

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 / Vegan [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

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 chillied black bean paste, mango salted caramel and drunken apple salsa 68

MOJO PORK TACO [N]

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

ALBÓNDIGAS

Beef meatballs baked in our wood-fired oven with salsa roja & Spanish goats cheese. Toasted bread 62

SMOKED OXTAIL TACO

Coffee cured oxtail in a soft shell charcoal taco, smokey red onion, pickled cabbage curtido, mint and spring onion 78

TEQUILA MEJILLONES

Tequila & braised fennel butter mussels, jalapeño, red onion, tender celery and confit tomatoes. Brioche toast 74

CALAMARES

Pan-fried calamari and squid heads, chorizo, pickled peppers and parsley butter with black bean & squid ink puree 80

PATAGONIAN NOQUIS

Smoked salmon & spinach gnocchi with prawns, green manzanilla olives and creamy agave dressing 85

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

TOMATINA HARVEST BOWL [V]

Marinated heirloom tomatoes, pomegranate quinoa, wild rocket, pickled red onion, fresh mango salsa with spring onion & coriander, citrus dressing 95

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 165

COAL + HEARTH

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

CAULIFLOWER CON REMOLACHA [V]

Hearth-roasted saffron cauliflower steak with beetroot hummus, pickled yellow globe and baby red beets, marinated candy-stripe beets and crispy chickpeas 125

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. Smoked garlic aioli 130

ARTICHOKE & FENNEL BAKED FISH

Fresh linefish, oven baked with artichoke, fennel, wild mushrooms, basil and garlic. Orange, mint, red onion and caperberries 185 Allow 20 min

TEN PAN PRAWNS

10 Queen prawns, coal-grilled with smoked paprika, garlic, chilli & fresh lime, then finished off in our wood-fired oven. Caper salsa fresca 340

CHIMICHURRI LAMB PICANHA

Sherry, cumin and paprika marinated lamb rump skewer, coal grilled on our parilla. Chimichurri, roasted red baby onions, fresh mint, pomegranates and whipped feta 215

BUTCHER'S DAUGHTER [N]

300g Matured rib eye with chimichurri patatas, sautéed greens and hazelnut picada 230

SON OF A BUTCHER MAN

Our on the bone, dry aged primal cut with Mexican street corn, queso fresco, pico de gallo and smoked garlic butter. Roasted bone marrow. SQ on aged cut and weight

LOMO SALTADO KABOB

250g Beef fillet kabob marinated in soy, chilli, lime and oyster sauce. Charred saffron sweet peppers, marinated sun-dried tomatoes and crispy black rice 205

CHIPOTLE CHICKEN

Smokey jalapeño & paprika chicken thighs, fried sweet potato, wood roasted pumpkin & coconut puree, corn and edamame salsa 145

PORK FILLET LA LEÑA

Citrus marinated pork tenderloin with green peppercorn & sage buttermilk sauce. Drunken borracha salsa and roasted sweet potato 155

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 saffron 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 saffron 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

CHURRASCO DE PICANHA

Coal-grilled 750g matured beef rump picanha. Served with sea salt, chimichurri & salsa asado sauces, and a side of saffron cream polenta and roasted tomato sauce 340

SIDES

FEIJAO COM ARROZ

South American rice bowl with beans, garlic, jalapeno, mozzarella & spring onion 29

PATATAS BRAVAS

Crispy potatoes, smoked paprika salt, tomato salsa, aioli & onion crumble 26

HAND CUT CHIPS 24

AVO, BLACK BEAN & CHIMICHURRI SALAD

with spring onion 27

MANCHEGO SALAD

Baby gem lettuce with artichokes, radish, green olives and Manchego cheese. Toasted fennel seed vinaigrette 30

CATALAN ROASTED VEGETABLES

Coal-fired peppers, zucchini & patti pans with marinated kalamata olives in salsa roja 28

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

GRAHAM BECK Brut MCC NV | Western Cape 95

Limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes to the freshness and finesse.

CIRCA ROSECCO Brut Rosé MCC NV | Swartland 110

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.

WHITE, ORANGE & ROSÉ WINE

AA BADENHORST PAPEGAAI White Blend 2018 | Swartland 53

This white blend is all about freshness and lightness. Palate is light bodied with firm acidity and nice fruity tones. Perfectly balanced.

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.

LEEUEWENKUIL Chenin Blanc 2018 | Swartland 45

A naturally-fermented, refined chenin with good minerality leading to a fresh finish. Tropical fruit aromas and a flinty character on the nose.

VONDELING Chardonnay 2017 | Voor Paardeberg 65

A poised and sophisticated wine, with vibrant flavours and a refined finish. Pairs well with our baked fish dish and bowls.

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.

AA BADENHORST SECATEURS Rosé 2017 | Swartland 55

This is a truly unique rosé made from very old vines. The aromas are complex red fruits, spice, rose water, currants and the palate is generous and textured with a long finish.

RED WINE

DRAGON RIDGE Pinotage 2016 | Swartland 60

A lightly textured Pinotage where the dominant red fruit is underpinned by oak, coffee and cherry flavours. Long aftertaste in spite of the low alcohol.

BOSMAN GENERATION 8 Merlot 2017 | Wellington 60

A true classic! Medium-bodied, packed with red & dark fruit and a lingering aftertaste. Pairs perfectly with our Albondigas tapa.

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.

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.

THORNE & DAUGHTERS COPPER POT Pinot Noir 2017 | WC 90

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

CORAVIN

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

AA BADENHORST FAMILY White Blend 2016 | Swartland 115

A great introduction to Adi and the Swartland alike! Ripe cling peach, honeysuckle, candied ginger, nuttikrust & wet hay on the nose. On the palate it has a steely nervousness to it, reminiscent of preserved lemons.

REYNEKE CORNERSTONE Red Blend 2015 | Western Cape 115

Classic Bordeaux style blend combining freshness with a real intense concentration showcasing the best of Stellenbosch. The wine presents with perfume, cassis, dark fruit and spicy nuances.

WHITE WINES

QUENCH

Lively, refreshing, tonic

LEEUEWENKUIL Chenin Blanc 2018 | Swartland 180

INTELLEGO†** Chenin Blanc 2017 | Swartland 340

FRAM* Chardonnay 2018 | Robertson 275

BOSMAN Sauvignon Blanc 2017 | Upper Hemel & Aarde 240

AA BADENHORST Family White Blend 2016 | Swartland 450

MYBURGH BROS. Muscat de Alexandrie 2018 | Paarl 240

CLEANSE

Mineral, stony, taut

MOTHER ROCK KWEPERFONTEIN* Chenin Blanc 2017 | Swartland 420

TESTALONGA LORDS OF DOGTOWN†** Chenin Blanc 2018 | Swartland 620

BEMIND ILSE SCHUTTE Sauvignon Blanc 2018 | Robertson 300

ATARAXIA Sauvignon Blanc 2017 | Hemel & Aarde 310

SPIOENKOP QUEEN MANTHATISI Sauvignon Blend 2016 | Elgin 390

AA BADENHORST PAPEGAAI White Blend 2018 | Swartland 210

SADIE FAMILY SKERPIOEN* White Blend 2017 | Swartland 720

JULIEN SCHAAL MOUNTAIN VINEYARDS Chardonnay 2016 | Elgin 375

CRAVEN†** Clairette Blanche 2017 | Stellenbosch 420

RALL Cinsault Blanc 2017 | Wellington 680

NOURISH

Fruit-laden, floral, sunny

REYNEKE RESERVE WHITE†** Sauvignon Blanc 2016 | Stellenbosch 610

VONDELING Chardonnay 2017 | Voor Paardeberg 260

JH MEYER PALMIET Chardonnay 2017 | Elgin 450

TESTALONGA MANGALIZA Harslevelü 2018 | Swartland 620

RESTLESS RIVER AVA MARIE* Chardonnay 2016 | Hemel & Aarde 720

SADIE FAMILY PALLADIUS* White Blend 2016 | Swartland 1500

◇ **ALHEIT LA COLLINE **†** Semillon 2015 | Franschoek 1260

ORANGE

Whites emulating reds

THREE FOXES GNARLY WHITE Clairette & Semillon Blend | Swartland 330

TESTALONGA STAY BRAVE†** Chenin Blanc 2018 | Swartland 320

MOTHER ROCK BRUTAL Chenin Blanc 2018 | Swartland 465

TESTALONGA SKIN†** Chenin Blanc 2017 | Swartland 540

THORNE & DAUGHTERS TIN SOLDIER Semillon Gris 2017 | WC 590

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 Nectar Impérial | Épernay, Champagne 1900

MOËT & CHANDON Rosé Impérial | Épernay, Champagne 2300

LAURENT PERRIER Brut Rosé | Tours-sur-Marne 2300

EFFERVESCENTS

Bubble joy

GRAHAM BECK Brut MCC NV | Western Cape 410 (750ml) / 210 (375ml)

SALTARE Brut Nature MCC NV | Stellenbosch 470

CIRCA ROSECCO Brut Rosé MCC | Swartland 440

DAINTY BESS BRUT Pinot Noir MCC 2014 | Elgin 490

GENEVIEVE Zero Dosage Brut 2012 | Overberg 580

FILIA HUIS VAN CHEVALLERIE†** Chenin Blanc Brut Nature | Swartland 890

JH MEYER LOVE CHILD Pet Nat | Swartland 375

* **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.

◇ **LIMITED BOTTLES** - Limited bottles in stock. Please enquire about availability.

RED WINES

QUENCH

Juicy, quaffable, thirst averters

MYBURGH Cinsaut 2017 | Paarl 230

DRAGON RIDGE Pinotage 2016 | Swartland 240

WHITMAN GOUWS CLARKE Pinotage 2018 | Swartland 330

ILLIMIS Cinsault 2016 | Darling 360

BOSMAN TWYFELING | Cinsaut 2016 | Wellington 450

THORNE & DAUGHTERS COPPER POT Pinot Noir 2017 | WC 360

JH MEYER PALMIET S02 Pinot Noir 2017 | Elgin 420

WHET

Racy, mineral, structured

CRAVEN FAURE Syrah 2017 | Stellenbosch 520

JH MEYER PALMIET Pinot Noir 2017 | Cape South Coast 540

RESTLESS RIVER LE LUC* Pinot Noir 2016 | Hemel & Aarde 840

TRIZANNE DARLING Barbera 2017 | Darling 470

THORNE & DAUGHTERS WANDERER'S HEART Grenache Blend 2017 | W. Cape 490

TESTALONGA MONKEY GONE TO HEAVEN Mouverde 2018 | Swartland 620

ATARAXIA SERENITY Cape Blend 2016 | Hemel & Aarde 420

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

◇ **DOMAIN DUBAND** Gevrey-Chamberton 2012 | Bourgogne, France 1450

ENTICE

Aromatic, perfumed, floral

BOSMAN GENERATION 8 Merlot 2017 | Wellington 240

DAVID & NADIA TOPOGRAPHY Pinotage 2017 | Swartland 470

WARWICK FIRST LADY Cabernet Sauvignon 2016 | Western Cape 250

TRIZANNE SIGNATURE WINES Syrah 2016 | Swartland 270

AA BADENHORST Family Red Blend 2015 | Swartland 450

NICOLAS REAU POMPOIS ROUGE Cabernet Franc 2013 | Anjou, France 780

◇ **HERVE SOUHAUT*** La Souterronne Gamay Noir 2014 | France 870

DOMAIN FOILLARD Cuvee Corcelette 2012 | Beaujolais, France 1100

FEED

Solid, hearty, generous

KEERMONT Merlot 2016 | Stellenbosch 420

DE TRAFFORD Merlot 2013 | Stellenbosch 690

JOOSTENBERG PHILIP ALBERT Cabernet Sauvignon 2016 | Paarl 370

◇ **RESTLESS RIVER MAIN ROAD & DIGNITY** Cab Sauv 2015 | Hemel & Aarde 920

FROZEN ELEMENTARY Red Blend 2014 | Elgin 410

REYNEKE CORNERSTONE Red Blend 2015 | Stellenbosch 460

VUURBERG RESERVE Red Blend 2015 | Western Cape 600

FROZEN TRANQUILITY Syrah 2014 | Elgin 410

IONA SOLACE* Syrah 2016 | Elgin 710

MUGA Rioja Reserva 2013 | Rioja, Spain 745

BOSMAN NERO* Nero d'Avola 2016 | Wellington 680

SADIE FAMILY COLUMELLA Red Blend 2016 | Swartland 1400

R LÓPEZ DE HEREDIA Viña Tondonia Resreva 2005 | Rioja 1350

ROSÉ

Reds covorting as whites

AA BADENHORST SECATEURS Rosé 2017 | Swartland 220

FABLE MOUNTAIN THE RAPTOR POST Rosé 2017 | Western Cape 240

WATERKLOOF CAPE CORAL Mourvèdre Rosé 2017 | Stellenbosch 250

VAN LOGGERENBERG BREAK A LEG Cinsault Blanc De Noir 2018 | Paarl 290

MAGNUMS

1.5 L

WARWICK FIRST LADY Cabernet Sauvignon 2015 | Western Cape 440

JULIEN SCHAAL EVIDENCE Chardonnay 2013 | Elgin 930