

BOQUERIA

Welcome to

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

OSTRON?

Fine de Claire N. 4.....38kr/pc

Half dozen 210kr

Whole dozen 438 kr

ENTRANTES

Something to start with

Pan con aceite de oliva 35

Bread, olive oil

Nuestras olivas..... 68

Boquerias marinated olives

Piquillo carrascal85

Charcoal-grilled, hand-peeled piquillo peppers from Extremadura with deep sweetness and smoky flavor

Almendra marcona..... 68

Marcona almonds

Boquerones..... 75

Boquerones, piquillo, butter beans, lemon, pan cristal

Gildas 39/pc

Anchovy skewers, olives, piparra

Banderillas (pickles)25/75

Per piece / Whole jar

TABLÓN DE BOQUERIA

Cold cuts and cheeses and a bunch of other delicious things that we love. Ask the staff which products are on the plate.

395KR

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

Fuet Ibérico de Bellota 98

Meat from pigs raised on acorns which gives the meat nuttiness and aromas

Serrano Gran Reserva 165

Cured 18 months

Tabla de charcutería 295

Platter with chorizo, serrano, salchichon and cecina

QUESOS

Cheese

Manchego 110

Unpasteurized sheep cheese

Urgelia 115

Pasteurized cow's milk from the Pyriennereña

Monte Enebr0 135

Creamy goat's milk cheese with mold coating

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

BRUNCH

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Egg benedict.....	145
<i>Brioche, baked egg, cold smoked salmon, hollandaise</i>	
Garbanzos asados.....	125
<i>Roasted chickpeas, piquillo, halloumi, dried olives</i>	
Bikini.....	155
<i>Grilled sandwich, tarell ham, pesto, buffalo mozzarella</i>	
Tostada rebozuelos.....	165
<i>Brioche, chantarelles, manchego, parsley</i>	
Huevos rotos.....	175
<i>Potatoes, fried egg, freash truffle, serrano</i>	
Ostras exclusivas (2 pc).....	135
<i>Fresh oysters, oscietra caviar, sherry-vinegar, shallots</i>	
Pescaditos fritos	145
<i>Traditional spanish dish with fried small fish, aioli, pita bread</i>	
Aguacate pipirraña.....	145
<i>Grilled avocado, feta cheese, corianderpesto</i>	

TORTILLAS

Omeletter

Tortilla española	92
<i>Traditional spanish omelette</i>	
Tortilla con trufa.....	175
<i>Spanish omelette, fresh truffle, truffle cream</i>	
Tortilla pata negra	175
<i>Spanish omelette, pata negra, manchego</i>	

POSTRES

Desserts

Crema Catalana.....	80
<i>Classic dessert from Cataliona, Spain</i>	
Churros.....	125
<i>Chocolate cream, dulce de leche, vanilla ice cream</i>	
Fondant de chocolate.....	125
<i>Chocolate fondant, vanilla ice cream, peanuts, salt caramel</i>	
Boqueria sandwich.....	125
<i>Vanilla ice cream, chocolate, coffee, passion, daim, macadamia nuts</i>	
Tarta de manzana.....	135
<i>Apple pie, almonds, oat flakes, cinnamon, custard</i>	
Basque Cheesecake.....	135
<i>Cherry, brandy cream</i>	
Ice cream / Sorbet.....	55
<i>Ask your waiter for todays flavor</i>	
Tres tipos de trufa.....	55
<i>Chocolate truffle, three varieties</i>	



DRINKS

DRINKS & WINES

Champ. Gonet Sulcova Brut..	195/1195
Cava Vilarnau	140/670
Cava Mas Xarot	155/725
Mimosa	135/525
Bellini	135/525
Sangria	145/595
<i>Red/white/rosé/cava</i>	
Mango Loco	175
<i>A sweet mango dream with vodka, topped with sweetened coconut cream</i>	
Pica Rica	175
<i>On the sour side, enjoy this tequila drink with a chili kick! Flavoured with raspberry, peach & agave</i>	
Hot shot.....	130
Espresso martini.....	175

ALCOHOL FREE

Freshly squeezed orange juice.....	65
Freshly squeezed grapefruit juice	65
Virgin mary	115
Le Tribute olive lemonade	85
Nectar peach blanche	95
Vichy catalan	45/85
Soft drinks/sparkling water 33 cl...	48

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 tomatoes</i>	
Pimientos de padrón	85
<i>Fried pimientos, chili salt</i>	
Patatas bravas	95
<i>Fried potatoes, hot tomato sauce, aioli</i>	
Burratina	138
<i>Orange, pistachios, pomegranate, balsamic vinegar, fresh mint</i>	
Broccolini	145
<i>Romesco, marcon almonds, olive oil</i>	
Queso de cabra	145
<i>Deep fried goat cheese, beetroot cream, almonds, honey</i>	
Papas fritas con trufa	115
<i>Fries, truffle mayo, manchego</i>	

CARNES Y POLLO

Meat & Poultry

Taco de pollo	105
<i>Chicken tortilla, coriander mayonnaise, onion, pickled chili</i>	
Croquetas de ibérico	88
<i>Fried croquettes with Iberico meat, aioli, rosemary</i>	
Hamburguesa (Txuleta)	115
<i>Beef burger, gruyere, truffle mayo, caramelized onions</i>	
Brochetas morunos	155
<i>Lamb skewer, jalapeno, spring onion, parsley</i>	
Solomillo de ternera Rossini con foie	225
<i>Rossini beef fillet, ankleverterrane, port wine sauce, fresh truffle, parsley</i>	

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andaluza	145
<i>Fried squid, aioli, lime</i>	
Mejillones	135
<i>Moules, white wine, cream, shallots, chorizo</i>	
Tartar de atún	155
<i>Tuna tartar, boquerones, avokado, soy pearls, coriander oil</i>	
Gambas al pil-pil	168
<i>Peeled gambas, garlic, chilli, white wine, baguette</i>	



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
<i>Shellfish</i>	
Paella con Pollo a la brasa	335/pp
<i>Grilled chicken</i>	

A LA BRASA

Från grillen

Tomahawk	1495
<i>800 g Wagyu, Carrara 640, Japanese black / Black angus, Australia. Papas fritas, tomao salad, chimichurri</i>	
Chuletón	895
<i>500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain Papas fritas, tomao salad, chimichurri</i>	
Grilled corn chicken	385
<i>Whole corn chicken, mixed salad, papas fritas, garlic, mojo rojo</i>	