

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>	
Salchichon de Peyes	98
<i>Cured "peasant sausage" with white mold</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

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 tomate78

*Pan cristal, marinated RAF-tomatoes,
olive oil, sea salt*

Pimientos de padrón 85

Fried pimientos, chili salt

Patatas bravas95

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 España..... 135

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

Maiz frito.....132

*Deep fried corn cob, creamy manchego, chili-
popcorn*

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

Mejillones145

*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, man-
go, spring onion, lime, chili, ci-
lanthro, mint oil, cream*

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

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

Barceloneta bomba.....115

Pulled pork fritters, pickled red onion, aioli

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 Chistorra125

*Traditional spanish potato-
omelette, chistorra, piquillocreme*

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

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

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

CHULETON

1 kg 45 days aged rib eye steak on the bone, Galicia

1595 KR

Pssst...

Don't forget to ask for our dessert menu!

You don't want to miss it!



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