

TAPAS



Patatas bravas (v) Fried potatoes with <i>salsa brava</i>	5.90
Pimientos de Padrón (vE) (GF) Salted peppers from Padrón, Galicia	6.90
Tortilla española (v) (GF) 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 (GF) (vE) Grilled artichokes with <i>salsa verde</i>	8.90
	
Boquerones (GF) Anchovies in vinaigrette	6.90
Gambas al ajillo (GF) King prawns, garlic, chillies, piquillo peppers and olive oil	12
Chipirones Baby squid, Andaluz style	9.90
Lubina 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 (GF) Chorizo with cider	7.90
Albóndigas Beef meatballs in tomato sauce	8.90
Huevos rotos (GF) Broken eggs with sobrasada, serrano ham, potatoes	9.60
Tacos de cochinito (GF) Two suckling pig tacos	8.90
Pollo crujiente Crispy Chicken with Manchego cheese & Serrano ham	9.60
Carrillera ibérica Iberian pork cheeks in red wine with homemade hummus	9.90

BREAD & OLIVES

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

Pan de barra (vE) glass bread	4
Pan con ali-oli (v) with ali-oli	5
Pan con tomate (vE) with tomato and olive oil	5
Aceitunas 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 marisco (GF) (min 2 pers) Paella with squid, king prawns, mussels and saffron	16.90 ** p/person
Paella de pollo (GF) (min 2 pers) Paella with chicken, green beans, butter beans and saffron	16.90 ** p/person
Arroz negro (GF) 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

Ternera gallega (GF) Galician steak with chimichurri (+ <i>hand-cut chips</i> 4)	18
Cochinito (GF) Our famous suckling pig, sweet potato crisps, apple sauce & home-made lime sorbet	14
Pulpo a la gallega (GF) 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.

Trufa y boletus (v) Croquetas with truffle & boletus	7.90
Chorizo Croquetas with chorizo	7.90
Jamón ibérico Croquetas with Iberian ham and chicken	7.90
Mixed Croquetas 6 croquetas, 2 of each	8.60

BOQUERIA

TAPAS



SALADS

Queso de cabra (v) (GF) 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 (GF) 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>	
Queso Manchego curado (GF) (v) Manchego cheese, Montelarreina Gran Reserva	9.60

DESSERTS

Home-made by Boqueria's pastry chef

Spain's famous burnt cheesecake (GF)	7.90
Churros con chocolate three churros	7.90
Pistachio supreme cheesecake (GF)	7.90
Sorbete de limón y lima Lemon & Lime sorbet	6.00
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)