

## TAPAS



<b>Patatas bravas (v)</b> Fried potatoes with salsa brava	5.90
<b>Pimientos de Padrón (vE) (GF)</b> Salted peppers from Padrón, Galicia	6.90
<b>Tortilla española (v) (GF)</b> Traditional Spanish tortilla with ali-oli	7.90
<b>Bimi con salsa romesco (vE)</b> Tenderstem broccoli with Romesco sauce	7.30
<b>Berenjena frita con miel (v)</b> Crispy aubergine with spiced honey	8.90
<b>Alcachofas a la parrilla (GF) (vE)</b> Grilled artichokes with salsa verde	8.90
	
<b>Boquerones (GF)</b> Anchovies in vinaigrette	6.90
<b>Gambas al ajillo (GF)</b> King prawns, garlic, chillies, piquillo peppers and olive oil	12
<b>Chipirones</b> Baby squid, Andaluz style	9.90
<b>Lubina en adobo</b> Spectacular whole seabass, marinated & lightly-battered	9.90
<b>Tartar de atún y aguacate</b> Tuna tartar with avocado & sesame served with totopos	11
	
<b>Chorizo al horno (GF)</b> Chorizo with cider	7.90
<b>Albóndigas</b> Beef meatballs in tomato sauce	8.90
<b>Huevos rotos (GF)</b> Broken eggs with sobrasada, serrano ham, potatoes	9.60
<b>Tacos de cochinito (GF)</b> Two suckling pig tacos	8.90
<b>Pollo crujiente</b> Crispy Chicken with Manchego cheese & Serrano ham	9.60
<b>Carrillera ibérica</b> Iberian pork cheeks in red wine with homemade hummus	9.90
<b>Solomillo ibérico</b> Iberian pork sirloin with red berry and goat's cheese sauce	9.90

## BREAD & OLIVES

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

<b>Pan de barra (vE)</b> glass bread	4
<b>Pan con ali-oli (v)</b> with ali-oli	4
<b>Pan con tomate (vE)</b> with tomato and olive oil	5
<b>Aceitunas</b> 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.*

<b>Paella de marisco (GF) (min 2 pers)</b> Paella with squid, king prawns, mussels and saffron	16.90 ** p/person
<b>Paella de pollo (GF) (min 2 pers)</b> Paella with chicken, green beans, butter beans and saffron	16.90 ** p/person
<b>Arroz negro (GF)</b> Bomba rice, squid in their own ink, mussels, prawn and ali-oli	13.90 **

\*\*Please allow 25 min

## SPECIALITIES

*Showcasing the finest of Spanish gastronomy*

<b>Ternera gallega (GF)</b> Galician steak with chimichurri (+ hand-cut chips 4)	18
<b>Cochinito (GF)</b> Our famous suckling pig, sweet potato crisps, apple sauce & home-made lime sorbet	14
<b>Pulpo a la gallega (GF)</b> Octopus served on a bed of potatoes with paprika	16

## CROQUETAS

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

<b>Trufa y boletus (v)</b> Croquetas with truffle & boletus	7.90
<b>Cuatro quesos (v)</b> Croquetas with 4 cheeses & membrillo	7.90
<b>Jamón ibérico</b> Croquetas with Iberian ham and chicken	7.90
<b>Mixed Croquetas</b> 6 croquetas, 2 of each	8.60

# BOQUERIA

## TAPAS



## SALADS

<b>Queso de cabra (v) (GF)</b> Goat's cheese & wild rocket, tomato jam, sunflower seeds	7.90
<b>Ensalada de pato</b> 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.*

<b>Tabla de jamón ibérico y queso manchego</b> Mixed board of iberian ham and Manchego cheese	16.00
<b>Jamón ibérico puro bellota (GF)</b> Hand-carved Iberian ham acorn-fed from Julián Martín	13.00 / 21.00
<i>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.</i>	
<b>Queso Manchego curado (GF) (v)</b> Manchego cheese, Montelarreina Gran Reserva	9.60

## DESSERTS

*Home-made by Boqueria's pastry chef*

<b>Spain's famous burnt cheesecake (GF)</b>	7.90
<b>Churros con chocolate</b> three churros	7.90
<b>Pistachio supreme cheesecake (GF)</b>	7.90
<b>Torrija</b> French toast, PX, cinnamon & vanilla ice-cream	6.90
<b>Tarta de Santiago</b> 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)