

# 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 carrascal .....85

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

## BRUNCH

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| 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, fresh 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 Catalonia, 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>                   |     |
| 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 &amp; 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*

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| <b>Pan con tomate</b> .....                                          | 78  |
| <i>Pan Cristal, marinated tomatoes</i>                               |     |
| <b>Pimientos de padrón</b> .....                                     | 85  |
| <i>Fried pimientos, chili salt</i>                                   |     |
| <b>Patatas bravas</b> .....                                          | 95  |
| <i>Fried potatoes, hot tomato sauce, aioli</i>                       |     |
| <b>Burratina</b> .....                                               | 138 |
| <i>Orange, pistachios, pomegranate, balsamic vinegar, fresh mint</i> |     |
| <b>Broccolini</b> .....                                              | 145 |
| <i>Romesco, marcon almonds, olive oil</i>                            |     |
| <b>Queso de cabra</b> .....                                          | 145 |
| <i>Deep fried goat cheese, beetroot cream, almonds, honey</i>        |     |
| <b>Papas fritas con trufa</b> .....                                  | 115 |
| <i>Fries, truffle mayo, manchego</i>                                 |     |

## CARNES Y POLLO

*Meat & Poultry*

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

## PESCADOS Y MARISCOS

*Fish & Shellfish*

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| <b>Calamares a la Andaluza</b> .....                               | 145 |
| <i>Fried squid, aioli, lime</i>                                    |     |
| <b>Mejillones</b> .....                                            | 135 |
| <i>Moules, white wine, cream, shallots, chorizo</i>                |     |
| <b>Tartar de atún</b> .....                                        | 155 |
| <i>Tuna tartar, boquerones, avokado, soy pearls, coriander oil</i> |     |
| <b>Gambas al pil-pil</b> .....                                     | 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)*

|                                          |        |
|------------------------------------------|--------|
| <b>Paella Marisco</b> .....              | 375/pp |
| <i>Shellfish</i>                         |        |
| <b>Paella con Pollo a la brasa</b> ..... | 335/pp |
| <i>Grilled chicken</i>                   |        |

## A LA BRASA

*Från grillen*

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