

EST. 2011

BOQUERIA

TAPAS • WINE • GOOD COMPANY

Please choose 1 set menu per booking, unless you would like to combine the menu of your choice with the vegetarian menu.

CLASSIC MENU

£25 pp

Pan con tomate
Padron Peppers (GF)

Spanish Tortilla (GF)
Patatas Bravas (GF)
Crispy Aubergine
Chorizo Croquetas

Chorizo on Cider (GF)
Beef Meatballs
Crispy Chicken with Serrano



TRADITIONAL
FLAVOURS

VEGETARIAN MENU (V)

£25 pp

Pan con tomate
Padron Peppers (GF)

Spanish Tortilla (GF)
Tenderstem Broccoli & Romesco
Patatas Bravas (GF)
Cherry tomato & salmorejo

Honey spiced Aubergine
Manchego Board
Truffle & Boletus Croquetas



PLANT BASED
FULL OF FLAVOUR

BOQUERIA MENU

£30 pp

Pan con tomate (V)
Padron Peppers (V) (GF)

Spanish Tortilla (GF)
Patatas Bravas (GF)
Crispy Aubergine
Iberian Ham Croquetas

Chipirones (Baby Squid)
Marinated Seabass
Pork Belly & apple sauce



SEASONAL INGREDIENTS
AUTHENTIC FLAVOURS

GASTRONOMIC MENU

£42 pp

Pan con tomate (V)
Jamón Ibérico de Bellota

Grilled artichoke flowers (V)
Patatas Bravas (V) (GF)
Iberian ham Croquetas
Pulpo a la Gallega

Gambas al ajillo
Segovia Suckling Pig
Galician Steak & Chimichurri



A MORE
EXCEPTIONAL TASTE

PAELLA MENU

£34 pp

Pan con tomate (V)
Iberian ham Croquetas
Padron Peppers (V)
Tenderstem Broccoli
& Romesco

Seafood or Chicken Paella
(served in large
traditional paellero)



A TASTE OF SPAIN
TOGETHER

DESSERT SELECTION



Turrón Basque
cheesecake



Churros con Chocolate
Crispy churros with
rich chocolate sauce

Add to any menu for £7pp



Santiago Almond Cake
Traditional Galician cake
with almonds



(V) Vegetarian



(GF) Gluten Free

Note. Please choose 1 set menu per booking. The set menu contains 9 different tapas or paella and is designed to be shared.

A full menu will be served for every 3 people.

A discretionary service charge of 12.5% will be added to your bill.

EST. 2011

BOQUERIA

TAPAS • WINE • GOOD COMPANY

CANAPÉ MENU FOR STANDING PARTIES

For standing events and receptions • Easy-to-enjoy bite-size servings

APERITIVO

PRE-ORDER

Example menu

Pan con tomate (V)
Spanish Tortilla (V) (GF)
Jamón Ibérico de Bellota
Manchego pincho & membrillo
Glass of Cava

FOR INFORMAL, DRINKS FOCUSED EVENTS

CLASSIC

£26 pp

Pan con tomate
Serrano Ham (GF)
Manchego pincho & membrillo
Padrón Peppers (GF)
Patatas Bravas (GF)
Spanish Tortilla (GF)
Tuna Tartar (GF)
Chorizo Croquetas
Mini Beef Meatballs

TRADITIONAL FAVOURITES

VEGETARIAN (V)

£26 pp

Marinated Olives (GF)
Pan con tomate
Manchego pincho & membrillo
Padrón Peppers (GF)
Patatas Bravas (GF)
Spanish Tortilla (GF)
Honey Spiced Crispy Aubergine
Grilled Asparagus & ajo-blanco (GF)
Truffle & Boletus Croquetas

PLANT-BASED DELIGHTS

GASTRONOMIC

£36 pp

Pan con tomate (V)
Jamón Ibérico de Bellota
Manchego pincho, membrillo (V)
Padrón Peppers (V) (GF)
Tuna Tartar
Spanish Tortilla (GF) (V)
Iberian Ham Croquetas
Black Rice, King Prawn & Ai-Oli (GF)
Galician Steak with Chimichurri

EXCEPTIONAL TASTES

DESSERT BITES

Add £2 per item

Mini Turrón
Basque Cheesecake



Mini Santiago
Almond Cake

Churro con
Chocolate

Note. We adapt quantities to your party size. The price is per person.
Final numbers can be confirmed 48 hours before your event.
A discretionary service charge of 12.5% will be added to your bill.