
<i>Moules, white wine, parsley, cream, shallots, chorizo</i>	
Cigalitas	165
<i>Langostine, lemon browned butter, roasted garlic</i>	
Tartar de atún	158
<i>Tuna, avocado cream, soy pearls, cilantro, lime, boquerones</i>	
Ceviche	225
<i>Salmon, scallop, cucumber, mango, spring onion, lime, chili, cilantro, mint oil, cream</i>	
Gambas al pil-pil	168
<i>Peeled gambas, garlic, chilli, white wine, baguette</i>	
Zamburiñas	155
<i>Queen scallops, mint, cilantro, lime</i>	
Pulpo a la Gallega	165
<i>Octopus, confit potatoes, shives mayo, smoked paprika</i>	
Langusta bomba	165
<i>Grilled lobster, bomba rice, gremolata, chive</i>	

CARNES Y POLLO

Meat & Poultry

Taco de pollo	105
<i>Chicken tortilla, coriander mayonnaise, onion, pickled chili</i>	
Sobrasada de Mallorca	135
<i>Honey, pine nuts, rosemary, baguette</i>	
Croquetas de Ibérico	92
<i>Fried ibérico croquettes, aioli, rosemary</i>	
Hamburguesa (txuleta)	115
<i>Beef burger, gruyere, truffle mayonnaise, caramelized onions</i>	
Secreto de Ibérico	155
<i>Grilled ibérico, romesco (paprika-almond cream), chorizo, chicharricos</i>	
Bistec a la parrilla	158
<i>Grilled sirloin steak, pico de gallo, red chimichurri</i>	
Cordero	155
<i>Lamb skewer, tomato, jalapeno, sumak</i>	
Tartar de ternera	168
<i>Veal tartare, anchovy cream, capers, manchego, bread croutons</i>	
Solomillo de ternera Rossini con foie	225
<i>Rossini beef fillet, ankleverterrine, port wine sauce, fresh truffle, parsley</i>	

TORTILLAS

Tortilla Española	95
<i>Traditional spanish potato omelette</i>	
Tortilla Chistorra	125
<i>Traditional spanish potato- omelette, chistorra, piquillocreme</i>	

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

MARISCOS CALIENTES

(min 2 pers.)

Hot seafood straight from the grill.

Served at the table on a silver platter for you to share.

Queen scallops, langostine, black tiger prawns, blue mussels, cockles, butter, garlic, chili, parsley

695 KR/PP

COCHINILLO ASADO

(min 2 pers. 30 minuter)

1/4 grilled suckling pig that is perfect for sharing.

Served with grilled vegetables, pata negra and PX sauce

395 KR/PP

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

RAF tomato salad, silver onion, herbs

Verduritas 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

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!

