

## DIPS & SPREADS

4 for 28

### ESCALIVADA 8 (GF)

Fire-roasted eggplant, red peppers and onions, yogurt

### AJO BLANCO 8 (GF)

Creamy almond and garlic dip, tomatoes, cucumber

### SOBRASADA HUMMUS 8 (GF)

Mallorcan pork sausage, quince purée

### MEL I MATÓ 8 (GF)

Whipped ricotta, walnuts, honey

Served with choice of crudités or warm flatbread.

## CHEESE & CHARCUTERIE

A la carte | 3 for 25 | 6 for 42

### CHEESE

#### AGED MAHÓN 7

Tangy, citrusy cow’s milk

#### CAÑA DE CABRA 7

Creamy, bright goat’s milk

#### AGED MANCHEGO 12

Nutty, caramel sheep’s milk

#### VALDEÓN 7

Sharp, creamy blue blend

#### TRUFFLE GOAT CHEESE 9

Earthy and sweet, goat’s milk

### CHARCUTERIE

#### JAMÓN SERRANO 12

Aged 16 months, savory, slightly sweet and nutty

#### SALCHICHÓN IBÉRICO DE BELLOTA 14

Cured pork sausage, seasoned with whole peppercorns

#### CHORIZO IBÉRICO DE BELLOTA 13

Mildly spicy cured pork sausage, seasoned with smoked pimentón

#### JAMÓN IBÉRICO DE BELLOTA 39

2 oz hand-carved portion of acorn-fed and 48-month Ibérico ham from Spain’s prize black Iberian pigs; deep, nutty flavor and unmistakable marbling.

## CLASSIC TAPAS

### CROQUETAS DE SETAS\* 9

Creamy mushroom croquettes, truffle allioli

### TORTILLA ESPAÑOLA\* 10 (GF)

Traditional Spanish potato and onion frittata, garlic allioli

### PAN CON TOMATE 8

Catalan-style toast with tomato, garlic and olive oil

### PIMIENTOS DE PADRÓN 9.5 (GF)

Blistered Shishito peppers, coarse sea salt

### CROQUETAS DE JAMÓN\* 9

Creamy Serrano ham croquettes, quince purée

### DÁTILES CON BEICON 10 (GF)

Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

### BOQUERONES\* 9 (GF)

Pickled white anchovies, house-made potato chips

### PATATAS BRAVAS\* 13.5 (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli

## SALADS & VEGETABLES

### FENNEL AND APPLE SALAD 14 (GF)

Mahón cheese, walnuts, mint, citrus dressing

### CRUNCHY CABBAGE SALAD 11 (GF)

Toasted almonds, pomegranate, sesame seeds

### LITTLE GEM SALAD 18 (GF)

Little Gem lettuce, roasted grapes, seared Caña de Cabra cheese, toasted pine nuts

### MARKET SALAD 12 (GF)

Spring lettuces, fresh herbs, sherry-lime vinaigrette

### MAITAKE & OYSTER MUSHROOM SKEWERS 15

Hazelnut romesco, grilled lemon

### ROASTED CARROTS 16 (GF)

Yogurt, pistachios, honey

### GRILLED BROCCOLINI 14 (GF)

Ajo blanco, golden raisins, Marcona almonds

### ROASTED SWEET POTATO 13 (GF)

Sriracha yogurt sauce, pistachio-hazelnut crumble, molasses, honey, lemon

### SPICED FRIES 9 (GF)

Hot pimentón salt

# BOQUERIA

BOSTON SEAPORT  
25 THOMSON PLACE, BOSTON

## CHEF’S MENU

### BOQUERIA ESSENTIALS 49 P/P

A generous introduction to Boqueria: our guests’ favorite classic tapas and seasonal dishes.

### THE SEASONAL SELECTION 55 P/P

Built around what’s new this fall: a few familiar favorites, plus seasonal vegetables and proteins, with your choice of one meat, fish or paella from *For the Table*.

### IBÉRICO CELEBRATION 69 P/P

Our celebration menu: Jamón Ibérico, Secreto de Ibérico, and seasonal vegetables and proteins, with your choice of one meat, fish or paella from *For the Table*.

## SEAFOOD

### TUNA CRUDO\* 26 (GF)

Yellow-fin tuna, shallots, capers, lemon, olive oil

### PULPO 24 (GF)

Seared octopus, olive oil crushed potatoes, Manzanilla olivada

### SEARED SKATE WING 19 (GF)

Citrus mashed potatoes, lemon caper butter, toasted pine nuts

## MEAT

### PINTXOS MORUNOS\* 16

Marinated lamb skewers, pickled shallots, salsa verde, crusty bread

### CHICKEN SKEWERS 15 (GF)

Roasted red pepper and Nyora sauce, pickled shallots

### ALBÓNDIGAS 17.5

Beef and pork meatballs, tomato sauce, sheep’s milk cheese

### STRIP STEAK\* 4OZ 18 | 8OZ 36 (GF)

Brandt Ranch NY Strip, salsa verde, lemon allioli

Add pimentón spiced fries — 7

## FOR THE TABLE

Each of these dishes serves 2-3 people

### CHICKEN & CHORIZO PAELLA 46 (GF)

Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika

### VEGETABLE PAELLA 38 (GF)

Bomba rice, eggplant, broccoli, peas, tomatoes, piquillo peppers

### SEAFOOD PAELLA\* 58 (GF)

Saffron Bomba rice, monkfish, cuttlefish, squid, shrimp, clams, mussels

### PINTXOS DE GAMBAS Y CALAMAR 22

Bacon-wrapped squid and shrimp skewers, lentils, smoked paprika vinaigrette

### GAMBAS AL AJILLO 19.5 (GF)

Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil

### HALF ROASTED CHICKEN 25 (GF)

Lemon, herbs, salsa verde

### ANDALUSIAN STYLE LAMB CHOPS\* 25 (GF)

Four marinated lamb chops, served with lemon

### SECRETO DE IBÉRICO\* 36 (GF)

Richly marbled seared Ibérico pork, white romesco, shoestring potatoes

### ANGUS BEEF SLIDERS\* 15

Sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

### WHOLE ROASTED BRANZINO 49 (GF)

800g Branzino in traditional “Bilbaina” preparation with pimentón, olive oil, garlic

### WHOLE ROASTED CHICKEN 44 (GF)

Lemon, herbs, salsa verde

### ANDALUSIAN STYLE LAMB CHOPS\* 48 (GF)

Eight marinated lamb chops, served with lemon

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. For parties of 6 or more, a taxed 20% service charge will be added.

