

# LA BOQUERIA

An eatery in Jozi, taking influence from our favourite Hispanic food markets around the world

## PARA PICAR

Our nibbles pair perfectly with an aperitif

Vegetarian [V]  
Nut / seed [N]

### BLISTERED EDAMAME [V]

Edamame beans splashed with rock salt, chilli, soya and lime 52

### CHEESE PLATE [V]

Rocinante, Manchego & Cheddar Maduro. Carrot & fennel marmalade, pickled fennel & our housemade cracker breads 96

### MARINATED OLIVES [V]

Mission, Manzanilla and Kalamata marinated olives 45

### HOT FRIED OLIVES [V]

Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli 45

### EL BOQUERÓN

White anchovy, marinated red pepper & white bean puree on toast 48

### CURED MEAT PLATE [N]

Jamon Serrano, Cabecero De Lomo & Salsichon cured meat. Pan con tomate 96

## RAW + CURED

Peruvian style cured & fresh raw fish

### FRESHLY SHUCKED OYSTERS

NAKED 25 each

SANTA MARIA Spicy tomato, cucumber, celery leaf, coriander & rice vinegar 30 each

### BARRAMUNDI CEVICHE

In a citrus chilli Tiger's Milk with fresh radish and mint 90

### TUNA KIÓN CEVICHE

Lightly seared and then ceviched in citrus, chilli & pomegranate ponzu with candied ginger and basil oil 105

### SALMON TIRADITO

Norwegian salmon, ponzu dressing, mange tout, red chilli, coconut shavings and crispy poppadoms 105

### PULPO NARANJA

Lime and coriander oil marinated octopus. Orange segments, quinoa, charred corn and horseradish emulsion 98

## TAPAS

Our favourite Hispanic small plates

### ARTICHOKE & FENNEL CROQUETTAS [V]

With Asiago cheese and a lemon, chilli & garlic aioli 65

### COAL-FIRED AUBERGINE [V]

Parsley & lime marinated aubergine. Tomato chilli jam, pickled lime yogurt & crispy chickpeas 56

### WOOD-FIRED GOATS CHEESE [V] [N]

Spanish goats cheese with rustic tomato salsa, green olive pesto and crusty market bread 62

### MOJO PORK BELLY TACO [N]

Rum, orange & chilli roast pork belly with cucumber, pickled Spanish onion, honey & soy mayo and peanut praline 55

### LAMB EMPANADA

Lamb chilli con carne with black beans, mozzarella & Asiago in a classic flour empanada. Red pepper Crema 62

### ALBÓNDIGAS [N]

Beef and pork meatballs, spicy tomato and pinto bean hummus. Sesame seeds, fresh coriander and ciabatta toast 59

### BRAISED SHORT RIB

Sweet chipotle beef short rib, paprika & cumin potato mash with chorizo salsa verde 85

### SAN JUAN MUSSELS + CLAMS

Tequila butter mussels and clams with jalapeño, garlic, basil and lemon pepper toast 74

### CALAMARES

Pan-fried calamari and squid heads, chorizo, pickled peppers and parsley butter with black bean & squid ink puree 85

### JEREZ PRAWNS

2 Queen prawns pan fried in Fino sherry & garlic crema. Tomatillo & coriander salsa 78

## CUENCOS

Our bowls of real goodness

### BOQUERIA BUDDHA [V] [N]

Harris & carrot falafel with wood roasted beetroot, cauliflower and fennel bulb, pumpkin hummus, baby spinach & rocket, yogurt tahini and seed dukha with pine nuts 98

### SALMÓN CEVICHE [N]

Lightly cured Norwegian salmon dressed in coconut & lime Tiger's Milk, baby spinach, edamame, pickled fennel & salt candied nuts. Nori & crispy onion 135

### HARVEST BOWL [V]

Grilled zucchini, quinoa, mangetout, tender stem broccoli, green olives, cucumber, peas, spring onion, mint and basil with a green olive vinaigrette 109

## COAL + HEARTH

Cooking on coals and in our wood-fired oven adds a unique flavour to our dishes

### BUTCHER'S DAUGHTER [N]

Mature Rib eye with confit onions, wild mushrooms, sherry crema, roasted baby root vegetables and hazelnut picada 240

### SON OF A BUTCHER MAN

Our on the bone, dry aged primal cut. Salsa asado, smoky garlic butter and pico de gallo. Roasted bone marrow *SQ on aged cut and weight*

### CHIPOTLE CHICKEN

Smokey jalapeño & paprika chicken thighs, coal grilled on our parilla. Gunpowder potatoes and edamame & caper salsa rocket salad 135

### ARTICHOKE & FENNEL BAKED FISH

Filletted fresh linefish, baked in our wood oven with artichoke, fennel, wild mushrooms, basil and garlic. Orange, mint, red onion and caperberries 185 Allow 20 min

### TEN PAN PRAWNS

10 Queen prawns, grilled with smoked paprika, garlic, chilli & fresh lime, then finished off in our wood-fired oven. Caper salsa fresca 290

### LOMO SALTADO KABOB [N]

Marinated in soy, chilli, lime and oyster sauce, our beef fillet kabob is coal grilled on our parrilla. Fresh tomato & coriander salsa and roasted peppers with warm saffron confit tomatoes & almond flakes 198

### CHIMICHURRI LAMB PICANHA

Sherry, cumin and paprika marinated lamb rump skewers. Coal grilled on our parilla and served with fresh chimichurri. Roasted red baby onions, fresh mint, pomegranates and whipped feta 215

### BORRACHO PORK BELLY

Hearth roasted pork belly marinated in rum, smoked spices & orange. Jalapeno, red pepper, black bean & tomatillo ragu. Celeraic, garlic & potato puree and slow roasted apple & lemon jelly 185

### MUSHROOM FIDEUÀ [V]

Similar to a paella, our fideuà with crispy angel hair pasta, seasonal mushrooms, baby spinach, peas and Asiago cheese, is finished in the wood-fired hearth. Served with crispy kale & a smoked garlic aioli 125

## FEASTING

Sharing plates for two or three. Please allow 20-30 min

### PAELLA DE BOQUERIA

Smoked pork neck and chipotle pepper chicken thighs with white wine braised fennel, roasted red onions, corn, edamame, black beans and Bomba rice with crispy sage 280

### PAELLA DE MARISCOS

Paprika & chilli prawns, line fish, mussels & calamari with braised leeks, peas, roasted red peppers and spicy tomato Bomba rice 420

### BASQUE WHOLE FISH

Fresh whole line fish, marinated in white wine, olive oil, garlic, lemon and smoky paprika. Fresh charroula and lemon *SQ*

### LOMO SALTADO PAN OF PRAWNS

Lomo Saltado Beef Kabob with tomato & coriander salsa and our Ten Pan Prawns in smoked paprika, garlic, chilli & fresh lime 445

## SIDES

### FEIJAO COM ARROZ

South American rice bowl with beans, garlic, jalapeno, spring onion and mozzarella 38

### BRAVAS

Crispy potatoes with smoked paprika salt, spicy tomato salsa, aioli & onion crumble 45

### OVEN-ROASTED VEGETABLES [N]

Seasonal selection with spiced kataifi 40

### HAND CUT CHIPS 26

### APPLE & PINEAPPLE SLAW

With red cabbage, spring onion, toasted coconut, black sesame seeds and a honey & lime dressing 35

### CORN, BLACK BEAN & AVO SALAD

With tomato, red onion and a lime, coriander & agave vinaigrette 38

PLEASE SEE OUR TIPPLES & DESSERT MENU FOR SWEET TREATS & LIQUEURS

# LA BOQUERIA VINOTECA

We celebrate winemakers from across South Africa and showcase small batches of wines by the glass weekly #laboqueriajozi #laboqueriajoziwine

## WINE BY THE GLASS

Our selection of South Africa's finest - 175ml

### EFFERVESCENT & CHAMPAGNE

**CIRCA ROSECCO** Pinotage Sparkling Wine | Swartland *95*

*Almost a rosé, almost a Prosecco. Second fermentation in bottle gives us complexity and a fine bubble. Goes down a treat with the Salmón ceviche!*

**BOSMAN PÉT NAT** Chenin Blanc Sparkling Wine 2017 | Hemel & Aarde *75*

*A slightly sweeter bubbly to mix things up. Ideally an aperitif and conversation starter.*

**DRAPPIER CARTE D'OR** Brut NV | Champagne *370*

*This low-intervention Champagne is packed with flavours of toasted almond, honeycomb & whole-grain. To be poured at the table.*

### WHITE, ORANGE & ROSÉ WINE

**BOSMAN** Sauvignon Blanc 2017 | Hemel en Aarde *57*

*These grapes from the cooler Hermanus region give us the typical characteristics of SA sauvignons we know and love.*

**FORCE MAJEURE** Semillon 2017 | Swartland *55*

*For Sauvignon Blanc lovers, Semillon is often times blended together to add weight and depth to an otherwise green wine.*

**SKINNY LEGS FIST OF FANCY** Chardonnay 2016 | Western Cape *72*

*An unwooded Chardonnay with a lovely steely citrus character to it, expect no buttered toast here. A refreshing and substantial wine.*

**TMW MOTHERSHIP** Chenin Blanc 2014 | Paarl *52*

*This Chenin from the Tim Martin operation shows developed characteristics of hay, straw and honey. Strong on stone fruit with a rich mouth-feel.*

**BOSMAN FIDES** Grenache Blanc 2016 | Wellington 87 (Orange Wine)

*This light, golden amber wine is made by leaving the juice to ferment on the white grape skins over a 4-week period. A wine for the adventurous!*

**RAPTOR POST ROSÉ** Grenache Blend 2016 | Coastal Region *57*

*This medley of Grenache noir, Blanc & Gris gives us a bone-dry Rosé with a light pale salmon colour. Subtle red fruit flavours with a mineral finish.*

### RED WINE

**THORNE & DAUGHTERS COPPER POT** Pinot Noir 2017 | Western Cape *75*

*Appealing upfront red fruit flavours and chiseled acidity makes us believe this is the best value for money Pinot you'll find in the Republic.*

**LAMMERSHOEK THE INNOCENT** Pinotage 2015 | Swartland *58*

*Taking some hints from Beaujolais this wine is made mostly in a carbonic macerated style aka; fruit purity, but still happens to retain a firm tannin structure.*

**TRIZANNE SIGNATURE WINES** Syrah 2016 | Swartland *60*

*This Syrah is packed with dense red and black fruit but without being "heavy". A wonderful spice and mocha-coffee that lingers on the finish.*

**CAPE ROCK CAPA ROCA** Portuguese Variety Blend 2015 | Vredendal *72*

*Mainly Touriga Nacional and Souzao, the grapes used for making Port. A thick and dense full-bodied red wine that will appeal to Cab drinkers.*

**KEERMONT** Merlot 2016 | Stellenbosch *87*

*The perfect wholesome & nourishing winter wine. Spicy red fruit and cherry liqueur on the nose. A dusty tannin structure adds finesse and appeal.*

**WARWICK FIRST LADY** Cabernet Sauvignon 2016 | Western Cape *58*

*If you are looking for that full-bodied, aggressively tannic juice, this is the one. Ample cigar box, cedar woods and blackcurrant with a whiff of licorice.*

### CORAVIN

*Coravin allows us to pour our favourite wine by the glass, without pulling the cork.*

**PALACIOS REMONDO LA VENDIMIA** Tempranillo & Garnacha 2015 | Rioja, Spain *95*

*From 100% organically farmed vineyards, this is a wonderful introduction to Spanish red wines. Goes down a treat with the braised short-rib tapa!*

## WHITE WINES

### QUENCH

Lively, refreshing, tonic

**FORCE MAJEURE** | Semillon 2017 | Swartland *200*

**WATERKLOOF SERIOUSLY COOL\*** Chenin Blanc 2017 | Stellenbosch *195*

**BOSMAN** Sauvignon Blanc 2017 | Upper Hemel & Aarde *220*

**GROOT CONSTANTIA** Sauvignon Blanc 2017 | Constantia *320*

**FRAM** Chardonnay 2016 | Robertson *245*

**AA BADENHORST** Family White Blend 2016 | Swartland *450*

### CLEANSE

Mineral, stony, taut

**PAPEGAAI** White Blend 2016 | Swartland *190*

**KEERMONT TERASSE** White Blend 2015 | Stellenbosch *340*

**CATHERINE MARSHALL** Sauvignon Blanc 2016 | Elgin *240*

**FORCE MAJEURE** Chenin Blanc 2018 | Swartland *230*

**TESTALONGA KEEP ON PUNCHING** Chenin Blanc 2017 | Swartland *290*

**SKINNY LEGS FIST OF FANCY** Chardonnay 2016 | Robertson *270*

**JH MEYER PALMIET SIGNATURE WINES\*** Chardonnay 2016 | Elgin *430*

**CRAVEN** Clairette Blanche 2017 | Stellenbosch *350*

**TESTALONGA MANGALIZA\*** Harslevelu 2017 | Swartland *540*

**ALHEIT MAGNETIC NORTH** Chenin Blanc 2017 | Citrusdal *1200*

### NOURISH

Fruit-laden, floral, sunny

**KAAPZICHT KLIPRUG** Chenin Blanc 2017 | Stellenbosch *290*

**SADIE FAMILY SKURFBERG** Chenin Blanc 2017 | Olifants River *680*

**RESTLESS RIVER AVA MARIE** Chardonnay 2015 | Hemel & Aarde *690*

**STORM** Chardonnay 2016 | Hemel & Aarde *850*

**DOMAINE MARC MOREY RULLY BLANC†** Chardonnay 2014 | Burgundy *970*

**RALL** Grenache Blanc 2017 | Piekernierskloof *580*

**THORNE & DAUGHTERS ROCKING HORSE** White Blend 2017 | W Cape *470*

**ALHEIT HEMELRAND VINE GARDEN** Roussanne Blend 2017 | Hemel & Aarde *580*

## ROSÉ

Reds covorting as whites

**SECATEURS** Rosé 2016 | Swartland *200*

**RAPTOR POST** Rosé Blend 2016 | Coastal Region *210*

**WATERKLOOF CAPE CORAL** Rose 2017 | Stellenbosch *230*

**AVONDALE CAMISSA\*†** Rosé 2016 | Paarl *390*

## CHAMPAGNE

Yes

**DRAPPIER CARTE D'OR** Brut NV | Aube, Champagne (375ml) *740*

**DRAPPIER CARTE D'OR** Brut NV | Aube, Champagne (750ml) *1250*

**DRAPPIER** Brut Rose NV | Aube, Champagne *1400*

**LAURENT PERRIER** Brut Rosé | Tours-sur-Marne *2300*

**LOUIS ROEDERER** Cristal Brut 2009 | Reims *6500*

## EFFERVESCENTS

Bubble joy

**CIRCA ROSECCO** Pinotage Sparkling Wine | Swartland *380*

**DAINTY BESS BRUT** Pinot Noir MCC 2014 | Elgin *440*

**NUA PROSECCO** Glera NV | Veneto, Italy *370*

**SALTARE BRUT NATURE** Brut NV | Elgin *420*

**BOSMAN PETNAT** Chenin Blanc Demi-Sec 2017 | Hemel & Aarde *290*

**JACQUES BREURE RESERVE** Brut 2011 | Robertson *380*

**LE LUDE** Brut Rosé NV | Franschoek *610*

**GENEVIEVE** Zero Dosage Brut | Overberg *520*

*\* Natural Wines - Wines farmed bio-dynamically or organically.  
Minimal intervention - no additions / no filtrations.*

*† Small Batch Wines - Handcrafted wines produced in small batches, we receive maximum allocations of 24 or less bottles of each wine.*

## RED WINES

### QUENCH

Juicy, quaffable, thirst averters

**TMW** Tinta Barocca 2016 | Swartland *190*

**LAMMERSHOEK THE INNOCENT** Pinotage 2015 | Swartland *220*

**LEEUWENKUIL** Cinsault 2016 | Swartland *260*

**CRAVEN** Cinsault 2017 | Stellenbosch *380*

**THORNE & DAUGHTERS COPPER POT†** Pinot Noir 2017 | Western Cape *290*

### WHET

Racy, mineral, structured

**FABLE RAPTOR POST** Syrah Blend 2016 | Coastal Region *220*

**INTELLEGO\*** Syrah 2016 | Swartland *290*

**NEWTON JOHNSON FULL STOP ROCK** Syrah Blend 2017 | Walker Bay *360*

**TERRACURA\*†** Syrah 2015 | Swartland *760*

**JH MEYER CRADOCK PEAK** Pinot Noir 2014 | Outeniqua *480*

**THORNE & DAUGHTERS WANDERER'S HEART** Grenache Blend 2017 | W. Cape *470*

**ATARAXIA SERENITY** Cape Blend 2016 | Hemel & Aarde *370*

**DOMAINE JAMET COTE DU RHONE†** Red Blend 2015 | Rhone, France *870*

**VAN LOGGERENBERG BRETON** Cabernet Franc 2017 | Stellenbosch *640*

### ENTICE

Aromatic, perfumed, floral

**WARWICK FIRST LADY** Cabernet Sauvignon 2016 | Western Cape *230*

**BEAUMONT** Pinotage 2015 | Botriver *320*

**TRIZANNE SIGNATURE WINES** Syrah 2016 | Swartland *260*

**RALL AVA** Syrah 2017 | Swartland *1150*

**SWERVER** Cinsault Blend 2017 | Swartland *330*

**AA BADENHORST** Family Red Blend 2016 | Swartland *450*

**SADIE FAMILY WINES SOLDAAT** Grenache Noir 2017 | Piekernierskloof *680*

**CRYSTALLUM PETER MAX** Pinot Noir 2017 | Hemel & Aarde *550*

**STORM IGNIS** Pinot Noir 2015 | Hemel & Aarde *850*

### FEED

Solid, hearty, generous

**KEERMONT** Merlot 2016 | Stellenbosch *360*

**REMHOOGTE ASPECT** Merlot 2014 | Stellenbosch *390*

**KLEINE ZALZE** Cabernet Sauvignon 2016 | Stellenbosch *300*

**BOSMAN** Cabernet Sauvignon 2013 | Wellington *440*

**LE RICHE** Cabernet Sauvignon 2014 | Stellenbosch *540*

**MILES MOSSOP WINES MAX** Cab Sauv Blend 2015 | Stellenbosch *710*

**CAPE ROCK CAPA ROCA** Portuguese Varietal Blend 2015 | Vredendal *280*

**LOWERLAND VERLORE BOKOI** Red Blend 2016 | Prieska *310*

**LUDDITE SABOTEUR** Red Blend 2016 | Cape South Coast *490*

**ROCKFORD** Frugal Farmer Red Blend 2014 | Australia *685*

**MUGA** Rioja Reserva 2013 | Rioja, Spain *660*

## ORANGE

Whites emulating reds

**CRAVEN** Pinot Gris 2017 | Stellenbosch *360*

**BOSMAN FIDES** Grenache Blanc 2016 | Hemel & Aarde *390*

**THREE FOXES GNARLY WHITE** Clairette & Semillon Blend | Swartland *330*

**INTELLEGO ELEMENTIS\*†** Chenin 2016 | Swartland *470*

**TESTALONGA SKIN\*†** Chenin Blanc 2017 | Swartland *540*

**TESTALONGA SWEET CHEEKS\*†** Muscat de Alexandria | Swartland *540*

**THORNE & DAUGHTERS TIN SOLDIER** Semillon Gris 2015 | WC *590*

## MAGNUMS

1.5 L

**WARWICK FIRST LADY** Cabernet Sauvignon 2015 | Western Cape *440*

**BLANKBOTTLE B.I.G** Cabernet Sauvignon 2015 | Western Cape *890*

**JULIEN SCHAAL EVIDENCE** Chardonnay 2013 | Elgin *930*