

BAR BOQUERIA

...TO BEGINSHARING TAPAS

Fried squid at andalusian way with citricus mayonnaise	17,50 €
Glazed auberginies with jam	11,40 €
MOCHI (riz cake) with Sobrasada (sausage), nuts, cheese and crunchy orange	5,20 €
Toasted brioche with: Cochinita pibil (Iberico pork marinated)	7,00 €
Oxtail with laminated mushrooms	7,00 €
Iberian chorizo(sausage), quail's egg and chipotle sauce	7,00 €
Morels with foiegras cream	17,00 €
Crunchy of larded tuna	5,80 €
Cristal shrimp fried from Huelva	14,50 €
Sangria jelly, with fresh fruits and cockles	12,00 €
Fried Baby squids, without or with egg	17,00 / 18,50 €
Crunchy biscuit of shrimps	5,80 €
King Prawns with garlic, cayenne pepper and Espelette pepper	17,80 €
Small fish & shrimps trapped seaweed red	15,00 €
Squid's snacks	9,00 €
Iberico pork tenderloin Taco	8,00 €
Big creamy homemade croquette(Minimum 2 units): Iberian acorn feed ham	2,80 €/pz
Squid in it's ink	3,00 €/pz
Potato and nori seaweed cube with tunna a little spicy	5,80 €
Patatas Bravas, 2 spicy suaces and sobrasada powder	5,20 €
Fried Small green peppers from Padron	6,00 €
Confited and baked aubergines with cane honey molaless and jam	11,90 €
Small fried anchovyves	6,50 €
Bread with tomatoe and jam	6,60 €
Marinated olives	4,50 €
Toasted flat bread with tomato	4,10 €
IBERIAN ACORN-FEED HAM: 5 JOTAS, JOSELITO or JUAN MANUEL.	
1/2 PORTION	17,00 €
WHOLE PORTION	22,80 €
3 OYSTERS GUILLARDEAU or Utah Beach from	13,50 /12,00€
1 roasted Oyster with BBQ sauce, or ponzu sauce	5,00 €
IRANIAN CAVIAR: 10 grs	19,00 €
SALADS AND VEGETABLES	
Warm KING prawns salad, avocado, toasted almonds and old mostard vinaigrette	13,90 €
Guacamole with cristal shrimps	15,50 €
Burrata , tomato cloud, tunna and basil ice	12,50 €
Assorted baked VEGETABLES	12,50 €
LOS HUEVOS DEL BAR BOQUERIA	
Poached egg, spider crab, ponzu sauce and herring roe	10,50 €
Egg, mi cuit de foie, truffle and candied mushrooms	9,00 €

REDS

	GLASS	BOTTLE
TARIMA MONASTRELL Alicante	4,00 €	17,00 €
PROTOS Roble Ribera Duero	4,20 €	20,50 €
LUÍS CAÑAS Crianza Rioja	4,50 €	21,50 €
RAMON BILBAO. Reserva	4,60 €	21,50 €
PRUNO Ribera Duero	4,90 €	21,50 €
PROTOS. Crianza. Ribera Duero	5,50 €	25,00 €
VIÑA ARDANZA, Reserva Rioja	6,00 €	28,50 €
VIÑA PEDROSA, Crianza Ribera Duero	6,00 €	30,00 €

WHITE

MAR & CEL. Penédes	4,10 €	15,50 €
VIÑA MAYOR. Verdejo Duero	4,20 €	18,00 €
VIÑAS VERO. Chardonnay	4,20 €	17,50 €
VIÑA ESMERALDA.Penedés	4,40 €	18,50 €
JOSE PARIENTE. Verdejo	4,70 €	21,50 €
FINCA LA COLINA. Sauvignon	5,20 €	26,00 €
TERRAS GAUDA. Albariño	5,00 €	24,00 €

THE SPECIALS OF THE BAR BOQUERIA

Oxtail carpaccio	14,40 €
Fried marinated sea bass	24,00 €
Crunchy black rice with shrimps and citrics mayonnaise	10,50 €
Kvitsoy salmon sashimi, marinated with 5 citrics vinaigrette	14,30 €
Red tuna TATAKI sake	17,10 €
Baked scallops, cuttlefish ink cloud, fennel parmentier	18,50 €
Wild corvine CEVICHE, yellow chili sauce and corn	17,40 €
Tuna tartar, noodles nest and soy marinated egg	17,10 €

OCTOPUS CORNER

Crunchi Octopus with kimchi	20,40 €
Octopus with causa limeña and fried black rice	22,50 €
Galician style Octopus	18,20 €
Marinated octopus in paprika oil and truffled parmentier	21,20 €
Fried Octopus with white and black sesame	17,10 €

FOIEGRAS CORNER

Foigras yogurt, port jelly and parmesan foam base	8,50 €
Foigras shavings, Riesling wine jelly adn crunchi pine nuts nougat	10,50 €
Foigras ingot, plated with gold and filled wit fruit	9,50 €

CHARCOAL GRILLED SEAFOOD

Assorted grilled seafood: 2 kinds of shrimps, ,scarlet shrimp, living razor clam, Norway lobster, scallop, cockles,mussels and live clam: 1 pers/2 persons	49,00€/79,00€
Grilled seafood with ½ lobster 1 pers/ 2 pers	67,00€/105,00€
Jumbo XXL red shrimps (scarlet shrimp)	12€/10€/10€/100grs
Norway lobster or Blue and red shrimp	10,00 €/100 grs
LOBSTER (Clawed lobster) or ½ lobster	10,00 €/100 grs
Live clams at champagne sauce	18,00 €
Grilled living razor clams with yellow aji sauce	17,50 €
Mussels with seafood sauce	12,00 €
Argentine red shrimp	15,50 €

CHARCOAL GRILLED OR AT BAKED OVEN

Calamar with crunchy black rice and black risotto	21,80 €
Grilled wild tuna with vegetables ingot	20,60 €
Fresh grilled sea bass/gilthead or at owen	19,20€/24,00€
Grilled fresh sardines	12,00 €
Grilled FRESH norwegian kvitsoy and garnish	15,20 €
"Fish and Chips" in our way	17,90 €

BAKEN IN CHARCOAL OVEN MEATS

Confited Lamb terrine in its juice, dates and couscous	15,60 €
Beef sirloin,special potato puree and French garden	25,10 €
Slightly matured striploin Txogitxu , Padron peepers and potatoes 4-500 grs	7,00 €/100 grs

DESSERT

....Nutella to die for with coconut cake	12,00 €
Orange and pistacho mousse with fruit gelatine	9,00 €
Montblanc	9,00 €

WINES&DRINKS

ROSÉ

	GLASS	BOTTLE
MARQUÉS DE CÁCERESEXCELLENCE PREMIUM	4,00 €	15,00 €
GRAN FEUDO EDICION ROSADO SOBRE LIAS	4,30 €	17,00 €
MUGA	4,60 €	20,50 €

SANGRIA

COPA DE SANGRIA	5,20 €
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CAVAS & CHAMPAGNE

PERELADA BRUT NATURE CUVÉE SPECIAL	4,25 €	17,50 €
RAMON CASALS BRUT NATURE	4,50 €	18,50 €
RIMARTS BRUT RESERVA	4,75 €	20,00 €
JUVE Y CAMPS ESSENTIAL	4,75 €	20,00 €
JUVE Y CAMPS ROSADO	4,80 €	22,00 €
MOET CHANDON 750 CC	9,00 €	47,50 €
MOET CHANDON 250 CC		16,00 €