

MEDIODÍA LUNCH

El Bocata del Cura 14

Pan con tomate and Manchego cheese with choice of Jamón Serrano, Chorizo Ibérico or Salchichon ibérico, served with patatas bravas and mixed greens

El Raval 17

Marinated Lamb skewers, labne yogurt, salsa verde, and pickled shallots, on grilled flatbread, served with patatas bravas and mixed greens

Breakfast Sandwich 14

House-made Chorizo, Mahón cheese, sautéed kale, fried egg, on an English muffin, served with patatas bravas and mixed greens

Fritura Mixta 16

Catalan Fish 'n' Chips with squid and octopus, served with french fries, allioli, piparras, 'Salsa Que Sí', and mixed greens

Barcelona Bowl 15

Rice pilaf, lamb meatballs, sheep's milk cheese, tomato sauce, chickpeas, poached egg, cucumber salad, fresh herbs

Lubina a la Plancha 20

Grilled Branzino, Brussels sprouts, lemon yogurt emulsion

Carne a la Plancha 24

Cider house hanger steak, french fries, salsa verde, and mixed greens

ENSALADAS SALADS

ADD YOUR CHOICE OF PROTEIN TO ANY SALAD:

Grilled Chicken 6, Hanger Steak 8,
Grilled Shrimp 7, Avocado 4

Ensalada Mallorquina 11

Organic mixed greens, fresh herbs, Mahón cheese, croutons, citrus dressing

Ensalada Romana 11

Romaine hearts, romesco, Idiazábal cheese, caramelized hazelnuts, mint

Ensalada de Berza y Aguacate 13

Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry vinaigrette

CHEESE & CHARCUTERIE

Jamón Serrano 13

"Jamónes de Segovia" Serrano ham, aged 18 Months

Jamón Ibérico de Bellota "Dehesa Cordobesa" 32

1oz hand-carved, acorn-fed Ibérico ham, aged for 30 months

Tabla de Quesos 19

Manchego, Caña de Cabra, and Aged Mahón, served with olives, pan con tomate and raisin walnut bread

Tabla de Embutidos 19

Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico, served with olives and pan con tomate

Tabla de Quesos y Embutidos 28

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico, served with olives, pan con tomate and raisin walnut bread

DULCES SWEETS

Churros con Chocolate 5pc 8 / 9pc 13

Traditional fried dough, thick hot chocolate

Churros Rellenos 5pc 11 / 9pc 17

Cinnamon sugar coated churros, filled with choice of: Nutella or Dulce de Leche

NOT SURE WHAT TO ORDER?

Try one of our pre-set packages
Minimum 2 person order required

TAPAS PACKAGE \$30 per person

Salad, artisanal charcuterie and cheese with pan con tomate, and a selection of tapas.

DELUXE TAPAS PACKAGE \$50 per person

All of the above plus **Paella de Mariscos:**
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

BO QUE RIA

SOHO

171 spring street nyc 10012
soho@boquerianyc.com
tel 212 343 4255

FLATIRON

53 west 19th street nyc 10011
flatiron@boquerianyc.com
tel 212 255 4160

UPPER EAST SIDE

1460 second avenue nyc 10075
ues@boquerianyc.com
tel 212 343 2227

FORT GREENE - BROOKLYN

590 fulton street brooklyn 11217
brooklyn@boquerianyc.com
tel 718 237 9000

DELIVERY AVAILABLE: **SEAMLESS.COM**

BOQUERIANYC.COM

CARNE MEAT

Dátiles con Beicon 9
Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

Pintxos Morunos 12
Seared Colorado lamb skewers, pickled shallots, salsa verde

Croquetas Cremosas 12
Creamy croquettes; three each of mushroom and Serrano ham

Albóndigas 16
Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

PARRILLADA 44

Mixed grill with Hanger steak, Chorizo, Ibérico pork, french fries, garlic allioli, chimichurri, and salsa verde

PESCADOS Y MARISCOS SEAFOOD

Fideuà Negra 17
Black squid-ink deuà with sepia, sofrito, picada, lobster stock, garlic allioli, chives

Gambas al Ajillo 16
Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Pulpo a la Plancha 18
Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

VERDURAS VEGETARIAN

Aceitunas Aliñadas 4
Marinated olives

Almendras 4
Roasted Marcona almonds

Pan con Tomate 6
Grilled Stirato bread rubbed with tomato, garlic and olive oil

Pimientos de Padrón 7
Blistered Shishito peppers, coarse sea salt

Coca de Setas 14
Grilled atbread, porcini purée, caramelized onions, wild mushrooms, pine nuts, arugula

Coles de Bruselas 13
Brussels sprouts, lemon yogurt emulsion, Jamón Serrano vinaigrette, candied orange

Ensalada Romana 11
Romaine hearts, romesco, Idiazábal cheese, mint, caramelized hazelnuts

Escalivada 12 (Add Boquerones ~ 6)
Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread

Tortilla Española 8
Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

Papas Bravas 10
Crispy potatoes, salsa brava, roasted garlic allioli

PAELLA MINIMUM 2-PERSON ORDER

Paella de Mariscos 48 Medium / 69 Large
Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

MAKE IT A FEAST! Add 10 per person
Served with Romana Salad and Churros

GROUP & PARTY CATERING

The following additional items can be ordered for large group and party catering.

Please contact one of our locations to discuss your order and inquire about availability. 48 hours notice and a \$25 minimum order.

TAPAS (PRICED PER PIECE)

Huevos Mimosa 2.50
Deviled eggs, Bonito del Norte tuna

Gildas 3
Pickled guindilla pepper, green olives, salt cured anchovies

Pintxo de Manchego y Membrillo 4.50
Manchego cheese, membrillo

Pintxo de Pulpo 4.50
Octopus, fingerling potato, cherry tomato

Pintxo de Verduras 2.50
Roasted vegetable skewer, almond allioli

Brocheta de Gambas 4
Prawn, quail egg, pickled guindilla, allioli

Montado de Bonito 3
Bonito del Norte tuna, oil cured tomato, pickled guindilla

Montado de Salmón 3
Smoked salmon, yogurt, red onion, celery

Montado de Jamón 3
Serrano ham, fig jam, Idiazábal cheese

Montado de Chorizo 3
Chorizo, herb allioli, pickled shallots

Montado de Escalivada 3
Catalan roasted vegetables, goat cheese

Montado de Setas 3
Marinated mushrooms, goat cheese

(Montado = on toast / Pintxo = skewer)