

LA BOQUERIA

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

Vegetarian / Vegan [V]
Nut / seed [N]

PARA PICAR

Our nibbles pair perfectly with an aperitif

BLISTERED EDAMAME [V]

Edamame beans splashed with rock salt, chilli, soya and lime 68

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

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

CHIMICHURRI CAULIFLOWER TACO [V]

Charred chimichurri cauliflower, guacamole and pickled cabbage curtido in a soft shell charcoal taco 55

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

TAPAS

Our favourite Hispanic small plates

MOJO PORK TACO [N]

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

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

TOFU CEVICHE BOWL [V]

Chimichurri quinoa, avocado, charred zucchini & corn salad with tofu ceviche, chilli, coriander and red onions 85

MARKET BOWL [V]

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

TOMATINA HARVEST BOWL [V]

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

SALMÓN CEVICHE BOWL

Salmon in coconut, lime & seaweed Tiger's Milk, orange segments, baby spinach, crispy chickpeas, avo, pickled carrot & ginger, 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

KLEINE ZALZE MCC Brut NV | Western Cape *88*

Lovely crisp mouthfeel with a lively fine mousse and long finish. Fresh nose with Granny Smith apple and some lime. The perfect aperitif.

CIRCA ROSECCO MCC Brut Rosé 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.

LEEUWENKUIL 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

LEEUWENKUIL Chenin Blanc 2018 | Swartland *180*

INTELLEGO†** Chenin Blanc 2017 | Swartland *340*

WATERKLOOF SERIOUSLY COOL Chenin Blanc 2017 | Stellenbosch *360*

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

KLEINE ZALZE MCC Brut NV | Western Cape *350*

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

CIRCA ROSECCO MCC Brut Rosé NV | Swartland *440*

DAINTY BESS BRUT MCC Pinot Noir 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 *255*

ILLIMIS Cinsault 2016 | Darling *360*

BOSMAN TWYFELING Cinsaut 2016 | Wellington *450*

BEMIND Cinsaut 2018 | Wstern Cape *450*

DRAGON RIDGE Pinotage 2016 | Swartland *240*

WHITMAN GOUWS CLARKE Pinotage 2018 | Swartland *330*

THORNE & DAUGHTERS COPPER POT Pinot Noir 2018 | 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*

MOTHER ROCK HOLOCENE Red Blend 2016 | Swartland *430*

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 Blend 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*