

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

BLISTERED EDAMAME BEANS

70

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

HOT FRIED OLIVES

72

Green Manzanilla olives stuffed with salt-cured lemon rind and fresh pimento, panko crusted and shallow fried. Caper parsley aioli

SOPA

SOPA DEL DIA

65

Soup of the day, please ask your waiter

CUENCOS

Our bowls of real goodness

BUDDHA BOWL (V)

90

Couscous, chickpeas, broccoli, corn, radishes, red pepper, tomatoes, lettuce and hilled coconut cream with the lime juice and zest, soy sauce and chilli powder. Beetroot and black been falafel balls

SUNSHINE BOWL

118

Marinated wild mushrooms, pickled capsicum, curried aioli, crispy tortilla, smoke salmon fishcake and Cajun sweet potato

FEASTING

Sharing plates for two or three. Please allow 20-30 min

PAELLA DE BOQUERIA

230

Smoked pork neck and chipotle pepper chicken with white wine, braised fennel, roasted red onions, corn, edamame, black beans and saffron Bomba rice and crispy sage

PAELLA DE MARISCOS

380

Paprika and chilli prawns, line fish, mussels and calamari with braised leeks, peas, roasted red peppers and spicy tomato Bomba rice

CHURRASCO DE PICANHA

350

750 gr Coal-grilled matured beef rump picanha. Served with sea salt, chimichurri, salsa asado and rosemary roasted crushed baby potatoes with olive relish

TAPAS

(N) contains nuts

(V) vegetarian/vegan

Our favourite Hispanic small plates

ALBÓNDIGAS

65

Traditional Spanish meatballs in a rich tomato pasata

ARTICHOKE AND FENNEL CROQUETTES (V)

67

With Asiago cheese and a lemon, chilli and garlic aioli

MUSHROOM CROQUETTES (V) 67

With baby spinach, mushrooms, hard cheese and soya aioli

TRINCHADO DE CARNE

92

Tender beef cubes, smothered in a creamy garlic, onion, chilly and red wine sauce with a dash of cream

MOJO PORK TACO (N)

57

Rum, orange and chilli marinated pulled pork with cucumber, Spanish pickled onions, topped with a honey soya aioli and peanut praline

POLLO FRITO TACO 70

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

HONEY CHIPOTLE CHICKEN TACO

80

Chicken fried with honey and chipotle peppers, topped with tomato, lettuce and crispy bacon topped with avo crème

VEGAN TACO (V)(N)

64

Meat-free strips topped with cabbage curtido, mint, spring onion and a cashew sauce

CAJUN CALAMARI

65

Cajun calamari tubes, onions, garlic, salt, black pepper, chilli and cream. Served with fresh ciabata

WOOD-FIRED GOATS CHEESE (N)(V)

68

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

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COAL AND HEARTH

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

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(V) vegetarian/vegan

MUSHROOM FIDEUA (V)

135

Our Fideua with crispy angel hair pasta, seasonal mushrooms, baby spinach, peas and Asiago cheese finished in the wood-fired hearth. Served with a garlic aioli

ARTICHOKE & FENNEL BAKED FISH

190

Fresh line fish, oven baked with artichoke, fennel, wild mushrooms, basil and garlic, Topped off with orange, mint, red onion and caper berries

PAN OF PRAWNS

350

Queen prawns, coal-grilled with paprika, garlic, chilli and fresh lime. Finished off in our wood-fired oven and topped off with a caper berry salsa

BUTCHERS DAUGHTER – 300 GR STEAK (N)

250

300 gr matured rib-eye with chimichurri patatas, sautéed greens and hazelnut praline

LOMO SALTADO KEBAB

210

Beef fillet kebob marinated in soya, chilli, and lime and oyster sauce. Charred saffron sweet peppers, marinated sundried tomatoes and crispy black rice

CHIPOTLE CHICKEN

150

Smoky jalapeño and paprika thighs, fried sweet potato, wood-roasted pumpkin and coconut puree, corn and edamame salsa

PORK FILLET LA LENA

160

Citrus-marinated pork tenderloin with Green peppercorn and sage sauce, topped with a drunken borracha salsa and roasted sweet potato

RIBS AND WINGS

165

Coal grilled sweet & spicy glazed pork ribs with smoky chicken wings served with corn on the cob

SIDES

VEGETABLE SALVADO

36

Sautéed baby spinach, green beans and blistered vine tomatoes

PATATAS BRAVAS

33

Crispy potatoes, smoked paprika salt, tomato salsa aioli and onion crumble

ESQUITES

36

Mexican street corn with coriander, jalapeno, red onion, chilli and lemon aioli

CATALAN ROASTED VEG

31

Coal-fired seasonal veg with marinated Kalamata olives in salsa rojo

HAND CUT CHIPS

30

Sweet Potato Chips

POSTRES

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(V) vegetarian/vegan

CHURROS

49

Churros with a chilli chocolate sauce

EL GELATO

30

Daily selection of flavours /price per scoop

CHOCOLATE NEMESIS (N)

87

Dark chocolate hazelnut brownie and salted chocolate mousse with burned meringue, salted caramel
Ice-cream and frozen berries

DRUNKEN CREMA (N)

67

Honey & whiskey crema, granadilla custard and almond praline