

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, 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

LAMB EMPANADA

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

PORK CHICHARONNES

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

MOJO PORK BELLY TACO [N]

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

OXTAIL TACO NEGRO

Coffee cured oxtail in a soft shell charcoal taco, smokey red onion, pickled cabbage curtido, mint and spring onion 72

AJI AMARILLO CHICKEN

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

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

MARKET BOWL [V]

Zucchini noodles, beetroot, coriander salsa avocados, radish, asparagus, green apples, carrots, basil, kale, saltana & chia seed slaw, lime, red chilli & corn dressing 89

SUMMER BUDDHA [V]

Beetroot & blackbean falafel, peach pico de gallo, smoked sweet potato & cumin crema, pumpkin seeds, charred tomatoes, crispy onions, red cabbage, watercress, coriander shoots, jalapeño & sesame oil dressing 96

SALMÓN CEVICHE BOWL

Salmon in coconut, lime & seaweed Tiger's Milk, orange segments, baby spinach, crispy chickpeas, avocado, pickled carrot & ginger and edamame, red onion, coriander & heirloom tomato salsa 145

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 245

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

Filleted 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 205

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

HUIS VON CHEVALLERIE HUMMINGBIRD Sparkling Viura | Swartland *98*
Made from Chenin Blanc and Viura- the grape most famously used for Cava - Spanish "MCC": Bone-dry with a powerful concentration of fruit flavours.

CIRCA ROSECCO Brut Rosé MCC NV | Swartland *95*
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 *390*
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 *60*
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 *63*
We love old vineyards and the layered wines they produce. Unirrigated bushvines from a hot and dry region, give us a bracingly fresh and mineral wine. Expect slight cloudiness due to natural winemaking.

WINERY OF GOOD HOPE Unoaked Chardonnay 2018 | Western Cape *63*
With grapes from Stellenbosch and Robertson this unwooded Chardonnay focuses on purity and freshness. Ripe tropical flavours. The slight lees contact gives the wine another layer of complexity and depth.

MYBURG BROS. Viognier 2017 | Paarl *60*
Peaches and cream. Soft yellow peach, ginger and pastry. A fuller bodied option amongst the white wines.

DIOSA DE ORO Grenache Blanc 2018 | Voor-Paardeberg *70*
This skin contact Grenache Blanc has a little bit of tannic grip but nothing too dry, still refreshing and pure as can be. Unique and exciting.

KLEIN BOTRIVIER FARM Rose 2017 | Bot River *60*
This deep pink coloured Rosé is made from Syrah with soft and plush mouthfeel. Bone dry and generous with abundant soft red fruit flavours.

RED WINE

WIGHTMAN & SONS Cinsaut 2018 | Swartland *65*
This light red is very drinkable and festive, focusing on fruit purity and freshness. You would want to be by the pool with a slice of watermelon in hand.

THORNE & DAUGHTERS COPPER POT Pinot Noir 2017 | WC *85*
Immediately 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.

DRAGON RIDGE Pinotage 2016 | Swartland *60*
Don't expect a full bodied Pinotage from this 11% alc wine. Treated more like Pinot Noir than Cabernet Sauvignon, this leaner version of Pinotage is ultimately refreshing, crisp and drinkable.

TRIZANNE SIGNATURE WINES Syrah 2016 | Swartland *68*
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.

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 *65*
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.

THORNE & DAUGHTERS ROCKING HORSE^{*} White Blend 2017 | WC *115*
Platter's white blend of the year. Mostly Roussanne, this wine is on the fuller bodied side, massive in flavour but still manages to be precise.

VAN LOGGERENBERG BRETON^{*} Cabernet Franc 2017 | Stellenbosch *160*
Another 5 winner from Lukas. Expect savoury bell pepper, powdery tannins and those varietal pencil shavings.*

WHITE WINES

QUENCH

Lively, refreshing, tonic

MYBURGH BROS. Viognier 2017 | Paarl *240*
INTELLEGO[†] Chenin Blanc 2017 | Swartland *340*
BOSMAN Sauvignon Blanc 2017 | Upper Hemel & Aarde *240*
AA BADENHORST Family White Blend 2016 | Swartland *450*
ALHEIT HEMELRAND^{*} Roussanne Blend 2017 | Hemel & Aarde *670*

CLEANSE

Mineral, stony, taut

AA BADENHORST PAPEGAAI White Blend | Swartland *210*
WINERY OF GOOD HOPE Chardonnay 2018 | WC *250*
JULIEN SCHAAL MOUNTAIN VINEYARDS Chardonnay 2016 | Elgin *370*
CRAVEN[†] Clairette Blanche 2017 | Stellenbosch *380*
ATARAXIA Sauvignon Blanc 2017 | Hemel & Aarde *310*
SPIOENKOP QUEEN MANTHATISI Sauvignon Blend 2016 | Elgin *390*
GERARD FIOU^{*} Sauvignon Blanc 2015 | Sancerre, France *660*
FORCE MAJEURE^{*} Chenin Blanc 2018 | Swartland *250*
MOTHER ROCK KWEPERFONTEIN^{*} Chenin Blanc 2017 | Swartland *420*

NOURISH

Fruit-laden, floral, sunny

DAVID & NADIA[†] Semillon 2017 | Swartland *410*
THORNE & DAUGHTERS ROCKING HORSE White Blend 2017 | W Cape *490*
REYNEKE RESERVE WHITE[†] Sauvignon Blanc 2016 | Stellenbosch *610*
RALL^{*} Grenache Blanc 2017 | Piekernierskloof *580*
SADIE FAMILY SKURFBERG^{*} Chenin Blanc 2017 | Olifants River *690*
SILWERVIS[†] Chenin Blanc 2015 | Swartland *780*
VONDELING Chardonnay 2017 | Voor Paardeberg *280*
RESTLESS RIVER AVA MARIE^{*} Chardonnay 2016 | Hemel & Aarde *720*
DOMAINE MARC MOREY RULLY BLANC[†] Chardonnay 2014 | Burgundy *870*
SADIE FAMILY PALLADIUS^{*} White Blend 2016 | Swartland *1100*

ROSÉ

Reds covorting as whites

AA BADENHORST SECATEURS Rose 2017 | Swartland *220*
KLEIN BOTRIVIER FARM Rosé 2017 | Bot River *240*
WATERKLOOF CAPE CORAL Mourvèdre Rosé 2017 | Stellenbosch *250*
VAN LOGGERENBERG BREAK A LEG Cinsault Blanc De Noir 2018 | Paarl *290*

CHAMPAGNE

Yes

DRAPPIER CARTE D'OR Brut NV | Aube, Champagne (375ml) *820*
DRAPPIER CARTE D'OR Brut NV | Aube, Champagne (750ml) *1300*
DRAPPIER Brut Rosé NV | Aube, Champagne *1600*
MOËT & CHANDON Brut Impérial | Épernay, Champagne *1600*
MOËT & CHANDON Nectar Impérial | Épernay, Champagne *1900*
MOËT & CHANDON Rosé Impérial | Épernay, Champagne *2300*
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 *410 (750ml) / 210 (375ml)*
SALTARE BRUT NATURE MCC NV | Stellenbosch *470*
HUIS VON CHEVALLERIE HUMMINGBIRD Sparkling Viura | Swartland *450*
CIRCA ROSECCO Brut Rosé MCC | Swartland *440*
DAINTY BESS BRUT Pinot Noir MCC 2014 | Elgin *490*
GENEVIEVE Zero Dosage Brut 2012 | Overberg *580*

^{*} *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

DRAGON RIDGE Pinotage 2016 | Swartland *240*
WIGHTMAN & SONS Cinsault 2018 | Swartland *260*
ILLIMIS Cinsault 2016 | Darling *360*
BOSMAN TWYFELING | Cinsaut 2016 | Wellington *390*
THORNE & DAUGHTERS COPPER POT Pinot Noir 2017 | WC *340*
SCIONS OF SINAI NOMADIS[†] Cinsault & Pinotage 2018 | Stellenbosch *390*

WHET

Racy, mineral, structured

CRAVEN FAURE Syrah 2017 | Stellenbosch *480*
SAVAGE GIRL NEXT DOOR Syrah 2017 | Coastal Region *760*
STAND ALONE^{*} Pinot Noir 2015 | Hemel & Aarde *540*
RESTLESS RIVER LE LUC^{*} Pinot Noir 2016 | Hemel & Aarde *840*
SADIE FAMILY WINES TREINSPoor Tinta Barocca 2017 | Swartland *670*
TRIZANNE DARLING Barbera 2017 | Darling *470*
THORNE & DAUGHTERS WANDERER'S HEART Grenache Blend 2017 | W. Cape *490*
SMILEY Red Blend NV | Swartland *380*
ATARAXIA SERENITY Cape Blend 2016 | Hemel & Aarde *420*
THIERRY GERMAIN^{*} Cabernet Franc 2014 | Saumur-Champigny, France *590*
VAN LOGGERENBERG BRETON Cabernet Franc 2017 | Stellenbosch *670*

ENTICE

Aromatic, perfumed, floral

WARWICK FIRST LADY Cabernet Sauvignon 2016 | Western Cape *250*
DAVID & NADIA TOPOGRAPHY Pinotage 2017 | Swartland *470*
TRIZANNE SIGNATURE WINES Syrah 2016 | Swartland *270*
RALL AVA Syrah 2017 | Swartland *1150*
AA BADENHORST Family Red Blend 2015 | Swartland *450*
HOGAN DIVERGENT Red Blend 2016 | Western Cape *780*
RESTLESS RIVER WANDERLUST^{*} Grenache Noir 2017 | Hemel & Aarde *690*
SAVAGE THIEF IN THE NIGHT Red Blend 2017 | Piekernierskloof *570*
MAXIME FRANCOIS LAURENT^{*} Côte du Rhône 2010 | Rhône, France *680*
NICOLAS REAU POMPOIS ROUGE Cabernet Franc 2013 | Anjou, France *780*

FEED

Solid, hearty, generous

KEERMONT Merlot 2016 | Stellenbosch *380*
DE TRAFFORD Merlot 2012 | Stellenbosch *690*
JOOSTENBERG PHILIP ALBERT Cabernet Sauvignon 2015 | Paarl *370*
RESTLESS RIVER MAIN ROAD & DIGNITY Cab Sauv 2015 | Hemel & Aarde *920*
REYNEKE CORNERSTONE Red Blend 2015 | Stellenbosch *460*
VUURBERG RESERVE Red Blend 2015 | Western Cape *580*
MUGA Rioja Reserva 2013 | Rioja, Spain *660*
AVONDALE LA LUNA[†] Red Blend 2012 | Paarl *920*
SADIE FAMILY COLUMELLA Red Blend 2016 | Swartland *1100*

ORANGE

Whites emulating reds

CRAVEN Pinot Gris 2017 | Stellenbosch *390*
THREE FOXES GNARLY WHITE Clairette & Semillon Blend | Swartland *330*
MOTHER ROCK LIQUID SKIN Chenin Blanc 2017 | Swartland *420*
TESTALONGA SKIN[†] Chenin Blanc 2017 | Swartland *540*
SCIONS OF SINAI SENOR TALLOS[†] Chenin Grenache Blanc 2018 | Stellenb. *390*
TESTALONGA SWEET CHEEKS[†] Muscat de Alexandria | Swartland *540*
THORNE & DAUGHTERS TIN SOLDIER Semillon Gris 2017 | 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*