

# 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 68

### CARNE CURADO

Jamon Serrano ham, pan con tomate and mermalada de berenjana 70

### CITRUS MARINATED OLIVES [V]

Manzanilla, Kalamata, orange, grapefruit and mint 48

### 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

### CHAMPIONONES AL AJILLO [V]

Wild mushroom, thyme and baby spinach on garlic toast 60

### BABY MARROW BÚNUELO

Baby marrow, herbage and asiago cheese fritter, smoked peppadew aioli, charred corn and radish salsa 55

## RAW + CURED

Peruvian style cured & fresh raw fish

### FRESHLY SHUCKED OYSTERS

NAKED 25 each

OYSTER DE FRESA Champagne marinated strawberry, crushed black pepper, crispy basil 35

### 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

### CARNE PICADA A LA BRASA

Pepper crusted seared beef, charred baby gem hearts, radish, ginger, jalapeno aioli, rum marinated pineapple 100

### 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

### POLLO FRITO TACO

Crispy fried chicken, sriracha aioli, cabbage curtido, mint and spring onion 68

### TACO DE RABO DE BUEY

Coffee cured, house smoked, slow braised tender oxtail taco, cabbage enrudito, balsamic caramelized onion 75

### 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

### SUNSHINE BOWL

Marinated wild mushroom, pickled capsicum, curried aioli, crispy tortilla, smoked salmon fishcake, Cajun sweet potato 115

### 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

### ENCHILADA DE CALABAZA

Hearth toasted pumpkin, olive oil poached artichoke, crispy sage, sundried tomato and marinated capsicum salsa, dill whipped goats cheese crumble 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

Our on the bone, dry aged primal cut with roasted chimichurri bone marrow, cumin polenta chips, salsa asado, street corn, and jalapeño-lime butter SQ

### 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 and rosemary roasted crushed baby potatoes with olive relish 350

## SIDES

### PAPAS FRITAS

Crispy polenta fries, salsa asado, olive relish 30

### ARROZ ESPANOL

Spanish rice bowl with garlic, jalapeño, paprika peppers, olive relish, corn and mozzarella 29

### HAND CUT CHIPS 24

### ENSALADA SIN HOJAS

Cucumber, heirloom tomato, olive relish, pickled fennel, citrus-coconut dressing 30

### MANCHEGO SALAD

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

### VEGETABLE SALVADO

Sautéed baby spinach, green beans and blistered vine tomato 35

### PATATAS BRAVAS

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

### CATALAN ROASTED VEGETABLES

Coal-fired seasonal veg with marinated Kalamata olives in salsa roja 28

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

# 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** MCC Brut NV | Western Cape 105

*Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.*

**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 & ROSE WINE

**WATERKLOOF CIRCUMSTANCE** Chenin Blanc 2017 | Stellenbosch 90

*Produced from low yielding bush vines. Good complexity on the nose backed by aromas of ripe stone fruit & pronounced mango.*

**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.*

**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.*

**BEAUMONT** Chenin Blanc 2018 | Bot River 60

*Fresh pure unwooded Chenin Blanc, made to express the delicious purity of the grape.*

**CRAVEN** Pinot Gris 2017 | Stellenbosch 98

*Red cherry, strawberry, Pink Lady apple, watermelon and a hint of earthy spice.*

**VAN LOGGERENBERG BREAK A LEG** Cinsault Blanc De Noir 2018 | Paarl 80

*It reminds of some Northern Italian whites. There is a bit of citrus blossom, like being in an orange grove when it is flowering.*

### 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.*

**TRIZANNE SIGNATURE WINES** Syrah 2016 | Swartland 72

*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.*

**THE VALLEY** Pinot Noir 2018 | Western Cape 85

*All about attitude. Ripe strawberry & cherry on the nose. Tight linear palate with a mineral core, coated with red fruit.*

### CORAVIN

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

**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.*

**SADIE FAMILY PALLADIUS** White Blend 2016 | Swartland 375

*This is a finely-tuned expression of Swartland fruit where the sunnier varieties like are reined in whilst the more reductive varieties are given a bit more breathing space.*

## WHITE WINES

### QUENCH

Lively, refreshing, tonic

**BEAUMONT** Chenin Blanc 2018 | Bot Rivier | 240

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

**WATERKLOOF CIRCUMSTANCE** Chenin Blanc 2017 | Stellenbosch 360

**BOSMAN\*** Sauvignon Blanc 2017 | Upper Hemel & Aarde 240

**MYBURGH BROS.** Muscat de Alexandrie 2018 | Paarl 240

**JOOSTENBERG** Chenin Blanc 2018 | Stellenbosch 320

**FRAM** Chardonnay 2018 | Robertson 275

### CLEANSE

Mineral, stony, taut

**SPIOENKOP QUEEN MANTHATISI** Sauvignon Blend 2016 | Elgin 415

**JULIEN SCHAAL MOUNTAIN VINEYARDS** Chardonnay 2017 | Elgin 375

**GROOT CONSTANTIA** Sauvignon Blanc 2017 | Constantia | 420

**CRAVEN** Chenin Blanc 2018 | Stellenbosch | 440

**TSW** Sauvignon Blanc 2018 | Elgin 290

### NOURISH

Fruit-laden, floral, sunny

**VONDELING** Chardonnay 2017 | Voor Paardeberg 260

**JH MEYER PALMIET\*\*†** Chardonnay 2017 | Elgin 450

**SADIE FAMILY PALLADIUS\*** White Blend 2016 | Swartland 1500

**AA BADENHORST** Family White Blend 2017 | Swartland 450

**MOTHER ROCK KWEPERFONTIEN** Chenin Blanc 2017 | Swartland | 465

**REYNEKE RESERVE** White 2017 | Stellenbosch | 660

**LUDITTE SABOTEUR** White 2017 | Cape South Coast 390

**MULLINEUX OLD VINES** White 2017 | Swartland 670

**INTELLEGO** The Sleeping Co-Pilot Viognier 2018 | Swartland 540

**INTELLEGO** Elementis Chenin Blanc 2018 | Swartland 540

## ORANGE

Whites emulating reds

**CRAVEN** Pinot Gris 2017 | Stellenbosch | 390

**MOTHER ROCK BRUTAL\*** Chenin Blanc 2018 | Swartland 465

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

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

**TESTALONGA SWEET CHEEKS\*\*†** Muscat Alexandrie 2018 | Swartland 660

## CHAMPAGNE

Yes

**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

## EFFERVESCENTS

Bubble joy

**SILVERTHORNE THE GENIE** Brut Rose Shiraz NV | Robertson 540

**GENEVIEVE** Blanc de Blanc 2014 | Botrivier 580

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

**CIRCA ROSECCO** MCC Brut Rosé NV | Swartland 440

**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

**DRAGON RIDGE** Pinotage 2016 | Swartland 240

**WHITMAN GOUWS CLARKE** Pinotage 2018 | Swartland 330

**CRAVEN** Cinsault 2018 | Stellenbosch 870

**JH MEYER** Carbonic Pinot Noir 2017 | Elgin 420

**THE VALLEY** Pinot Noir 2018 | Western Cape 330

**INTELLEGO** Kendugu Red Blend 2018 | Swartland 320

### WHET

Racy, mineral, structured

**CRAVEN FAURE** Syrah 2017 | Stellenbosch 520

**JH MEYER PALMIET\*\*†** Pinot Noir 2017 | Cape South Coast 540

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

**KAAPZICHT** Pinotage 2017 | Stellenbosch 390

**ATARAXIA SERENITY** Cape Blend 2017 | Hemel & Aarde 420

**MYBURGH** Cinsault 2018 | Paarl 255

**INTELLEGO** Syrah 2017 | Swartland | 390

**SCIONS OF SINAI SAWNESANG** Syrah 2018 | Stellenbosch 580

**LE RICHE** Cabernet Sauvignon 2015 | Stellenbosch 630

### ENTICE

Aromatic, perfumed, floral

**CRAVEN** Cabernet Sauvignon 2018 | Stellenbosch 590

**VAN LOGGERENBERG** Syrah 2018 | Polkadraai Hills 870

**WARWICK FIRST LADY** Cabernet Sauvignon 2017 | Western Cape 250

**TRIZANNE SIGNATURE WINES** Syrah 2016 | Stellenbosch 280

**MONT DU TOIT** Merlot 2016 | Stellenbosch 390

**AA BADENHORST** Family Red Blend 2017 | Swartland 450

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

**SCIONS OF SINAI FENIKS** Pinotage 2019 | Stellenbosch 580

**VAN LOGGERENBERG BRETON** Cabernet Franc 2018 | Stellenbosch 820

**STAND ALONE** Pinot Noir 2015 | Upper Hemel en Aarde Valley 520

**TAMBOERSKLOOF** Syrah 2014 | Stellenbosch 510

### FEED

Solid, hearty, generous

**KEERMONT** Merlot 2017 | Stellenbosch 420

**DE TRAFFORD** Merlot 2013 | Stellenbosch 690

**JOOSTENBERG PHILIP ALBERT** Cabernet Sauvignon 2016 | Paarl 425

**REYNEKE CORNERSTONE\*** Red Blend 2015 | Stellenbosch 460

**VUURBERG RESERVE** Red Blend 2016 | Western Cape 600

**BOSMAN NERO\*** Nero d'Avola 2016 | Wellington 680

**SADIE FAMILY COLUMELLA** Red Blend 2016 | Swartland 1400

**EAGLES NEST** Shiraz 2015 | Constantia | 740

## ROSÉ

Reds covorting as whites

**WATERKLOOF CAPE CORAL** Mourvèdre Rosé 2017 | Stellenbosch 250

**VAN LOGGERENBERG BREAK A LEG** Cinsault Blanc De Noir 2018 | Paarl 320

**RICKETY BRIDGE PRINTERS DEVIL** Rosé 2017 | Franschoek 540

## MAGNUMS

1.5 L

**WARWICK FIRST LADY** Cabernet Sauvignon 2017 | Western Cape 440

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