

BRUNCH SPANISH & CLASSICS

Tortilla Española 14

Traditional Spanish tortilla of organic eggs, confit potatoes and Spanish onions,

Served with roasted piquillo peppers, olives, piparras, allioli, Pan Con Tomate, and mixed greens

Huevos Benedictinos 16

Two organic poached eggs, English muffin, Hollandaise, served with mixed greens and Patatas Bravas

Choice of Serrano ham, Piquillo peppers, or smoked Scottish salmon

Revuelto de Gambas 15

Soft-scramble of shrimp, Guindilla peppers, fillone toast, served with mixed greens and Patatas Bravas

Torrija 11

Caramelized French toast, seasonal fruit, caramel sauce

Huevos con Chorizo 15

Chorizo, two fried eggs, french fries, Manchego cheese, salsa verde

ESMORZAR DE PAGÈS 38 CATALAN FARMER'S BREAKFAST

Grilled Hanger steak, Chorizo, slab-cut double smoked bacon, french fries, three fried eggs, roasted piquillo peppers, scallions, garlic allioli, romesco, salsa verde

PAELLA RICE DISHES

Minimum 2-person order required

Paella de Mariscos 23 per person

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

Paella de Brunch 19 per person

Bomba rice, roasted chicken, Piquillo peppers, pork belly, kale, topped with three farm eggs

ENSALADAS SALADS

Berza 13

Kale, avocado, grapefruit, pine nuts, raisins, dill, sherry dressing

Romana 13

Romaine hearts, romesco, mint, Idiazábal cheese, caramelized hazelnuts

Mallorquina 12

Organic mixed greens, fresh herbs, Mahón cheese, croutons, citrus dressing

COPAS BRUNCH COCKTAILS

Sangría 11 glass / 42 pitcher

Boqueria's Signature Red, Rosé or White Sangría

Sangría del Día 12 glass / 44 pitcher

Seasonal Sangría of the day

Bloody Mary *a tu manera* 13

House Spicy Bloody Mary, Guindilla Pepper
Your choice: Vodka, Gin or Tequila

Basque Mule 13

Vodka, Atxa Pacharán, Fever Tree Ginger Beer, Lime

Shishito Margarita 13

Shishito Pepper Infused Tequila, Fresh Lime

CHURROS

Churros con Chocolate 5pc 8 / 9pc 13

Traditional fried dough, thick hot chocolate

Churros Rellenos 5pc 11 / 9pc 17

Cinnamon sugar coated churros, filled with choice of:

Nutella
Dulce de Leche

Churros Sundae 14

Churros, vanilla ice cream, chocolate sauce, dulce de leche, whipped cream, walnuts, rainbow sprinkles

BRUNCH

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

TAPAS THE CLASSICS

TAPAS Y MÁS

Pan con Tomate 6

Grilled bread rubbed with tomato, garlic and olive oil

Cojonudo * 8

Fried quail eggs and chorizo on toast

Dátiles con Beicon 8

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

Pimientos de Padrón 7

Blistered Shishito peppers, coarse sea salt

Salteado de Setas 12

Sautéed wild mushrooms, Manchego cheese, scallions, thyme

Patatas Bravas * 9

Crispy potatoes, salsa brava, roasted garlic allioli

Espinacas a la Catalana 10

Sautéed spinach, garbanzos, pine nuts, garlic, golden raisins

Pintxos Morunos * 12

Seared Colorado lamb skewers, pickled shallots, salsa verde

Escalivada 12 (Add Boquerones ~ 6)

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with flatbread

Croquetas Cremosas * 12

Creamy croquettes; three each of mushroom and Serrano ham

Txipirones 14

Grilled local squid, chickpeas, pipirrana, salsa verde

Gambas al Ajillo 16

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

Pulpo a la Plancha 18

Grilled octopus, Picual olive oil mashed potatoes, fennel, smoked pimentón

Albóndigas 15

Colorado lamb meatballs, tomato sauce, sheep's milk cheese, basil

QUESOS Y EMBUTIDOS

Tabla de Embutidos 19

Jamón Serrano, Chorizo Ibérico
Salchichón Ibérico, olives and
pan con tomate

Tabla de Quesos 19

Manchego, Caña de Cabra,
Aged Mahón, pan con tomate,
olives and raisin walnut bread

Tabla de Quesos y Embutidos 28

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico
served with olives, pan con tomate and raisin walnut bread