

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

MERCADO CEVICHE

Sea Bass in Tiger's Milk with red onion, red & yellow pepper, green tomato, fresh mango, smoked corn and coriander 110

SALMON TIRADITO

Tiger's Milk, ponzu, fresh granadilla, chilli, jalapeño, red onion, avocado and coriander 105

TUNA TIRADITO

With orange, ginger, sesame oil, chilli, onion, garlic, quinoa and cucumber 85

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

WOOD-FIRED GOATS CHEESE [V] [N]

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

PORK CHICHARONNES

Fried pork belly with smoked corn and mango puree, tempura banana, chimichurri and deep fried sage 75

AJI AMARILLO CHICKEN

Spicy yellow pepper marinated deboned chicken thighs with roasted sweet potato hummus 62

LAMB EMPANADA

Lamb chilli con carne with black beans, mozzarella & Asiago in a classic flour empanada. Red pepper crema and tequila onion marmalade 62

MOJO PORK BELLY TACO [N]

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

BRAISED SHORT RIB

Sweet chipotle beef short rib, paprika & cumin potato mash with 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

SUMMER BUDDHA [V] [N]

Beetroot & blackbean falafel, smoked sweet potato, cumin crema, peach pico de gallo, toasted pumpkin seeds, charred tomatoes, crispy onions, red cabbage, watercress, coriander shoots and jalapeño dressing 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

MARKET BOWL [V]

Zucchini noodles, beetroot, coriander salsa avocados, radish, green apples, asparagus, carrots, basil, kale, saltana & chia seed slaw, lime, red chilli and corn dressing 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, fried sweet potato, wood roasted pumpkin & coconut puree, corn and edamame salsa 145

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

PORK CHOPS LA LEÑA

Wood-fired citrus marinated pork chops with green peppercorn, cayenne pepper and sage buttermilk sauce. Tequila and honey roasted stone fruit, sweet potato and roasted onion 165

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

MERCADO WHOLE FISH

Fresh whole line fish, marinated in white wine, olive oil, garlic, lemon and smoky paprika. Rum roasted pineapple salad *SQ*

LOMO SALTADO PAN OF PRAWNS

Lomo Saltado 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

PATATAS 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

SUMMER PATATAS ENSALADA

With cucumber, feta, chilli, parsley, garlic, tomato, edamame beans, sweet corn & red onion 46

CORN, BLACK BEAN & AVO ENSALADA

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

SALTARE Brut Nature MCC NV | Swartland *98*

Carla Pauw makes lovely bubbles in Stellenbosch. No sugar or sulphur added. A fresh and lively Pinot Noir dominated MCC. Great with oysters.

CIRCA ROSECCO Brut Rosé MCC NV | Swartland *87*

Not really a Rosé not really a prosecco, kind of halfway between the two. This Sparkling Wine is bone-dry and refreshing with hints of strawberries.

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 Chenin Blanc 2018 | Swartland *55*

Unirrigated bushvines from a hot and dry region, give us a bracingly fresh and mineral wine. Expect slight cloudiness due to natural winemaking.

MYBURG BROS. Viognier 2017 | Paarl *50*

Peaches and cream. Viognier first planted in 1993 in SA, a grape variety that makes sense in our climate. Soft yellow peach, ginger and pastry. A fuller bodied option amongst the white wines.

VONDELING Chardonnay 2017 | Voor Paardeberg *62*

A barrel fermented Chardonnay from the Swartland. Full, lush and generous. Beautiful tension exists in this wine; fruit, floral notes and oak.

MOTHER ROCK LIQUID SKIN Chenin Blanc 2018 | Swartland *87* *[Skin Contact]*
This orange wine has earned a firm spot amongst the La Boqueria favourites! A wine for the adventurous.

VAN LOGGERENBERG BREAK A LEG Cinsault Rosé 2018 | Paarl *65*

Considered one of the breakout stars in the wine industry, Lukas van Loggerenberg has made name for himself rather quickly. This Rosé follows the traditional Provence-style Blanc de Noir; bone-dry, clean, mineral.

RED WINE

MYBURG BROS. Cinsault 2017 | Swartland *50*

Looking for fruity and juicy? This is it! Red apple skin, fleshy plums, talcum powder, and sweet red fruits. Characteristic musk and spice prevalent.

FLEDGE & CO. MATARO | Mourvèdre 2017 | Western Cape *55*

A soft and juicy red wine. Usually quite dense and meaty, this varietal Mourvèdre shows soft red berries, candyfloss and "wicks chappies".

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 Red Blend 2014 | Vredendal *65*

A full-bodied, generous wine, mostly black and dark fruit with some spice and texture. One for the Cabernet Sauvignon lovers.

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 wines by the glass, without pulling the cork.

AA BADENHORST FAMILY White Blend 2016 | Swartland *98*

Ripe cling peach, honeysuckle, candied ginger, nuttkrust & wet hay on the nose. A great introduction to Adi and the Swartland alike!

STORM IGNIS⁺ Pinot Noir 2015 | Hemel & Aarde Valley *210*

Hannes cut his teeth making Pinot Noir at Hamilton Russel Vineyards for a good 12 years. Now, he makes some of the best expression of the Burgundian grape variety outside of its spiritual home.

WHITE WINES

QUENCH

Lively, refreshing, tonic

MYBURGH BROS. Viognier 2017 | Paarl *210*

INTELLEGO⁺ Chenin Blanc 2017 | Swartland *320*

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

SKINNY LEGS FIST OF FANCY⁺ Chardonnay 2016 | Western Cape *270*

AA BADENHORST Family White Blend 2016 | Swartland *450*

ALHEIT HEMELRAND^{*} Roussanne Blend 2017 | Hemel & Aarde *580*

CLEANSE

Mineral, stony, taut

JULIEN SCHAAL MOUNTAIN VINEYARDS Chardonnay 2016 | Elgin *350*

CRAVEN⁺ Clairette Blanche 2017 | Stellenbosch *350*

ATARAXIA Sauvignon Blanc 2017 | Hemel & Aarde *290*

SPIOENKOP QUEEN MANTHATISI Sauvignon Blend 2016 | Elgin *350*

GERARD FIOU^{*} Sauvignon Blanc 2015 | Sancerre, France *660*

FORCE MAJEURE^{*} Chenin Blanc 2018 | Swartland *230*

TESTALONGA KEEP ON PUNCHING⁺ Chenin Blanc 2017 | Swartland *260*

MOTHER ROCK KWEPERFONTEIN^{*} Chenin Blanc 2017 | Swartland *390*

NOURISH

Fruit-laden, floral, sunny

FORCE MAJEURE^{*} Semillon 2017 | Swartland *210*

DAVID & NADIA⁺ Semillon 2017 | Swartland *410*

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

REYNEKE RESERVE WHITE⁺ Sauvignon Blanc 2016 | Stellenbosch *540*

RALL^{*} Grenache Blanc 2017 | Piekernierskloof *580*

SADIE FAMILY SKURFBERG^{*} Chenin Blanc 2017 | Olifants River *680*

VONDELING Chardonnay 2017 | Voor Paardeberg *250*

DOMAINE MARC MOREY RULLY BLANC⁺ Chardonnay 2014 | Burgundy *870*

ORANGE

Whites emulating reds

CRAVEN Pinot Gris 2017 | Stellenbosch *360*

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

MOTHER ROCK LIQUID SKIN Chenin Blanc 2017 | Swartland *390*

TESTALONGA SKIN⁺ Chenin Blanc 2017 | Swartland *540*

TESTALONGA SWEET CHEEKS⁺ Muscat de Alexandria | Swartland *540*

THORNE & DAUGHTERS TIN SOLDIER Semillon Gris 2017 | WC *590*

CHAMPAGNE

Yes

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

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

DRAPPIER Brut Rosé NV | Aube, Champagne *1400*

MOËT & CHANDON Brut Impérial | Épernay, Champagne *1450*

MOËT & CHANDON Nectar Impérial | Épernay, Champagne *1750*

MOËT & CHANDON Rosé Impérial | Épernay, Champagne *1800*

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

LOUIS ROEDERER Cristal Brut 2009 | Reims *6500*

EFFERVESCENTS

Bubble joy

GRAHAM BECK Brut MCC NV | Western Cape *380 (750ml) / 180 (375ml)*

SALTARE BRUT NATURE MCC NV | Stellenbosch *420*

HUIS VON CHEVALLERIE HUMMINGBIRD Sparkling Viura | Swartland *450*

CIRCA ROSECCO Brut Rosé MCC | Swartland *380*

SILVERTHORN THE GENIE Brut Rosé MCC | Western Cape *480*

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

GENEVIEVE Zero Dosage Brut 2012 | Overberg *490*

^{*} *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

LAMMERSHOEK THE INNOCENT Pinotage 2015 | Swartland *220*

MYBURGH BROS. Cinsault 2017 | Paarl *210*

ILLIMIS Cinsault 2016 | Darling *320*

BOSMAN TWYFELING | Cinsaut 2016 | Wellington *390*

FLEDGE & CO MATARO Mourvedre 2017 | Western Cape *220*

WHET

Racy, mineral, structured

CRAVEN FAURE Syrah 2017 | Stellenbosch *460*

SAVAGE GIRL NEXT DOOR Syrah 2017 | Coastal Region *680*

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

STAND ALONE Pinot Noir 2015 | Hemel & Aarde *480*

TRIZANNE DARLING Barbera 2017 | Darling *420*

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

SMILEY Red Blend NV | Swartland *360*

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

THIERRY GERMAIN^{*} Cabernet Franc 2014 | Saumur-Champigny, France *590*

VAN LOGGERENBERG BRETON Cabernet Franc 2017 | Stellenbosch *640*

ENTICE

Aromatic, perfumed, floral

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

DAVID & NADIA TOPOGRAPHY Pinotage 2017 | Swartland *420*

TRIZANNE SIGNATURE WINES Syrah 2016 | Swartland *260*

RALL AVA Syrah 2017 | Swartland *1150*

AA BADENHORST Family Red Blend 2015 | Swartland *450*

HOGAN DIVERGENT Red Blend 2016 | Western Cape *670*

SPIOENKOP Pinot Noir 2015 | Elgin *540*

FABLE MOUNTAIN VINEYARDS NIGHT SKY Red Blend 2014 | Swartland *360*

SAVAGE THIEF IN THE NIGHT Red Blend 2017 | Piekernierskloof *520*

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

MAXIME FRANCOIS LAURENT^{*} Côte du Rhône 2012 | Rhône, France *680*

FEED

Solid, hearty, generous

KEERMONT Merlot 2016 | Stellenbosch *360*

DE TRAFFORD Merlot 2012 | Stellenbosch *620*

JOOSTENBERG PHILIP ALBERT Cabernet Sauvignon 2015 | Paarl *330*

LE RICHE Cabernet Sauvignon 2014 | Stellenbosch *540*

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

REYNEKE CORNERSTONE Red Blend 2015 | Stellenbosch *420*

VUURBERG RESERVE Red Blend 2015 | Western Cape *540*

MUGA Rioja Reserva 2013 | Rioja, Spain *660*

AVONDALE LA LUNA⁺ Red Blend 2012 | Paarl *920*

SADIE FAMILY COLUMELLA Red Blend 2016 | Swartland *1150*

ROSÉ

Reds covorting as whites

FABLE MOUNT. VINEYARDS BELLE FLOWER Rosé 2015 | Coastal Region *290*

KLEIN BOTRIVIER FARM Rosé 2017 | Bot River *230*

WATERKLOOF CAPE CORAL Mourvèdre Rosé 2017 | Stellenbosch *240*

VAN LOGGERENBERG BREAK A LEG Cinsault Blanc De Noir 2018 | Paarl *270*

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*