

BEVERAGES

Sangria \$8 glass / \$32 pitcher
Boqueria's Signature Red, Rose or White Sangria

Mimosa Rosada \$8 glass / \$27 "jarra"
Juve y Camps Rosé Cava, Blood Orange

Bloody Mary \$10 glass / \$25 "jarra"
Spicy Bloody Mary, Guindilla Pepper

Catalan Cava Cocktail \$12
Cava, orange juice, float of Campari

Margarita \$12
Chinaco Blanco, fresh lime juice, lime syrup
orange zest, on the rocks with spicy salt

Sherry \$9 glass / \$50 bottle
González-Byass "Tío Pepe" Fino (kosher)

SALADS

Marinated Shrimp Salad \$14
Shaved fennel, citrus, avocado, pine nuts

Roasted Beet Salad \$13
Spinach, goat cheese, candied walnuts

Braised Radicchio Salad \$14
Serrano Ham, frisee, crispy artichokes, poached egg

Organic Mixed Greens Salad \$10
Roasted squash, herbed croutons, citrus vinaigrette

SIDES

French Fries \$7

Seasonal fruit and berries \$9

"The Yoghurt Place" thick yogurt
served with cinnamon granola \$9

Slab-cut double smoked bacon \$5

House-made heritage pork sausage \$5

BOQUERIA

Brunch served Saturday and Sunday, noon to 4:30

CLASSIC BRUNCH DISHES

Assorted **pastries** from Falai Panetteria \$4 each / Basket \$13

Buckwheat-buttermilk pancakes or french toast, seasonal fruit compote \$12

Eggs Benedict, English muffin, Canadian bacon or
house cured Wild King Salmon, Hollandaise, french fries \$16

Rolled omelet, goat cheese, green market spring vegetables, french fries \$14

Marinated skirt **steak and two-fried eggs**, french fries, blistered peppers \$17

Three eggs any style, toasted Filone bread, roasted mushrooms, french Fries \$14

Boqueria hamburger, tomatoes, bib lettuce, house pickles, french fries \$15
Add Tetilla cheese, double smoked bacon, fried egg \$1 each

SPANISH BRUNCH

Three baked eggs, salt-cod Brandade, roasted red peppers \$14

Soft-scramble of Rock Shrimp, Guindilla pepper, spring garlic on a brioche bun \$15

Ocean Trout "a la plancha," spring peas, fresh beans, tomato vinaigrette \$16

Half roasted organic baby chicken, frisée and warm potato salad \$15

House-smoked trout spread, cured Wild King Salmon, chopped egg \$14

Paella Valenciana with Bomba rice, prawns, mussels, clams, cockles, chorizo, chicken \$29

We use organic, farm raised eggs and organic meats and produce whenever possible

TAPAS

Quesos y Embutidos \$19
Spanish artisanal cured meats and cheese

Perfecto de Pato \$12
Whipped duck liver parfait, toasted Filone bread

Espinacas a la Catalana \$7
Sautéed spinach, garbanzos, pine nuts, garlic, raisins

Patatas Bravas \$7
Crispy potatoes, "salsa brava", roasted garlic ali oli

Pimientos de Padrón \$7
Blistered Shishito peppers, coarse sea salt

Cojonudo \$8
Fried quail eggs and chorizo on toast

Dátiles con Béicon \$7
Dates stuffed with almonds and Valdeón, wrapped in bacon

Pintxos Morunos \$8
Seared lamb marinated in lemon and cumin, salsa verde

Txipirones \$12
Baby squid a la plancha, arugula, black olive, radish, garbanzo

Croquetas Cremosas: Setas, Bacalao y Cochinillo \$10
Creamy croquettes: mushroom, salt cod and suckling pig

SWEETS

Churros Con Chocolate \$7
Traditional fried dough, thick dark chocolate

Tarta de Limon \$7
Lemon tart, caramelized citrus

Crema Catalana \$7
Caramelized creamy custard

Flan \$7
Creamy egg custard

Tarta de Santiago \$7
Galician almond tart