

## PARA PICAR

Our nibbles pair perfectly with an aperitif

### BLISTERED EDAMAME BEANS **V** 75

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

### HOT FRIED OLIVES **V** 65

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

### DATILES RELLENOS 55

Stuffed dates with a goats' cheese filling and crispy bacon wrapped

## CUENCOS

Our bowls of real goodness

### BUDDHA BOWL **V** 95

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 115

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

### CAMARON BOWL 105

Paprika blackened shrimp, avo, quinoa and freshly chopped pineapple and steamed broccoli with cilantro lime dressing

### SUMMER ASADA BOWL **V** 95

Roasted cauliflower and chickpeas, sliced nectarines, shaved radish and diced greens, red cabbage, with honey lemon dressing

## COCAS

Spanish flat bread

### MEXICAN STREET BREAD 95

Mexican street pizza with roma tomatoes, red onion, sweet red pepper, corn, shredded pork on mozzarella and cheddar base

### SPANISH CHORIZO 90

Chorizo, sweet red pepper, black beans, green pepper with a cheddar base

### CHICKEN TACO BREAD 85

Chipotle sauce and mozzarella base with shredded cilantro chicken, white onion, pineapple and garnished with cream

### FOCACCIA 55

Blend of herbs, fresh garlic and a touch of mozzarella

## FEASTING

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

### PAELLA DE BOQUERIA 290

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 425

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

### CHURRASCO DE PICANHA 375

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

### MERCADO WHOLE FISH **SQ**

Fresh whole linefish, marinated in white wine, olive oil, garlic, lemon and smoky paprika. Rum roasted pineapple salad

### LANGOSTINOS POLLO CHIPOTLE 395

Smokey jalapeño and paprika thighs, fried sweet potato, wood-roasted pumpkin and coconut puree, corn and edamame salsa with six queen prawns, coal-grilled with paprika, garlic, chilli and fresh lime

## BOCADILLOS DE BAR

### JALAPEÑOS DE QUESO CREMA **V** 55

Cream cheese & jamon filling with garlic and sweet paprika spice

### ZUCCHINI FRIES **V** 35

Crunchy panko crumbed zucchini served with garlic aioli

### SALTED CARAMEL CASHEWS 65

Baked in the oven till golden brown

## TAPAS

Our favourite Hispanic small plates

### ALBÓNDIGAS 68

Traditional Spanish meatballs in a rich tomato pasata

### ARTICHOKE AND FENNEL CROQUETTES **V** 70

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 95

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

### MOJO PORK TACO **N** 70

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

### POLLO MEXICOLA 65

Baby drumsticks with sticky glazy sweet paprika sauce

### BEEF AND PORK PINXTOS 95

Red wine marinated beef and pork cube kebob

### PEZ ESPADA 85

Corriander, cumin and sweet paprika marinated swordfish medallion with red pepper aioli

## RAW + CURED

### NAKED OYSTERS 28 EACH

### SALMON TIRADITO 115

Tiger's Milk, ponzu, fresh granadilla, chilli, jalapeño, red onion, avocado and cilantro

### TUNA TIRADITO 95

With orange, ginger, sesame oil, chilli, onion, garlic, quinoa and cucumber

### 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** 75

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

### CAJUN CALAMARI 75

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

### WOOD-FIRED GOATS CHEESE **N** **V** 75

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

### POLLO FRITO TACO 70

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

### PRAWN TACO 85

Grilled butterflied prawns, splashed with sherry garlic crema, topped with diced red pepper and tomato, cilantro and oregano served in a soft shell taco

## COAL AND HEARTH

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

### MUSHROOM FIDEUA **V** 140

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 195

Fresh linefish, 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

### BUTCHER'S DAUGHTER **N** 260

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

### SON OF A BUTCHER MAN **N** 380

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

### LOMO SALTADO KEBOB 220

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 160

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

### PORK FILLET LA LENA 170

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

### SALMON CON SALSA DE MANGO 265

Smoky paprika-rubbed, grilled salmon, topped with a mango salsa and drizzled with olive oil

### UNA SARTÉN DE POLLO 185

Two oven roasted quarter chickens in zesty lemon and herb marinade with bomba rice, white onion, garlic and diced tomato, corn, black beans, diced zucchini, carrots, minced jalapeno, cilantro and lime

## SIDES

### VEGETABLE SALVADO 39

Sautéed baby spinach, green beans and blistered vine tomatoes

### PATATAS BRAVAS 39

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

### ESQUITES 38

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

### ARROZ ESPAÑOL 35

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

### CATALAN ROASTED VEG 35

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

### HAND CUT CHIPS 35

Sweet potato chips

## POSTRES

### 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-cream and frozen berries

### DRUNKEN CREMA **N** 67

Honey & whiskey crema, granadilla custard and almond praline

## BRUNCH

Available Saturday and Sunday mornings

### POTATO ROASTED POBLANO TACO 55

Potato cubes, roasted poblano peppers, fresh avocado, red onion on a bed of crisp lettuce

### SMALL MUSHROOM PAELLA 85

Seasonal mushrooms, red pepper sofrito with red onion, diced tomatoes roasted to perfection, infused with garlic and saffron Bomba rice

### STRAWBERRY AND KALE CUENCO 105

Fresh chopped kale, strawberries, blueberries, cranberries and roasted pine kernels with a honey lemon dressing

### JALAPEÑO HONEY CRISPY FRIED CHICKEN BLT 95

Deep fried crispy chicken in a sweet and spicy jalapeño honey dressing with bacon, tomato and mix lettuce - add egg @ R3

### MEXICAN COCA 110

Corn, bell peppers, cheese, Roma tomatoes, red onion, pulled pork and chipotle sauce with fresh chopped cilantro

### UNA SARTEN 85

Smokey beans, chorizo, tomato, red onion, celery and mixed herbs topped with poached eggs

# LA BOQUERIA

## Cocktails

<b>HOLLABACK HAVANA</b>	<b>75</b>
Bacardi rum, Campari, muddled fresh pineapple, strawberries, fresh lemon juice and sugar syrup	
<b>ALEGRA SANGRIA</b>	<b>85</b>
Graham beck Brut MCC, triple sec, Chambord, freshly squeezed orange & grapefruit juice	
<b>MOCKINGBIRD</b>	<b>75</b>
Single batch vodka, Chambord, fresh pineapple juice, fresh lemon juice & sugar syrup	
<b>DISCO SOUR</b>	<b>79</b>
Bombay Sapphire Gin, Cointreau, Aguafaba, sugar syrup & fresh lemon juice	
<b>DOC MARTINI</b>	<b>95</b>
Hendricks Gin, fresh lemon juice, Galliano & violet syrup	
<b>MOJITO FRESCA</b>	<b>75</b> (* non-alcoholic 59)
Bacardi rum, lime, mint, mixed berries & soda	
<b>LADY JANE *</b>	<b>59</b>
Cold brew breakfast tea, Stoney Ginger Beer, granadilla & fresh thyme	
<b>LA CONCHITA</b>	<b>85</b>
Absolute Vodka, vanilla, fresh pineapple juice and granadilla pulp. Served with a double shot of Graham Beck MCC	
<b>LIMA SUPRIMA</b>	<b>79</b>
Bombay Sapphire Gin, Sauvignon Blanc, cucumber, roasted apple puree, mint & Stoney Ginger Beer	
<b>MAJOR TOM</b>	<b>79</b>
Woodford Reserve Bourbon, mango syrup, fresh lemon juice, litchi juice, cherry marmalade pinotage & Aguafaba	
<b>I MET A STRANGE LADY</b>	<b>85</b>
Black Barrel Mount Gay Rum, Campari, sugar syrup, fresh lemon & pineapple juice, topped with ginger ale	
<b>MISS. DEAMENOR</b>	<b>75</b>
Jose Cuervo Tradicional Tequila, lemon juice, soda, grapefruit juice, topped with soda water and a salted rim	
<b>THE SPANIARD</b>	<b>109</b>
Mescal Amores, The Spaniard Whisky, Antica Formula & Angostura bitters	
*Non-Alcoholic Aguafaba is vegan alternative to egg whites	

## Gin

<b>BLOEDLEMOEN</b>	Salt River, Cape Town	<b>36</b>
<b>PIENAAR &amp; SONS EMPIRE</b>	Orient Cape Town	<b>38</b>
<b>INVERROCHE CLASSIC</b>	Verdant / Amber Cape Town	<b>39</b>
<b>MUSGRAVE CLASSIC</b>	Pink Salt River Cape Town	<b>42</b>
<b>ELEPHANT GIN</b>	Germany	<b>45</b>
<b>MONKS GIN MARY JANE BREEDE VALLEY</b>	W Cape	<b>44</b>
<b>GINIFER</b>	Johannesburg	<b>36</b>
<b>MIRARI</b>	Johannesburg Damask Rose / Orient Spiced / Amber	<b>44</b>
<b>BOTANIST ISLAY</b>	Scotland	<b>50</b>
<b>MALFY</b>	Amalfi Coast, Italy Grapefruit / Blood orange / Lemon	<b>37</b>
<b>HENDRICK'S SCOTLAND CLASSIC</b>	Orbium / Midsummer	<b>45</b>
<b>GIN MARE</b>	Barcelona Spain	<b>55</b>
<b>GEOMETRIC GIN</b>	Cape Town	<b>39</b>
<b>WIXWORTH</b>	England	<b>30</b>
<b>SIXDOGS BLUE GIN DE WET</b>	South Africa	<b>45</b>
<b>SEEDLIP</b>	Non-alcoholic gin	<b>48</b>
<b>BOMBAY SAPPHIRE HOUSE INFUSED GIN</b>	Blueberry & Rosemary / Grapefruit & Sage / Orange & Cinnamon/ Coffee & Vanilla	<b>32</b>

## Tonic

<b>FITCH &amp; LEEDS</b>	Stellenbosch (200ml) Indian / Pink / Blue / Light	<b>25</b>
<b>CHINCHONA</b>	Cape Town Premium / Pink	<b>29</b>
<b>FEVERTREE</b>	Great Britain (200ml) Elderflower / Mediterranean	<b>42</b>

## Tonic Essence

<b>SYMMETRY TONIC</b>	Western Cape Citrus / Floral / Spice	<b>20</b>
<b>CAPERITIF KAAPSE DIEF</b>	Swartland	<b>20</b>
<b>*THE DUCHESS VIRGIN GIN &amp; TONIC</b>	Cape Town Original / Floral	<b>45</b>
*Non-Alcoholic		

## Beers

<b>SALITOS TEQUILA BEER</b>	<b>49</b>
<b>CBC AMBER WEISS</b>	<b>65</b>
<b>CBC PILSNER</b>	<b>55</b>
<b>DEVILS PEAK IPA</b>	<b>55</b>
<b>DEVILS PEAK LAGER</b>	<b>45</b>

## On Tap

<b>STELLA ARTOIS</b>	<b>53</b>
<b>CASTLE LITE</b>	<b>45</b>
<b>LOXTONIA STONE FRUIT CIDER</b>	<b>53</b>

## Ciders

<b>KOPPARBERG STRAWBERRY &amp; LIME</b>	<b>55</b>
<b>LOXTONIA CHERRY</b>	<b>50</b>
Crispy green apple	

## Tequileria

<b>JOSE CUERVO TRADICIONAL JALISCO</b>	Mexico	<b>32</b>
<b>ESPOLON OAXACA</b>	Mexico	<b>43</b>
<b>HERRADURA JALISCO</b>	Mexico	<b>55</b>
<b>DON JULIO JALISCO</b>	Mexico	<b>63</b>
<b>MEZCAL AMORES JALISCO</b>	Mexico	<b>67</b>

## Rum Bar

<b>DON PAPA NEGROS, PHILIPPINES</b>	<b>40</b>
<b>SAILOR JERRY VIRGIN ISLANDS</b>	<b>29</b>
<b>MOUNT GAY BLACK BARREL RUM BARBADOS</b>	<b>46</b>
<b>BACARDI</b>	Oro 29 / Negra 29 / Anos <b>35</b>

## Aperitif & Digestifs

<b>LUSTAU SHERRY JEREZ</b>	Spain, Puerto Fino very dry	<b>64</b>
<b>DON NUNO OLOROSO DRY</b>	<b>84</b>	
<b>PEDRO XIMENEZ SAN EMILIO</b>	very sweet	<b>92</b>
<b>ANTONELLA RED GRAPPA</b>	Italy	<b>95</b>
<b>NONINO GRAPPA</b>	Italy	<b>75</b>
<b>CARPANO ANTICA FORMULA</b>	Italy	<b>30</b>
<b>FERREIRA RUBY PORT</b>	Portugal	<b>36</b>

## Specialty Café

<b>CHOCOGNAC ESPRESSO &amp; COGNAC</b>	<b>70</b>
Cream and dark chocolate shavings	
<b>CAFÉ BOMBON ESPRESSO</b>	with condensed milk <b>35</b>

## Whisky & Whiskey

<b>HENNESSY VS 45 / VSOP 67 / XO</b>	<b>200</b>
<b>D'USSE VSOP</b>	<b>49</b>
<b>COURVOISIER</b>	<b>39</b>
<b>COMPASS BOX</b>	<b>THE SPANIARD 78 / GREAT KING 50 / HEDONISM 115 / OAK CROSS 78 / ORANGERIE 78 / PEAT MONSTER 78 / SPICE TREE 78</b>
<b>GLENFIDDICH</b>	<b>12YR 49 / 15YR 75 / 18YR 125</b>
Single malt Scotch whisky	
<b>GLENMORANGIE</b>	The Original 10yr Single malt Scotch whisky <b>55</b>
<b>GLEN SCOTIA</b>	Single malt Scotch whisky <b>57</b>
<b>GLEN LIVET</b>	12yr Single malt Scotch whisky <b>50</b>
<b>THE ARRAN MALT</b>	10yr Single malt Scotch whisky <b>53</b>
<b>BUNNAHABHAIN</b>	12yr Single malt Scotch whisky <b>76</b>
<b>PAUL JOHN INDIAN</b>	Single malt Scotch whisky <b>79</b>
<b>AULTMORE SPEYSIDE</b>	<b>12YR 65 / 18YR 130</b>
Single malt Scotch whisky	
<b>LAPHROAIG</b>	10yr Islay Single malt <b>62</b>
<b>LAGAVULIN</b>	16yr Islay Single malt <b>105</b>
<b>KILCHOMAN</b>	loch Gorm Islay <b>140</b>
<b>MACALLAN HIGHLAND</b>	Single malt <b>12YR 60 / 15YR 105</b>
<b>OLD PULTENEY</b>	12yr Highland Single malt <b>95</b>
<b>GLENGLASSAUGH REVIVAL HIGHLAND</b>	Single malt <b>45</b>
<b>THE POGUES</b>	Irish whiskey <b>39</b>
<b>WEST CORK</b>	10yr Single malt Irish whiskey <b>55</b>
<b>TEELING WHISKEY</b>	Single malt Irish whiskey <b>50</b>
<b>RED BREAST</b>	12yr Single malt Irish whiskey <b>72</b>
<b>DEWARS</b>	blended Irish whiskey <b>12YR 31 / 15YR 71</b>
<b>JAMESON SELECT RESERVE</b>	Blended Irish whiskey caskmates <b>40</b> <b>38</b>
<b>NIKKA FROM THE BARREL</b>	Japanese blended whisky <b>100</b>
<b>NIKKA</b>	pure malt Japanese blended whisky <b>120</b>
<b>KAMIKI</b>	Japanese blended whisky <b>105</b>
<b>HEIMER</b>	Single grain whisky Phalaborwa ZA <b>36</b>
<b>BULLEIT BOURBON FRONTIER</b>	Kentucky Bourbon <b>37</b>
<b>WOODFORD RESERVE</b>	Kentucky Bourbon <b>46</b>
<b>JIM BEAM</b>	Kentucky Bourbon <b>30</b>
<b>GENTLEMAN JACK</b>	<b>35</b>

