LA BOQUERIA

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

Vegetarian · Vegan · Contains nuts

NIBBLES

Our nibbles pair perfectly with an aperitif

OYSTERS Freshly shucked local oysters — 3's | 6's

NAKED - Lemon & hot sauce — 135 | 250

SALMON TOSTADAS — 145
4pc Tostadas, habanero dressing, cucumber & dill sour cream, tajin, avo puree, lemon aioli & chilli stands

PATATAS BRAVAS — 70
Crispy potatoes cubes, smoked paprika salt, tomato salsa & roasted garlic aioli

BLISTERED EDAMAME BEANS — 95
Edamame beans splashed with sea salt, chilli flakes, soya & lime

HOT FRIED OLIVES — 95
Crispy fried pimento & lemon rind stuffed green olives & caper parsley aioli

ZUCCHINI FRIES — 85
Crispy panko-crumbed zucchini fries & garlic aioli

GUACAMOLE — 105
House guacamole, pico de gallo, queso fresco, herb oil & crispy nachos

ENSALADAS

TRINCHADO BEEF SALAD — 180
150g Charred beef cubes, chimichurri, avo, cherry tomatoes, corn, watercress, black rice, red onion & feta. Pink peppercorn dressing

MARKET BOWL — 150
Spiced chickpea falafel, cauliflower and couscous tabouleh, roasted red pepper, aubergine & beetroot, harrisa labneh, mojo verde, pomegranate, avocado & sumac lime

GRILLED CHICKEN SALAD — 160
Grilled chicken, smacked green olives, cherry tomatoes, red onion, guindilla peppers, water cress, pea shoot, fresh red pepper, goats leche dressing

COCAS

Traditional Spanish Flatbread Baked in the Wood-Fired Oven

FOCACCIA — 95
Oregano, rosemary, roasted garlic & olive oil

CAPRESE — 115
Tomato passata, mozzarella, basil & olive oil

OXTAIL — 155
Mozzarella, caramelised onion & chili feta

GOATS CHEESE & WILD MUSHROOM — 145
Creamy goats cheese, lemon dressed spinach, mushrooms, truffle oil, parmesan, confit garlic brushed

CHORIZO LOMO — 145
Mozzarella, roasted red peppers, red onion, chilli feta & oregano

SMOKED SALMON — 180
Red onion, dill crème fresh, lemon zest, confit garlic brushed

HOT STARTERS

we recommend 2-3 tapas per person

WOOD-FIRED GOAT CHEESE — 120
Spanish goat cheese with warm rustic roasted pepper & tomato salsa, green olive pesto & grilled sourdough

BANDIDO WINGS — 125
8pc crispy sticky glazed wings & creamy ranch.
Smokey BBQ or Chipotle Orange.

JALAPENO POPPERS — 135
4 Jalapeno poppers stuffed with lime cream cheese, served with avo whip & truffle tomato dip.

CRISPY SQUID — 135
Crispy fried calamari, pickled lemon and olive salsa, tajin, lime aioli

ARTICHOKE AND FENNEL CROQUETTES — 95
Crispy potato & bechamel croquettes, grilled leek and artichoke, fennel & lemon aioli

ESPANINOS
Corn and red pepper salsa & lemon aioli.
BEEF SKEWER — 135
CHICKEN SKEWER — 105

CHICHARRONES — 130
Crispy pork belly bites in sweet smoked paprika and orange glaze & pickled red onion

JAMON CROQUETTAS — 120
Crispy bechamel & potato croquettes, serrano ham, smoked mozzarella & sweet paprika aioli

OXTAIL EMPANADA — 125
Slow brasied pulled oxtail, mojo verde dressing & beef jus

GAMBAS AL AJILLO — 155
Oven baked shrimp, olive oil, chilli, garlic & parsley

TACOS

traditional flour tortillas - 2 per serving

CHIPOTLE CHICKEN TACO — 130
Marinated and grilled chipotle chicken, cabbage slaw, spicy pico de gallo & chipotle crema & coriander

BAJA CALAMARI TACO — 145
Crispy fried calamari, chipotle slaw, charred pineapple salsa, avo crema, lime aioli & coriander

MOJO PORK TACO — 110
Orange and chilli marinated pulled pork with cucumber, pickled onions & sriracha aioli

TACO VERDURAS — 95
Sauteed mushroom, zucchini, red pepper, avo lime crema, pickled red onion & feta crumble

CARNE TACOS — 125
Slow braised pulled oxtail, harissa sour cream, caramelised onion, cabbage slaw and coriander

COAL & HEARTH

Cooking on coals and in our wood-fired oven adds to the unigue La Boqueria flavours

ARTICHOKE & FENNEL BAKED FISH — 285
220g Baked kingklip, fennel, artichokes, cherry tomatoes & white wine, cauliflower puree, citrus gremolata & herb oil

PESCADO A LA BRASA — 295
220g Grilled line fish fillet, seasonal roast vegetables, smoky romesco, citrus baby herb salad, toasted almond flakes & burnt lemon

HAMBURGUESA — 195
180g Black angus patty, smoked mozzarella, grilled onions, lettuce, tomato, hand cut chips & garlic aioli

POLLO ANCHIOTE — 295
800g Anchiote marinated baby chicken grilled over open fire, pineapple pico de gallo, coriander and red onion salad & charred limes

RIBS DE LA CALLE — 375
700g Smokey BBQ glazed pork loin ribs, street corn, crispy onions & hand cut fries

BUTCHER'S DAUGHTER — 375
220g Chargrilled beef fillet, coal roasted leeks, broccolini and baby onions, creamy wild mushroom & sherry sauce

LAMB CHOPS — 365
360g Chargrilled lamb cutlets marinated in moroccan spices, minty labneh, chermoula, gunpowder potatoes & herb butter

STEAK BRAVAS — 345
350g Chargrilled rib eye, patatas bravas, chimmichurri butter & roasted bone marrow.

PICANHA LOCA — 345
350g Chargrilled beef or lamb rump picanha, chimmichurri sauce, salsa criolla & hand cut fries

SON OF A BUTCHERMAN — 405
650g Chargrilled T-Bone, salsa asado, gunpowder potatoes & herb butter

SIDES

VEGETABLE CATALANA — 65
Seasonal roast vegetables & herb oil

ROASTED BONE MARROW — 75
Chimmichurri & grilled sourdough

STREET CORN — 70
Charred corn, queso fresco & tajin butter

HAND CUT FRIES — 50
Triple fried potato chips & roasted garlic aioli

SIDE SALAD — 50
Mixed greens, cherry tomatoes, red onion and lime & honey vinaigrette

¡FIESTA!

Celebrate your fiesta with us as the year winds down. From year end functions to special occasions, gather your crowd and we will take care of the rest.

For bookings and enquiries.
Gobig@laboqueria.co.za or
reservations@laboqueria.co.za

PAELLERAS

our wood-fired paellas made to order in traditional paella pans

PAELLA DE BOQUERIA — 225 | 395
Smoky tomato & saffron rice, pork chicharonnes, smoky chorizo, braised fennel & leek, roasted red peppers & garlic aioli

PAELLA DE MARISCO — 295 | 595
Smoky tomato & saffron rice, grilled calamari, prawns, line fish & mussels, green peas, roasted red peppers, crispy squid heads & saffron aioli

PAELLA DEL CAMPO — 235 | 395
Smoky tomato & saffron rice, grilled deboned chicken thighs, smoky chorizo, charred corn, gremolata & chipotle crema