

# BOQUERIA

## ENSALADAS | Salads

### Ensalada del Momento 10

Organic mixed greens, herbed croutons, citrus vinaigrette

### Ensalada Atún 10

Seared tuna, frisée, black olives, cauliflower, hard boiled egg, lemon, sherry-dijon vinaigrette

## QUESOS | Artisanal Cheeses

Choose a la carte or the Chef's Selection of 3 cheeses served with olives and *pan con tomate* 15

### Aged Mahón {Menorca} 5

Cow's milk

Hard, tangy, intense, sharp, citrus

### Garroxta {Catalunya} 5

Goat's milk

Hard, herbal, earthy, long, sharp finish

### Tetilla {Galicia} 5

Cow's milk

Semi-soft, mild flavored, buttery and tangy

### La Serena {Extremadura} 6

Unpasteurized sheep's milk

Soft, creamy, slightly salty, floral

### Rosemary Manchego {La Mancha} 5

Sheep's milk

Hard, nutty, rosemary rind

### Idiazabal {Navarra} 5

Sheep's milk

Semi-hard, buttery, lightly smoked

### Caña de Cabra {Murcia} 5

Goat's milk

Soft, citrus, creamy, slightly grassy

### Monte Enebro {Castilla y León} 6

Goat's milk

Soft, earthy, aged 2-3 months in ash

### Aged Manchego {La Mancha} 5

Sheep's milk

Hard, notes of caramel and nuts

### Valdeón {Castilla y León} 5

Goat, sheep, and cow's milk

Soft, creamy, sharp blue

## EMBUTIDOS IBERICOS | Iberian Cured Meats

### Jamón Ibérico de Bellota "5 Jotas" 32/oz

Hand carved, Acorn-fed Ibérico ham aged for 36 months

### Paleta Ibérica de Bellota "5 Jotas" 22/oz

Hand carved, Acorn-fed Ibérico ham aged for 28 months

### Lomo Ibérico 12/oz

Dry cured, acorn-fed pork loin

## EMBUTIDOS | Artisanal Meats

Choose a la carte or the Chef's Selection of 3 meats served with olives and *pan con tomate* 15

### Jamón Serrano 9

"Jamónes de Segovia" Serrano ham, aged 18 Months

### Chorizo Vela 5

Mildly spicy pork sausage cured with pimentón

### Salchichón 5

Spiced pork sausage, cured with garlic and herbs

### Fuet 5

Catalan style hard pork sausage

### Sobrasada 5

Soft, pimentón-cured pork sausage from Mallorca

20% service charge will be added for parties of six or more

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## TAPAS | The Classics

### Pan con Tomate 5

Grilled bread rubbed with tomato, garlic and olive oil

### Cojonudo\* 4

Fried quail eggs and chorizo on toast

### Pintxos Morunos\* 9

Seared, Colorado lamb skewers, pickled shallots, *salsa verde*

### Dátiles con Beicon 7

Dates stuffed with almonds and Valdeón, wrapped in bacon

### Tortilla Española\* 6

Traditional Spanish omelet of farm eggs, confit potatoes and Spanish onions

### Pimientos de Padrón 7

Blistered Shishito peppers, coarse sea salt

### Salteado de Setas 9

Sautéed wild mushrooms, Manchego cheese, thyme

### Gambas al Ajillo 13

Shrimp, garlic, Guindilla pepper in olive oil

### Bombas de la Barceloneta\* 9

Three beef and potato croquettes, *salsa brava*, garlic allioli

### Espinacas a la Catalana 8

Sautéed spinach, garbanzos, pine nuts, garlic, raisins

### Patatas Bravas\* 8

Crispy potatoes, *salsa brava*, roasted garlic allioli

### Croquetas Cremosas 8

Creamy croquettes; two each of mushroom and Serrano ham

### Buñuelos de Bacalao\* 9

Five salt-cod and potato fritters, citrus allioli

### Txipirones\* 13

Baby squid *a la plancha*, frisée, romesco vinaigrette, tomato confit, crispy scallions

### Albóndigas 14

Lamb meatballs, tomato sauce, sheep's milk cheese

### Carne a la Plancha\* 19

Hanger steak *a la plancha*, fingerling potatoes, Shishito peppers, *mojo verde*

## ARROCES | Rice Dishes

### Paella de Mariscos 19 per person (minimum 2 orders)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, *salsa verde*

### Arroz a la Cazadora 19 per person (minimum 2 orders)

Bomba rice, roasted quail, porcini mushrooms, artichokes, green bell peppers, garlic

## COCAS | Flatbreads

### Coca de Verduras 10

Zucchini, eggplant, basil oil, tomato confit, black olives, goat cheese

### Coca Mallorquina\* 12

Sobrasada, caramelized onions, Mahón cheese, quail eggs

### Coca de Setas 11

Wild mushrooms, Idiazábal cheese, caramelized onions, pine nuts, Pedro Ximénez reduction

\*Please be aware:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness