

BREAD

Pan con tomate (vE) with tomato and olive oil	6
Pan de barra (vE) glass bread	4
Pan con ali-oli (v) with ali-oli	6

BOQUERIA

RESTAURANT



OLIVES

boqueria_london

Aceitunas Olives, marinated with paprika, garlic & chili	5
Boquerones (GF) Anchovies in vinaigrette	7.90

VEGETARIAN

Patatas bravas (v) Fried potatoes with salsa brava	7.60
Pimientos de Padrón(vE)(GF) Salted peppers from Padrón, Galicia	7.90
Tortilla española (v)(GF) Traditional Spanish tortilla with ali-oli	9.90
Bimi con salsa romesco (vE) Tenderstem broccoli with Romesco sauce	7.30
Berenjena frita con miel (v) Crispy aubergine with spiced honey	9.90
Esparragos con ajo blanco (vE) Peruvian asparagus grilled & served with ajo blanco 'white gazpacho'	9.90

MEAT

Chorizo al horno (GF) Chorizo with cider	8.90
Albóndigas Beef meatballs in tomato sauce	9.90
Huevos rotos (GF) Broken eggs with sobrasada, serrano ham, potatoes	10.60
Tacos de cochinito (GF) Two suckling pig tacos	9.90
Pollo crujiente Crispy Chicken, Manchego cheese & Serrano ham	9.60
Torrezno con salsa de manzana (GF) Crispy pork belly with apple sauce	12
Carrillera ibérica Iberian pork cheeks in red wine on home-made hummus	13

SEAFOOD

Gambas al ajillo (GF) King prawns, garlic, chillies, piquillos and olive oil	14
Chipirones Baby squid, Andaluz style	11.90
Arroz negro (GF) Bomba rice, squid in their ink, mussels, prawn and ali-oli	14.90
Tartar de atún y aguacate Tuna tartar with avocado & sesame served with totopos	13
Lubina en adobo Spectacular whole seabass, marinated and lightly battered	12
Ceviche de atun con aguacate Tuna ceviche on grilled avocado	14
Pulpo a la gallega (GF) Octopus served on a bed of potatoes with paprika	16

FROM THE GRILL

Ternera gallega (GF) Galician steak with chimichurri (+ hand-cut chips £4)	20
Cochinito (GF) Our famous suckling pig, sweet potato crisps, apple sauce & home-made lime sorbet	16
Confit de cordero con higo Lamb confit with fresh caramelised figs & raita	14
Alcachofas a la parrilla (GF) (vE) Artichokes with salsa verde (+ ham & manchego topping £3)	10

PAELLA

Made the traditional way with bomba rice from Valencia, with saffron & home-made stock.

Paella de marisco (GF) (min 2 pers)	19.90 **
Paella with squid, king prawns, mussels and saffron	p/person
Paella de pollo (GF) (min 2 pers)	19.90 **
Paella with chicken, artichokes, green beans, butter beans and saffron	p/person

**Please allow 25 min

JAMÓN & MANCHEGO

Acorn-fed free range Iberian ham from the Sierra de Guijuelo.

Tabla de jamón ibérico y queso manchego Mixed board of Iberian ham & Manchego cheese	16
Jamón ibérico puro bellota (GF) Hand-carved Iberian ham acorn-fed from Julián Martín	14 / 23
Queso Manchego curado (GF) (v) Manchego cheese, Montelarreina Gran Reserva	9.60

SALADS

Queso de cabra (v) (GF) Goat's cheese & wild rocket, tomato jam, sunflower seeds	10
Tomato cherry con salmorejo y migas (vE) Cherry tomatoes, olives, fresh mint, salmorejo & migas	8

CROQUETAS

Trufa y boletus (v) Croquetas with truffle & boletus mushroom	8.90
Chorizo Croquetas with chorizo	7.90
Jamón ibérico Croquetas with Iberian ham and chicken	8.90
Mixed Croquetas 6 croquetas, 2 of each	9.60

DESSERTS

Spain's famous burnt cheesecake (GF)	8.90
Churros con chocolate three churros	7.90
Pistachio supreme cheesecake (GF)	8.90
Sorbete de limón y lima Lemon & lime sorbet	6.90
Torrija French toast, PX, cinnamon & vanilla ice-cream	6.90
Tarta de Santiago almond cake & vanilla ice-cream	6.90