

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.

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/pc
<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/pc
<i>Fine de claire nr. 4 Shallot vinaigrette</i>	
Bloody Mary	45/pc
<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

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
<i>Brioche, baked egg, cold-smoked salmon, hollandaise</i>	
Lobster roll.....	185
<i>Lobster, brioche, butter, mayonnaise, lemon, celery</i>	
Bocadillo de calamares.....	155
<i>Moyete de Antequera – Spanish bread, calamari, mayonnaise</i>	
Tostada de cantarelas.....	155
<i>Butter-fried bread, sautéed chanterelles, shallot, olive oil, blue cheese, walnuts, quince</i>	
Huevos rotos.....	165
<i>Pata Negra, fresh truffle, fried egg, fried potatoes</i>	
Arroz caldoso	195
<i>Carabinero prawn, rice, fish stock, aioli, sofrito (tomato, pimienta, garlic)</i>	
Aguate Pipirraña.....	148
<i>Grilled avocado, feta cheese, cilantro pesto, pine nuts</i>	

TORTILLAS

Omelette

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>	
Sorbetto limone con cava.....	125
<i>Citron sorbet topped med cava</i>	
Boqueria sandwich.....	125
<i>Vanilla ice cream, chocolate, coffee, passion, daim, macadamia nuts</i>	
Fondant de chocolate.....	125
<i>Chocolate fondant, vanilla ice cream, peanuts, salt caramel</i>	
Basque cheesecake.....	135
<i>Cherry, Brandy cream</i>	
Crema de chocolate con leche.....	65
<i>Chocolate cream salted almonds, olive oil</i>	
Sorbet.....	55
<i>Ask your waiter for today's flavor</i>	
Tres tipos de trufa.....	55
<i>Chocolate truffle, three varieties</i>	

DRINKS

DRINKS & WINES

Champ. Gonet Sulcova Brut..	195/1195
Cava Vilarnau	145/670
Cava Mas Xarot	155/725
Mimosa.....	125
<i>Cava, Orange juice</i>	
Rossini	145/595
<i>Strawberries, Apricot Brandy, Simple Syrup, Cava</i>	
Passionfruit Sangria.....	145/595
<i>Passionfruit, Orange Liqueur, White Wine, Fruits, Lemonade</i>	
Bloody Mary.....	165
<i>Vodka, Bloody Mary Mix, Lemon juice, Banderias, Celery, Salt</i>	
Michelda.....	95
<i>San Miguel Fresca, Lime juice, Bloody Mary Mix, Salt, Banderillas</i>	
Chelada.....	90
<i>San Miguel Fresca, Lime juice, Tabasco, Salt, Banderillas</i>	

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
<i>Pan Cristal, marinated tomatoes</i>	
Pimientos de padrón	85
<i>Fried pimientos, chili salt</i>	
Patatas bravas	95
<i>Fried potatoes, hot tomato sauce, aioli</i>	
Burratina	138
<i>Orange, pistachios, pomegranate, balsamic vinegar, fresh mint</i>	
Flor de Calabacín	128/pc
<i>Zucchini flower, cottage cheese, beetroot cream, pine nuts, flower honey</i>	
Hummus de tomate	135
<i>Tomato hummus, roasted peach, sesame, paprika, feta cheese, sourdough bread</i>	
Papas fritas con trufa	115
<i>Fries, truffle mayo, manchego</i>	

PESCADOS Y MARISCOS

Fish & Shellfish

Matrimonio de boquerones	85
<i>Anchovies, boquerones, olive oil, piquillo, croutons, green olives, chili</i>	
Calamares a la Andaluza	145
<i>Fried squid, aioli, lime</i>	
Mejillones al Curry	135
<i>Moules, white wine, parsley, cream, shallots, curry</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>	
Croquetas de Bacalao	125
<i>Tuna, aioli with piquillo-peppar, corinader 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	92
<i>Fried chorizo croquettes, parmesan, aioli, rosemary</i>	
Hamburguesa (Txuleta)	115
<i>Beef burger, gruyere, truffle mayo, caramelized onions</i>	
Chuletas de cordero	169
<i>Lamb racks, manchego inspired pisto, fresh rosemary</i>	
Secreto de Ibérico	155
<i>Grilled ibérico, chorizo, romesco, pork rind</i>	

PAELLA BOQUERIA

The pride of the house and a dish steeped in tradition. There are 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)

Demarisco	375/pp
<i>Shellfish</i>	
Con pollo a la brasa	335/pp
<i>Grilled chicken</i>	
Vegetarian	335/pp
<i>Mushrooms, fresh truffle</i>	

A LA BRASA

Från grillen

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

