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.

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/pc
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/pc
Fine de claire nr. 4
Shallot vinaigrette

Bloody Mary 45/pc
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

BRUNCH

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Eggs Benedict.....145
Brioche, baked egg, serrano ham, hollandaise

Lobster roll..... 185
Lobster, brioche, butter, mayonnaise, lemon, celery

Bocadillo de calamares.....155
Moyete de Antequera – Spanish bread, calamari, mayonnaise

Tostada de cantarelas.....155
Butter-fried bread, sautéed chanterelles, shallot, olive oil, blue cheese, walnuts, quince

Huevos rotos..... 165
Pata Negra, fresh truffle, fried egg, fried potatoes

Arroz caldoso 195
Carabinero prawn, rice, fish stock, aioli, sofrito (tomato, pimiento, garlic)

Aguacate Pipirraña.....148
Grilled avocado, feta cheese, cilantro pesto, pine nuts

POSTRES

Desserts

Crema Catalana.....80
Classic dessert from Cataliona, Spain

Churros.....125
Chocolate cream, dulce de leche, vanilla ice cream

Sorbetto limone con cava.....125
Citronsorbet toppad med cava

Boqueria sandwich.....125
Vanilla ice cream, chocolate, coffee, passion, daim, macadamia nuts

Fondant de chocolate.....125
Chocolate fondant, vanilla ice cream, peanuts, salt caramel

Basque cheesecake.....135
Cherry, Brandy cream

Crema de chocolate con leche.....65
Chocolate cream salted almonds, olive oil

Sorbet.....55
Ask your waiter for todays flavor

Tres tipos de trufa.....55
Chocolate truffle, three varieties

TORTILLAS

Omeletter

Tortilla española 92
Traditional spanish omelette

Tortilla con trufa.....175
Spanish omelette, fresh truffle, truffle cream

Tortilla pata negra 175
Spanish omelette, pata negra, manchego

DRINKS

DRINKS & WINES

Champ. Gonet Sulcova Brut..195/1195
Cava Vilarnau 145/670
Cava Mas Xarot 155/725

Mimosa.....125
Cava, Orangejuice

Rossini 145/595
Strawberries, Apricot Brandy, Simple Syrup, Cava

Passionfruit Sangria..... 145/595
Passionfruit, Orange Liqueur, White Wine, Fruits, Lemonade

Bloody Mary.....165
Vodka, Bloody Mary Mix , Lemonjuice, Banderias, Celery, Salt

Michelda..... 95
San Miguel Fresca, Limejuice, Bloody Mary Mix, Salt, Banderillas

Chelada.....90
San Miguel Fresca, Limejuice, Tabasco, Salt , Banderillas

ALCOHOL FREE

Freshly squeezed orange juice..... 65
Freshly squeezed grapefruit juice 65
Virgin mary 115
Le Tribute olive lemonade 85
Nectar peach blanche 95
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
Pan Cristal, marinated tomatoes

Pimientos de padrón 85
Fried pimientos, chili salt

Patatas bravas 95
Fried potatoes, hot tomato sauce, aioli

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

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

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

Papas fritas con trufa 115
Fries, truffle mayo, manchego

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 92
Fried chorizo croquettes, parmesan, aioli, rosemary

Hamburguesa (Txuleta) 115
Beef burger, gruyere, truffle mayo, caramelized onions

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

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

PESCADOS Y MARISCOS
Fish & Shellfish

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

Calamares a la Andaluza 145
Fried squid, aioli, lime

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

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

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

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



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

A LA BRASA
Från grillen

Tomahawk 1495
800 g Wagyu, Carrara 640, Japanese black / Black angus, Australia. Papas fritas, tomao salad, chimichurri

Chuletón 895
500g dry aged entrecôte on its bone, Angus by Miquel Vergara, Salamanca, Spain Papas fritas, tomao salad, chimichurri

Grilled corn chicken 385
Whole corn chicken, mixed salad, papas fritas, garlic , mojo rojo