

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

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>	
Almendra marcona.....	68
<i>Marcona almonds</i>	
Matrimonio de boquerones.....	85
<i>Anchovies, boquerones, olive oil, piquillo, croutons, green olives, 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

Clásica.....	38/st
<i>Fine de claire nr. 4</i>	
Boody Mary	45/st
<i>Fine de claire nr. 4 with our bloody mary, piparra</i>	
Whole dozen.....	415
Half dozen.....	210

CHARCUTERÍA ESPECIAL

8-12 months air dried
Wagyu

Exclusively from the Spanish farm Finca Santa Rosalía

275

CHARCUTERÍA

Charcuterie

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>	
Salchichón de Peyes	95
Serrano Gran Reserva	165
<i>Cured 18 months</i>	

Tabla de Charcutería 295

Platter with chorizo, serrano, salchichon and cecina

QUESOS

Cheese

Manchego	110
<i>Unpasteurized sheep cheese</i>	
Prado Lambón	115
<i>Galicisk cheese made of pasteurized cow milk, cured 24 månader</i>	
Moulengo	110
<i>Goat cheese with ash-coated crust</i>	
La Peral	115
<i>Pasteurized blue cheese (goat and cow)</i>	
Los Cameros mezcla curado	135
<i>Artisanal cheese from La Rioja made with three types of pasteurized milk, aged for 6 months</i>	

Degustación de Quesos 292

Platter with Manchego, Urgelia, Monte Enebro, 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

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>	
Flor de Calabacín	128/st
<i>Zucchini flower, cottage cheese, beetroot cream, pine nuts, flower honey</i>	
Burratina	138
<i>Orange, pistachios, pomegranate, balsamic vinegar, fresh mint</i>	
Hummus de tomate	135
<i>Tomato hummus, roasted peach, sesame, paprika, feta cheese, sourdough bread</i>	
Tostada de cantarelas	155
<i>Buttered bread, sautéed chanterelles, shallots, olive oil, blue cheese, walnuts, quince</i>	
Aguate Pipirraña	148
<i>Grilled avocado, feta cheese, co- riander pesto, pine nuts</i>	

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andalucía	138
<i>Fried squid, aioli, lime</i>	
Mejillones al Curry	135
<i>Moules, white wine, parsley, cream, shallots, curry</i>	
Cigalitas al Ajillo	165
<i>Langostine, lemon browned butter, roasted garlic</i>	
Tataki de Atún	158
<i>Tuna, green gazpacho, deepfried capers, nori wasabi</i>	
Gambas al pil-pil	168
<i>Peeled gambas, garlic, chilli, white wine, baguette</i>	
Zamburiñas a la Plancha	155
<i>Queen scallops, herb butter, lemon, salt</i>	
Pulpo a la Gallega	165
<i>Octopus, potatoes, smoked pimentón de la Vera</i>	
Arroz caldoso de Langosta	198
<i>Lobster, bomba rice, seafood stock</i>	
Croquetas de Bacalao	125
<i>Tuna, aioli with piquillo-pepper, coriander sprouts</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 Pata Negra	105
<i>Fried chorizo croquettes, parmesan, aioli, rosemary</i>	
Hamburguesa (txuleta)	115
<i>Beef burger, gruyere, truffle mayonnaise, caramelized onions</i>	
Pinchito de Ibérico	155
<i>Grilled ibérico, chorizo, romesco, pork rind</i>	
Tartar clásico sobre tuétan	175
<i>Tartar of beef served on marrowbone, topped with aged manchego</i>	
Bistec a la parrilla	158
<i>Grilled sirloin steak, pico de gallo, red chimichurri</i>	
Chuletas de cordero	169
<i>Lamb racks, manchego inspired pisto, fresh rosemary</i>	

SEABASS A LA PLANCHA

(30 minutes)

Grilled sea bass with
sliced garlic and a reduction of
balsamic vinegar from Modena.
The leg is served deep-fried
and crispy with confit potatoes.

395 KR/PP

TORTILLAS

Tortilla Española	95
<i>Traditional spanish potato omelette</i>	
Tortilla Chistorra	125
<i>Traditional spanish potato omelette, chistorra, piquillo cream</i>	
Tortilla con trufa	175
<i>Traditional spanish omelette, potatoes fresh truffle, truffle cream</i>	

CARABINERO AL HORNO

Grilled Carabinero-shrimp, olive oil, salt

295/ST

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)

De marisco.....375/pp

Shellfish

Con pollo a la brasa.....335/pp

Grilled chicken

Vegetarian.....335/pp

Mushrooms, fresh truffle

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 ENTERO

Whole suckling pig made according to Castilian tradition - with golden, crispy skin and tender, juicy meat.

Served whole at the table and cut up in the Segovian style with a plate.

An experience created to be shared around the table!

395 KR/PP

Order a half or a quarter.

Whole suckling pig pre-order at least 48 hours before

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 45

Traditional spanish paprika cream

Mayonesa de trufa.....48

Truffle mayonnaise

Chimichurri..... 45

Herb salsa

Salsa de vino tinto 55

Red wine. Pata Negra sauce

Aioli 45

Aioli

Pssst...

Don't forget to ask for our dessert menu!

You don't want to miss it!

