

ENTRANTES

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| Aceitunas aliñadas (GF) (v) Marinated olives | 2.30 |
| Almendras marconas (v) Marcona almonds | 2.90 |
| Boquerones en vinagre (GF) Fresh anchovies in vinaigrette | 4.70 |
| Pan con tomate (v) Bread with tomato and olive oil | 2.90 |
| Pan con ali-oli (v) Bread with ali-oli sauce | 2.60 |
| Pan de barra (v) Plain bread with olive oil | 1.60 |
| Pincho de queso Brie y jamón ibérico Pincho of grilled Brie cheese with Iberian ham | 5.20 |
| Canelones de berenjena (GF) (v) Aubergine cannelloni stuffed with goat's cheese, shitake mushrooms, baby spinach & red onion | 5.60 |

CURED HAMS

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| Jamón ibérico puro bellota (Julián Martín) (GF) Hand-carved Iberian ham acorn-fed from Guijuelo | 11.00 / 18.00 |
| Selección de embutidos ibéricos (GF) Selection of Iberian charcuterie | 12.00 |
| Caña de lomo ibérico (GF) Cured pork loin | 14.00 |
| Chorizo ibérico (GF) Iberian chorizo | 9.00 |

CHEESES

(with sultanas, nuts and grapes)

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| Selección de quesos (GF) Mahón, Boffard, Manchego, Montesinos & Cabrales | 8.90 |
| Queso Manchego curado (GF) Manchego cheese, Montelarreina Gran Reserva | 7.90 |
| Idiazabal curado (GF) Mature sheep's cheese from the Basque country | 8.60 |

ARROZ

(Please allow 25 min)

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| Arroz negro (GF) Bomba rice, squid in their own ink, mussels, prawn and ali-oli sacue | 9.80 |
| Paella de pescado y marisco (GF) (Min 2 pers) Paella with squid, king prawns, mussels and saffron | 13.50 p/person |

TRADICIONALES

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| Chorizo a la sidra (GF) Chorizo with cider | 4.90 |
| Patatas bravas (v) Fried potatoes with salsa brava | 4.90 |
| Croquetas de jamón y pollo Croquetas with Iberian ham and chicken | 5.90 |
| Tortilla española (v) Traditional Spanish tortilla with romesco sauce | 5.40 |
| Calamares a la romana Squid rings with ali-oli sauce | 7.40 |
| Pimientos de Padrón (v) (GF) Salted peppers from Padrón, Galicia | 4.90 |
| Pulpo a la gallega (GF) Octopus with paprika on bed of potatoes | 8.90 |
| Huevos rotos con Jamón Ibérico y sobrasada "Broken eggs" with Mallorcan chorizo, Iberian Ham, fried potatoes & Parmesan | 5.90 |
| Berenjena frita con miel (v) Crispy aubergine with spiced honey | 5.80 |

MEAT

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| Chuletilas de Cordero con patatas al vino Lamb chops & home-made crisps cooked with garlic & white wine | 8.30 |
| Miniburgers de ternera con chorizo Two beef & chorizo miniburgers, with caramelised onion & Pedro Ximénez sherry. | 7.30 |
| Pincho de Solomillo de ternera con foie y P.X. Beef Tenderloin, foie & Pedro Ximénez on toast | 7.90 |
| Cochinillo asado (GF) Suckling pig with sweet potato crisps, apple sauce & lemon sorbet | 8.90 |
| Presa Ibérica Iberian pork shoulder with roasted peppers marinated in, garlic and cumin "pont neuf" chips & goat's cheese sauce | 8.60 |
| Albóndigas de cerdo, ternera y pollo en salsa de tomate Pork, beef & chicken meatballs in tomato sauce | 6.00 |

FISH / SEAFOOD

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| Gambas al ajillo (GF) King prawn, garlic, piquillo peppers and olive oil | 7.90 |
| Bacalao al Pil Pil Salt cod with a garlic, olive oil and parsley sauce on a bed of potatoes | 8.20 |
| Buñuelos de bacalao Cod fritters | 6.30 |
| Lubina con espinacas y praliné Seabass on fresh spinach with anise, pine nuts raisins and praline dressing | 7.90 |
| Tartar de salmón y aguacate Salmon tartar with avocado served with raisin and nuts toast | 8.20 |



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Vegetarian (v)
Gluten Free (GF)

SPECIALS

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| Pulpo a la brasa Grilled octopus with paprika, mash potato and crispy bacon | 8.60 |
| Carrillera ibérica con hummus Iberian pork cheeks with hummus | 8.20 |
| Salmonete con pure de coliflor y setas Red Mullet with cauliflower pure and wild mushrooms | 8.90 |
| Iberian pork red curry Served in steamed bao buns | 8.40 |
| Carpaccio de atún con ajo blanco y soja Red tuna carpaccio on garlic, almond, soy sauce & fresh tomato | 6.80 |

ENSALADAS

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| Ensalada de pollo al pimentón Roast chicken, fuet, parmesano, romaine lettuce, croutons, chive & anchovy dressing | 5.80 |
| Ensalada verde (GF) (v) Mixed lettuce, avocado, cherry tomatoes, shredded carrot | 5.40 |

DESSERTS

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| Churros con chocolate Three churros served with hot chocolate | 5.00 |
| Crema catalana (GF) Caramelized creamy custard | 4.90 |
| Flan de queso (GF) Fusion of crème-caramel & cheesecake | 4.90 |
| Brownie de chocolate con helado de vainilla Chocolate & walnut brownie served with vanilla ice-cream | 5.60 |
| Torrija con helado de vainilla Traditional dessert of "French toast" with cinnamon & ice-cream | 5.20 |
| Tarta de Santiago con helado de vainilla Santiago almond cake with vanilla ice-cream | 4.90 |