

COLD BAR

OYSTERS Freshly shucked local oysters	3's 6's
Naked - Lemon & Spanish hot sauce	135 250
Mignonette - Onion & red wine vinegar	145 270
Mar y Sol - Aji Ponzu, radish & cucumber	150 290
CHEESE BOARD 	195
Dalewood Lanquadoc, Kleinriver Gruberg, Belnori Tanglewood, quince jam, marinated olives & grilled sourdough	
CHARCUTERIE BOARD	245
Fuet, Chorizo Lomo & Serrano Ham, pickled onions & gherkins, smokey romesco & grilled sourdough	

ENSALADAS

ASIAN BEEF SALAD	180
Spicy teriyaki beef fillet, white cabbage, julienne veg, mint, coriander, chilli, spring onion, Vietnamese nuoc cham dressing, crispy onions & toasted sesame	
BUDDHA BOWL 	150
Spiced chickpea falafel, cauliflower and couscous tabouleh, roasted red pepper, aubergine & beetroot, harrisa labneh, mojo verde, pomegranate, avocado & sumac lime	
POLLO MEXICANA	170
Chipotle grilled chicken thighs, black beans, charred corn, fresh avo, pico de gallo, black rice, crispy tortilla, sriracha ranch dressing	
SALMON FRESCA	195
Sesame seared salmon, shaved fennel, cucumber, tomato, radish, pickled red onion & cabbage slaw, edamame, avo crema, crispy onion & sweet chilli citrus dressing	

COCAS

Traditional Spanish Flatbread Baked in the Wood-Fired Oven	
FOCACCIA 	95
Oregano, rosemary, roasted garlic & olive oil	
ANCHOVY & BLACK OLIVES	115
Sofrito, anchovy fillets, garlic, oregano & crispy capers	
OXTAIL	155
Mozzarella, caramelised onion & chili feta	
WILD MUSHROOM	145
Manchego, sautéed spinach & truffle oil	
CHORIZO LOMO	135
Mozzarella, roasted red peppers, red onion, chilli oil & oregano	

SIDES

VEGETABLE CATALANA 	65
Seasonal roast vegetables & herb oil	
PATATAS BRAVAS 	60
Crispy potatoes cubes, smoked paprika salt, tomato salsa & roasted garlic aioli	
STREET CORN 	70
Charred corn, queso fresco & tajin butter	
HAND CUT FRIES 	50
Triple fried potato chips & roasted garlic aioli	
CHARRED BROCCOLINI 	70
Charred tenderstem broccoli, cauliflower puree, lemon garlic dressing & almonds	
SIDE SALAD 	50
Mixed greens, cherry tomatoes, red onion and lime & honey vinaigrette	
ROASTED BONE MARROW	75
Chimmichurri & grilled sourdough	

PARA PICAR

Our nibbles pair perfectly with an aperitif

ZUCCHINI FRIES 	85	MARINATED OLIVES	70
Crispy panko-crumbed zucchini fries & garlic aioli		Herb, chilli, lemon & olive oil	
PAN CON BOQUERONES 	130	SALMON CEVICHE	145
Grilled sourdough, tomato salsa, white anchovies & sea salt		Fresh salmon, ponzu tigers milk, passion fruit, radish, red onion, coriander, soy pearls & crispy tostadas	

VAMOS DE TAPAS

we recommend 2-3 tapas per person

GUACAMOLE 	105	CHICHARRONES	130	TACOS	
House guacamole, pico de gallo, queso fresco, herb oil & crispy tortillas		Crispy pork belly bites in sweet smoked paprika and orange glaze & pickled red onion		traditional corn tortillas - 2 per serving	
WOOD-FIRED GOAT CHEESE 	120	OXTAIL EMPANADA	125	MOJO PORK TACO	110
Spanish goat cheese with warm rustic roasted pepper & tomato salsa, green olive pesto and grilled sourdough		Slow brasied pulled oxtail, mojo verde dressing & beef jus		Orange and chilli marinated pulled pork with cucumber, pickled onions & sriracha aioli	
CLAMS & CHORIZO	145	JAMON CROQUETAS	120	BAJA PRAWN TACO	145
Steamed whole clams in olive oil, white wine, garlic & parsley, crispy spicy chorizo & grilled sourdough		Crispy bechamel & potato croquettes, Serrano ham, smoked mozzarella & sweet paprika aioli		Panko fried prawns, cabbage & radish slaw, charred pineapple salsa, avo crema, lime aioli & coriander	
TRINCHADO DE CARNE	125	BEEF ANTICUCHO	155	CHIPOTLE CHICKEN TACO	130
Tender beef cubes, creamy garlic, onion, chilli and red wine sauce & grilled sourdough		Grilled skewers of aged fillet, mojo verde, crispy leeks, chives and smoked paprika aioli		Marinated and grilled chipotle chicken, cabbage slaw, spicy pico de gallo & chipotle crema & coriander	
CRISPY SQUID	135	ARROZ BOMBAS 	105	CARNE TACOS	125
Crispy fried calamari, smokey romesco sauce, baby herb salad with sherry vinaigrette, lemon zest, sumac & lime aioli		Crispy fried smoky tomato bomba rice balls, smoked mozzarrella & saffron aioli		Slow braised BBQ brisket, harissa sour cream, caramelised onion, cabbage slaw and coriander	
ARTICHOKE AND FENNEL CROQUETTES	95	GAMBAS AL AJILLO	155	TACO VERDURAS 	95
Crispy potato & bechamel croquettes, grilled leek and artichoke, fennel & lemon aioli		Oven baked shrimp, olive oil, chilli, garlic & parsley		Sauteed mushroom, zucchini, red pepper, avo lime crema, pickled red onion & feta crumble	
		ALBONDIGAS	115		
		Lamb meatballs in a more-ish smoked tomato sauce & herbed feta crumble			

COAL & HEARTH

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

DEL MAR

TIGER PAN OF PRAWNS	465
8 Tiger prawns grilled in chilli, lime & paprika herb butter, smoky tomato bomba rice & saffron aioli	
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	
CREAMY CAJUN MUSSELS	195
Steamed fresh black mussels in white wine, cajun spiced cream sauce, fire-roasted red pepper, saffron & leeks. Hand cut fries & saffron aioli	

PARRILLA

PORK LOIN RELLENO	245	BUTCHER'S DAUGHTER	345
Slow roasted chorizo, red pepper, black olive, baby spinach & pangratatto stuffed pork loin, sofrito black rice, charred broccolini, leek & garlic cream		220g Chargrilled beef fillet, coal roasted leeks, broccolini and baby onions, creamy wild mushroom & sherry sauce	
POLLO SALTADO KEBAB	295	STEAK BRAVAS	365
Grilled skewer of marinated & deboned chicken thighs, aji soy glazed, sweet potato papas fries, stir fry of black rice, red pepper, tomato, red onion, edamame beans, spring onion & aji amarillo cream		350g Chargrilled rib eye, patatas bravas, chimmichurri butter & roasted bone marrow with hazelnut picada	
RIBS DE LA CALLE	375	LAMB CHOP MECHOUI	375
700g Tamarind and chipotle sweet and spicy glazed pork loin ribs, street corn, crispy onions & hand cut fries		360g Chargrilled lamb cutlets marinated in Moroccan spices, minty labneh, chermoula, gunpowder potatoes & herb butter	
SON OF A BUTCHERMAN	405	RUMP PICANHA	345
650g Chargrilled T-Bone, salsa asado, gunpowder potatoes & herb butter		350g Chargrilled beef rump picanha, chimmichurri sauce, salsa criolla & hand cut fries	

PAELLERAS

our wood-fired paellas & fidevas made fresh in traditional pans

PAELLA DE BOQUERIA	225 395	PAELLA DE MARISCO	295 595	PAELLA DEL CAMPO	235 395
Smoky tomato & saffron rice, pork chicharones, smoky chorizo, braised fennel & leek, roasted red peppers & garlic aioli		Smoky tomato & saffron rice, grilled calamari, prawns, line fish & mussels, green peas, roasted red peppers, crispy squid heads & saffron aioli		Smoky tomato & saffron rice, grilled deboned chicken thighs, smoky chorizo, charred corn, gremolata & chipotle crema	
PAELLA DE ROBO DE TORO	275 445	MUSHROOM FIDEUA 	195 345	FIDEUA DE GAMBAS	245 495
Smoky tomato & saffron rice, slow braised and pulled oxtail, wild mushrooms, green beans, roasted red peppers, roasted bone marrow & paprika aioli		Wild mushrooms, toasted vermicelli noodles, baby spinach, peas, baked in a creamy sofrito, pickled mushroom, crispy sage and truffle aioli		Ecuadorian prawns, toasted vermicelli noodle, sofrito, fennel and confit cherry tomatoes, roasted garlic aioli & charred lemon	

FEASTING

ideal for sharing

CHURRASCO DE PICANHA	565	BEEF RIBS BARBACOA	595	WHOLE FISH MERCADO	495
750g Lamb rump picanha skewer, gunpowder potatoes, salsa criolla, street corn, salsa asado & chimmichurri		800g Slow-braised bone-in beef short ribs, chipotle bbq glaze, charred pineapple salsa, grilled corn tortillas & beef jus		Wood-fired whole plate size line fish, mojo verde sauce, fennel & herb salad & a side of choice	