

## MEDIODÍA LUNCH

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### El Bocata del Cura 15

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

### Egg 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 17

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

### Lubina a la Plancha 21

Grilled Branzino, Brussels sprouts, herbed yogurt

### Carne a la Plancha 26

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

## ENSALADAS SALADS

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### 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

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### 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

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### 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

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

**Pintxos Morunos** 14  
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 48

Mixed grill with Creekstone Farm Hanger steak, house-made Chorizo, acorn-fed Ibérico 'Secreto', french fries, garlic allioli, hazelnut romesco, and salsa verde

## PESCADOS Y MARISCOS SEAFOOD

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**Calamares** 14  
Baby squid, white beans, artichokes, squid ink, Calabrian chillies, garlic, dill

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

**Pulpo a la Plancha** 19  
Grilled octopus, fennel, smoked pimentón, Picual olive oil mashed potatoes

## VERDURAS VEGETABLES

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**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** 9  
Blistered Shishito peppers, coarse sea salt

**Coca de Setas** 15  
Grilled atbread, porcini purée, caramelized onions, wild mushrooms, pine nuts, arugula

**Coles de Bruselas** 13  
Brussels sprouts, cured Spanish chorizo, lemon juice

**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

**Patatas Bravas** 10  
Crispy potatoes, salsa brava, roasted garlic allioli

## PAELLA

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**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)

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**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)