

ENTRANTES

- Aceitunas aliñadas (GF) (v) 2.00
Marinated olives
- Almendras marconas (v) 2.30
Marcona almonds
- Boquerones en vinagre (GF) 4.50
Fresh anchovies in vinaigrette
- Pan con tomate (v) 2.60
Bread with tomato, garlic and olive oil
- Pan con ali-oli (v) 2.20
Bread with ali-oli sauce
- Pan de barra (v) 1.60
Plain bread

TRADICIONALES

- Chorizo a la sidra (GF) 4.90
Chorizo with cider
- Patatas bravas (GF) (v) 4.20
Crispy potatoes, "salsa brava", alioli
- Croquetas de Jamon 5.20
Croquetas with Iberian ham
- Tortilla española (GF) (v) 4.90
Traditional Spanish tortilla
- Berenjena gratinada 4.90
Aubergine gratinated with ham and prawns
- Calamares a la romana 7.30
Fried squid with lemon mayonnaise
- Pimientos de Padrón (GF) (v) 4.80
Salted peppers from Padrón, Galicia
- Pulpo a la gallega (GF) 7.30
Octopus with paprika on bed of potatoes
- Fabada Asturiana 4.90
White beans with chorizo and morcilla
- Huevos rotos con sobrasada y Jamón Ibérico (GF) 5.90
Scrambled eggs with Mallorcan chorizo and Iberian Ham
- Setas a la plancha con Jamón Ibérico (GF) 5.90
Grilled oyster mushrooms with Iberian Ham and garlic oil with parsley

VEGETARIAN

- Canelones de berenjena (GF) (v) 4.90
Aubergine cannelloni with goat cheese and mushrooms
- Queso de cabra con cebolla caramelizada (v) 4.90
Goat's cheese with caramelized onion and red fruits
- Espinacas a la crema gratinada con piñones (GF) (v) 4.90
Fresh spinach with melted cheese raisins and pine nuts
- Parrillada de verduras (GF) (v) 5.50
Grilled vegetables with garlic oil and parsley

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MEAT

- Chuletillas de Cordero con patatas al vino 8.30
Lamb chops with potatoes cooked with garlic & white wine
- Pincho de Solomillo de ternera con Foie y P.X. 6.80
Pincho of toasted bread with Beef Tenderloin, Foie and Pedro Ximenez
- Cochinillo asado (GF) 8.70
Suckling pig with parsnip, sweet potato crisps, apple sauce & lemon sorbet
- Solomillo de cerdo en salsa boletus (GF) 7.80
Iberian pork with "boletus" mushroom sauce
- Albondigas de cerdo y ternera en salsa de tomate 6.00
Pork & beef meatballs in tomato sauce

FISH / SEAFOOD

- Buñuelos de bacalao 6.30
Cod fritters
- Rape a la catalana con gambas 7.90
Monkfish "Catalana" with prawns
- Langostinos a la parrilla con ajo y perejil (GF) 7.60
Grilled king prawns with garlic and parsley
- Bacalao con samfaina 8.20
Cod loin on base of ratatouille with shredded leeks and baked egg yolk
- Lubina con risotto de trigo 7.90
Seabass with wheat risotto on parmesan & scallops cream
- Carpaccio de atun con ajo blanco y soja (GF) 6.80
Red Tuna Carpaccio with garlic, almond, soy sauce and fresh tomato

ARROZ (Please allow 25 min)

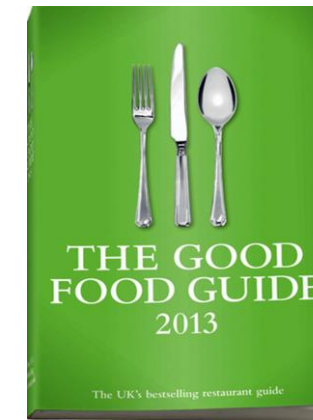
- Arroz negro (GF) 9.80
Black rice with squids and mussels
- Paella de pescado y marisco (GF) (Min 2 pers) 13.00 p/person
Paella with squid, shrimp and mussels
- Arroz con Bogavante (GF) (Min 2 pers) 17.50 p/person
'Bomba' rice with lobster, squid & prawns

ENSALADAS

- Carpaccio de Tomate (GF) (V) 4.80
Tomato Carpaccio with basil and black olives
- Ensalada de queso de cabra y espinacas (GF) (V) 6.20
Fresh spinach, cherry tomatoes, black olive purée, gratinated goat's cheese and ginger vinaigrette
- Escalivada con taquitos de bonito con P.X. (GF) 5.80
Roasted peppers and bonito tuna with Pedro Ximenez catalán style

For any allergy advice please consult your waiter

A discretionary service charge of 12.5% will be added to your bill for tables of 6 or more.



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EMBUTIDOS / CURED HAMS

- Jamón ibérico (Julián Martín) (GF) 9.00 / 16.00
Hand-carved iberian ham acorn-fed
- Selección de embutidos (GF) 7.95
Cured ham selection
- Jamón serrano (GF) 6.80
Serrano ham
- Fuet de Vic (GF) 4.60
Cured pork sausage from Vic, Cataluña
- Caña de lomo (GF) 6.00
Cured pork loin
- Chorizo ibérico (GF) 5.50
Iberian Chorizo

CHEESES

- Selección de quesos (GF) 7.95
Cheese selection (Manchego, Tetilla, Goat's and Blue cheese)
- Queso manchego con pasas y nueces (GF) 6.90
Manchego cheese with sultanas and nuts
- Queso tetilla con mermelada de membrillo (GF) 5.90
Mild-flavored, semi-soft cheese with tomato jam and quince jam

DESSERTS (home-made)

- Crema catalana (GF) 4.00
Caramelized creamy custard
- Leche frita 4.00
Cubes of fried milk dusted with cinnamon
- Pan de calatrava 4.00
Traditional crème caramel-style tart with almonds
- Tarta de Santiago con helado de vainilla 4.60
Santiago almond cake with vanilla ice-cream
- Tarta tres chocolates 4.60
Triple chocolate tart
- Tarta de queso con mermelada de frambuesa 4.60
Cheese cake with raspberry marmalade
- Helado de vainilla con pasas y Pedro Ximenez 5.20
Vanilla ice cream with raisins and Pedro Ximenez sherry
- Helado de chocolate con nueces caramelizadas 4.00
Chocolate ice cream with caramelised walnuts