

## PAN

<b>Pan con tomate (v)</b> tomato and olive oil	3.90
<b>Pan con ali-oli (v)</b> ali-oli	3.60
<b>Pan de barra (v)</b> with extra virgin olive oil	2.90

## ENTRANTES

<b>Aceitunas (GF) (v)</b> marinated olives	3.90
<b>Boquerones (GF)</b> anchovies in vinaigrette	5.60

## TRADICIONAL

<b>Patatas bravas (v)</b> Crispy potatoes, "salsa brava"	5.90
<b>Croquetas</b> Croquetas with Iberian ham and chicken	7.60 / 14.00
<b>Chipirones</b> Baby squid, Andaluz style	8.90
<b>Chorizo a la sidra (GF)</b> Chorizo with cider	6.60
<b>Pimientos de Padrón (v)</b> Salted peppers from Padrón, Galicia	5.90
<b>Tortilla española (v)</b> Traditional Spanish tortilla with ali-oli	6.60
<b>Albóndigas</b> Beef meatballs in tomato sauce	7.90
<b>Huevos rotos</b> Broken free-range eggs with sobrasada, Serrano Ham, crispy potatoes	7.90

## ARROZ

<b>Risotto de rabo de toro</b> Oxtail Risotto	9.90
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<b>Paella de pescado y marisco (GF) (min2 pers) **</b> 14.90 Paella with squid, king prawns, mussels and saffron	p/person
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<b>Arroz negro (GF) **</b> 11.90 Bomba rice, squid in their own ink, mussels, prawn and ali-oli	
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\*\*Please allow 25 min

## MEAT

<b>Cochinillo asado (GF)</b> 11.80 Our famous suckling pig, sweet potato crisps, apple sauce & lime sorbet	
<b>Confit de cordero (GF)</b> 8.60 Lamb confit, caramelised figs, cucumber raita	
<b>Pincho de Solomillo</b> 8.90 Beef Tenderloin, Foie & Pedro Ximénez on toasted bread	
<b>Presal Ibérica</b> 9.90 Iberian pork shoulder with Canary spicy mojo	
<b>Tacos de cochinillo (GF)</b> 7.90 Suckling pig tacos	

## FISH & SEAFOOD

<b>Bacalao al Pil Pil</b> 8.90 Salt cod with a garlic & olive oil sauce on potatoes	
<b>Langostinos (GF)</b> 9.60 Grilled king prawns with garlic and parsley	
<b>Tartar de atún y aguacate</b> 9.90 Tuna tartar with avocado & sesame served with raisin toast	
<b>Buñuelos de bacalao</b> 7.20 Cod fritters	
<b>Lubina entera frita en adobo</b> 14.00 Spectacular whole seabass, marinated & fried	
<b>Pulpo a la gallega (GF)</b> 11.80 Octopus with paprika on bed of potatoes	

## CURED HAM

<b>Jamón ibérico puro bellota (GF)</b> 11.90 / 19.90 Hand-carved Iberian ham acorn-fed from Julián Martín	
<b>Selección de embutidos (GF)</b> 9.90 Cured ham selection	

## CHEESE

with sultanas, nuts and grapes

<b>Selección de quesos (GF)</b> 9.90 Mahón, Boffard, Manchego, Montesinos & Cabrales	
<b>Queso Manchego (GF)</b> 8.60 Manchego cheese, Montelarreina Gran Reserva (w/membrillo)	

# BOQUERIA

Please see board for our Specials

## SALADS

fresh from the grill

<b>Ensalada de langostinos</b> 8.70 Grilled king prawns, truffle & goat's cheese dressing, on mixed leaves	
<b>Ensalada de pato</b> 7.80 Grilled crispy duck salad with pomegranate	

## VEGETARIAN

<b>Berenjena frita (v)</b> 8.00 Crispy aubergine with spiced honey	
<b>Queso de cabra con rúcula (GF) (v)</b> 7.60 Baked goat cheese, tomato jam, sunflower seeds, rocket	
<b>Parrillada de 7 verduras (GF) (v)</b> 8.00 7 grilled vegetables with garlic oil and parsley	

## DESSERTS

<b>Spain's most famous cheesecake (GF)</b> 6.60	
<b>Home-made Spanish chocolate tart</b> 6.60	
<b>Leche frita</b> squares of fried milk dusted with cinnamon 5.00	
<b>Churros con chocolate</b> three churros 6.00	
<b>Crema catalana (GF)</b> caramelized creamy custard 5.60	
<b>Tarta de Santiago</b> almond cake & vanilla ice-cream 5.60	

ALLERGY ADVICE: For any questions about allergies or ingredients please consult your waiter. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT



boqueria\_london