

LUNCH

TAPAS LUNCH 24/PERSON

A selection of our best and quickest tapas, served to share amongst the table.
Dessert included.

TAPAS | CHOOSE 2 PER PERSON:

CRUNCHY CABBAGE SALAD (GF)

LITTLE GEM SALAD (GF)

MARKET SALAD (GF)

PATATAS BRAVAS* (GF)

CROQUETAS DE SETAS*

CROQUETAS DE JAMÓN*

CHICKEN SKEWERS (GF)

ALBÓNDIGAS

ANGUS BEEF SLIDERS*

DESSERT | CLASSIC CHURROS

with choice of sauce: dulce de leche, hot chocolate, or nutella (All 3 sauces for +\$4)

SALAD ADDITIONS

Add to any salad: Chicken 9, Steak* 12, Shrimp 10, Salmon 11, Boquerones 6, Avocado 5

BOWLS

GRILLED SALMON* (GF) 19

Black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

ROASTED CHICKEN* (GF) 18

Black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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

PAN CON TOMATE 8

Catalan-style toast with tomato, garlic and olive oil

SERRANO HAM GRILLED CHEESE* 11

Burrata cheese, truffle allioli

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 16 (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 15 (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 8 (GF)

Hot pimentón salt

BOQUERIA

NASHVILLE
5005 BROADWAY PLACE, NASHVILLE

CHEF’S MENU

BOQUERIA ESSENTIALS 47 P/P

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

THE SEASONAL SELECTION 53 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 67 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

PULPO 23 (GF)

Seared octopus, olive oil crushed potatoes, Manzanilla olivada

PINTXOS DE GAMBAS Y CALAMAR 22

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

MEAT

PINTXOS MORUNOS* 16

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

CHICKEN SKEWERS 14 (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 17 | 8OZ 34 (GF)

Brandt Ranch NY Strip, salsa verde, lemon allioli

Add pimentón spiced fries — 6

HALF ROASTED CHICKEN 25 (GF)

Lemon, herbs, salsa verde

FOR THE TABLE

Each of these dishes serves 2-3 people

CHICKEN & CHORIZO PAELLA 44 (GF)

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

VEGETABLE PAELLA 38 (GF)

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

SEAFOOD PAELLA* 49.5 (GF)

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

GAMBAS AL AJILLO 19.5 (GF)

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

SALMON A LA CATALANA 26

Blackened 8 oz. salmon fillet, lemon-herb butter, sautéed spinach, toasted pine nuts, golden raisins

ANDALUSIAN STYLE LAMB CHOPS* 25 (GF)

Four marinated lamb chops, served with lemon

SECRETO DE IBÉRICO* 34 (GF)

Richly marbled seared Ibérico pork, white romesco, shoestring potatoes

PX CHICKEN WINGS 14.5 (GF)

Sweet and sour Pedro Ximénez reduction

ANGUS BEEF SLIDERS* 15

Sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

STEAK AND CHORIZO MONTADO* 18

Grilled sourdough, mojo verde, garlic allioli

WHOLE ROASTED BRANZINO 48 (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* 46 (GF)

Eight marinated lamb chops, served with lemon

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