

TAPAS



Patatas bravas (v) Fried potatoes with <i>salsa brava</i>	5.90
Pimientos de Padrón (vE) Salted peppers from Padrón, Galicia	6.90
Tortilla española (v) Traditional Spanish tortilla with ali-oli	7.90
Bimi con salsa romesco (vE) Tenderstem broccoli with Romesco sauce	7.30
Berenjena frita con miel (v) Crispy aubergine with spiced honey	8.90
Alcachofas a la parrilla con salsa verde (vE) Grilled artichokes with <i>salsa verde</i>	8.90



Boquerones Anchovies in vinaigrette	6.90
Gambas al ajillo King prawn, garlic, chillies, piquillo peppers and olive oil	12
Chipirones Baby squid, Andaluz style	9.90
Lubina entera frita en adobo Spectacular whole seabass, marinated & lightly-battered	9.90
Tartar de atún y aguacate Tuna tartar with avocado & sesame served with <i>totopos</i>	11



Chorizo al horno Chorizo with cider	7.90
Albóndigas Pork & beef meatballs in tomato sauce	8.90
Huevos rotos Broken eggs with sobrasada, serrano ham, potatoes	9.60
Tacos de cochinito Two suckling pig tacos	8.90
Carrillera ibérica al vino tinto con hummus Iberian pork cheeks in red wine with homemade hummus	9.90
Torrezno ibérico con mojo picón Iberian pork belly with Canary spicy mojo	9.90
Confit de cordero Slow-cooked lamb confit	9.90

BREAD & OLIVES

Catalán "glass bread" so called due to its crispy exterior and light open crumb.

Pan con ali-oli (v) with ali-oli	4
Pan de barra (vE) with extra virgin olive oil	4
Pan con tomate (vE) with tomato and olive oil	5
Aceitunas (GF) (vE) marinated olives	5

RICE

Made the traditional way with bomba rice from the wetlands south of Valencia, with saffron and most importantly home-made stock.

Paella de pescado y marisco (min 2 pers) Paella with squid, king prawns, mussels and saffron	16.90 ** p/person
Paella de pollo y verduras (min 2 pers) Paella with chicken, roman & butter beans and saffron	16.90 ** p/person
Arroz negro Bomba rice, squid in their own ink, mussels, prawn and ali-oli	13.90 **
Arroz bomba con rabo de toro Oxtail with bomba rice	11.00

**Please allow 25 min

SPECIALITIES

Showcasing the finest and most exclusive of Spanish gastronomy

Ternera gallega Galician steak with chimichurri (+ <i>hand-cut chips</i> 4)	16
Cochinito Suckling pig from Segovia, Spain,	14
Pulpo a la gallega Octopus Galician style, served with paprika on a bed of potatoes	18

CROQUETAS

One of Spanish cuisine's iconic dishes, home-made according to traditional recipes from generations of experience.

Croquetas de trufa y boletus (v) Croquetas with truffle & boletus	7.90
Croquetas de chorizo Croquetas with truffle & boletus	7.90
Croquetas de jamón Croquetas with Iberian ham and chicken	7.90
Mixed Croquetas 6 croquetas, 2 of each	8.60

BOQUERIA

TAPAS



SALADS

Queso de cabra con rúcula (v) Goat's cheese & wild rocket, tomato jam, sunflower seeds	7.90
Ensalada de pato Grilled crispy duck, mixed leaves, pomegranate	8.90

CHARCUTERIE

Top quality acorn-fed free range Iberian ham from the Sierra de Guijuelo. Thinly sliced with the delicate flavour of pure acorns.

Tabla de jamón ibérico y queso manchego Mixed board of iberian ham and Manchego cheese	16.00
--	-------

Jamón ibérico puro bellota Hand-carved Iberian ham acorn-fed from Julián Martín	13.00 / 21.00
---	---------------

Our Manchego cheese has been carefully selected from the best of the La Mancha region, made with sheep's milk and boasting a smooth, nutty flavour.

Queso Manchego curado (v) Manchego cheese, Montelarreina Gran Reserva	9.60
---	------

DESSERTS

Home-made by Boqueria's pastry chef

Spain's famous burnt cheesecake	7.90
Churros con chocolate three churros	7.90
Crema catalana caramelized creamy custard	6.90
Pistachio supreme cheesecake	7.90
Torrija French toast, PX, cinnamon & vanilla ice-cream	6.90
Tarta de Santiago almond cake & vanilla ice-cream	6.90

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 v (Vegetarian), vE (Vegan)