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
Bread, olive oil

Nuestras olivas..... 68
Boqueria's marinated olives

Almendra marcona..... 68
Marcona almonds

Matrimonio de boquerones..... 85
Anchovies, boquerones, olive oil, piquillo, croutons, green olives, chili

Gildas 39/st
Anchovy skewers, olives, piparra

Banderillas (pickles) 25/75
Per piece / Whole jar

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
Fine de claire nr. 4

Boody Mary 45/st
Fine de claire nr. 4 with our bloody mary, piparra

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
Ibérico sausage, garlic, pimenton de la vera

Pata Negra de Bellota 235
Ham from Ibérico pigs raised on acorns. Cured 46 months

Salchichón de Peyes 95

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

Prado Lambón 115
Galicisk cheese made of pasteurized cow milk, cured 24 månader

Moulengo 110
Goat cheese with ash-coated crust

La Peral 115
Pasteurized blue cheese (goat and cow)

Los Cameros mezcla curado 135
Artisanal cheese from La Rioja made with three types of pasteurized milk, aged for 6 months

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

Pimientos de padrón 85
Fried pimientos, chili salt

Patatas bravas 95
Fried potatoes, hot tomato sauce, aioli

Papas fritas con trufa 115
French fries, truffle mayo, manchego

Flor de Calabacín 128/st
Zucchini flower, cottage cheese, beetroot cream, pine nuts, flower honey

Burratina 138
Orange, pistachios, pomegranate, balamic vinegar, fresh mint

Hummus de tomate 135
Tomato hummus, roasted peach, sesame, paprika, feta cheese, sourdough bread

Tostada de cantarelas 155
Buttered bread, sautéed chanterelles, shallots, olive oil, blue cheese, walnuts, quince

Aguacate Pipirraña 148
Grilled avocado, feta cheese, coriander pesto, pine nuts

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 Pata Negra 105
Fried chorizo croquettes, parmesan, aioli, rosemary

Hamburguesa (txuleta) 115
Beef burger, gruyere, truffle mayonnaise, caramelized onions

Pinchito de Ibérico 155
Grilled ibérico, chorizo, romesco, pork rind

Tartar clásico sobre tuétan 175
Tartar of beef served on marrowbone, toped with aged manchego

Bistec a la parilla 158
Grilled sirloin steak, pico de gallo, red chimichurri

Chuletas de cordero 169
Lamb racks, manchegoinpired pisto, fresh rosemary

PESCADOS Y MARISCOS

Fish & Shellfish

Calamares a la Andalucía 138
Fried squid, aioli, lime

Mejillones al Curry 135
Moules, white wine, parsley, cream, shallots, curry

Cigalitas al Ajillo 165
Langostine, lemon browned butter, roasted garlic

Tataki de Atún 158
Tuna, green gazpacho, deepfried capers, nori wasabi

Gambas al pil-pil 168
Peeled gambas, garlic, chilli, white wine, baguette

Zamburiñas a la Plancha 155
Queen scallops, herb butter, lemon, salt

Pulpo a la Gallega 165
Octopus, potatoes, smoked pimentón de la Vera

Arroz caldoso de Langusta 198
Lobster, bomba rice, seafood stock

Croquetas de Bacalao 125
Tuna, aioli with piquillo-peppar, corinader sprouts

CARABINERO AL HORNO

Grilled Carabinero-shrimp, olive oil, salt

295/ST

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
Traditional spanish potato omelette

Tortilla Chistorra 125
Traditional spanish potato omelette, chistorra, piquillocreme

Tortilla con trufa 175
Traditional spanish omelette, potatoes fresh truffle, truffle creme

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 one whole, one half or 1/4

A LA BRASA

From the grill

Tomahawk 1595
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!