

# 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](mailto:info@boqueria.se)

## TO DRINK?

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



## 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*

### Pan con tomate Pimientos de padrón

### Mixed Grill

*Free-range chicken, sirloin steak, lamb scower, Basque pork sausage "Chistorra"  
Served with papas fritas, aioli, chimichurri, mojo rojo, pimiento & green salad*

### Sorbet

*Ask for flavors of the day*

**845 p.p. ex drinks**

## PAELLA MENU

### Tablón de Boqueria

*Cold cuts, cheeses and a bunch of other delicious things we love*

### Tataki de Atún

*Tuna, green gazpacho, deepfried capers, nori wasabi*

### 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

## TAPAS CLASSICOS

### Tablón de Boqueria

*Cold cuts, cheeses and a bunch of other delicious things we love*

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### Tataki de Atún

*Tuna, green gazpacho, deepfried capers, nori wasabi*

### Croquetas de Ibérico

*Fried Ibérico croquettes, aioli, rosemary*

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### Patatas Bravas

*Fried potatoes, hot tomato sauce, aioli*

### Hamburgesa

*Gruyère, truffel mayonaise, caramelized onions*

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### Chocolate cream

*Chocolate cream, salted almonds, olive oil*

**595 kr p.p. ex drinks**

## TAPAS TRADITIONAL

### Tablón de Boqueria

*Cold cuts, cheeses and a bunch of other delicious things we love*

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### Aguacate Pipirraña

*Grilled avocado, feta cheese, corinader pesto, pine nuts*

### Tataki de Atún

*Tuna, green gazpacho, deepfried capers, nori wasabi*

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### Calamares

*Fried squid, aioli, lime*

### Biftec a la parilla

*Grilled sirloin steak, pico de gallo, red chimichurri*

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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 de tomate

*Tomato hummus, roasted persika, sesam, paprika, feta cheese, sourdough bread*

### Aguacate Pipirraña

*Grilled avocado, feta cheese, corinader pesto, pine nuts*

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### Crema Catalana

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

**595 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.*

*All menus are subject to change.*