



BOQUERON

TAPAS + WINE

CURED MEATS

JAMÓN SERRANO AND ROASTED ALMONDS (2.5 oz)	18
JAMON IBERICO DE BELLOTA 5Js (1 oz)	27
SPANISH SALCHICHÓN (1 oz)	11
DUCK PROSCIUTTO (1 oz)	14

TAPAS

FRESH EAST COAST OYSTERS MIGNONETTE AND HOUSE HOT SAUCE (1)	3-75
SPANISH CONSERVAS ESCABECHE ONIONS, HOUSE HOT SAUCE, SMOKED GARLIC AIOLI AND GRILLED BREAD	24
SPICED ALMONDS	6
MARINATED GORDAL OLIVES IN SPANISH OLIVE OIL, CITRUS, AND HARD HERBS	7
MANCHEGO CHEESE AND MEMBRILLO	8
PAN CON TOMATE + ADD BOQUERONES OR CANTABRIAN ANCHOVIES 3	8
WHIPPED TEXAS GOAT CHEESE BLACK TRUFFLED HONEY, SMOKED ALMONDS, AND TOAST	13
PATATAS BRAVAS SMOKED GARLIC AIOLI	8
YELLOWFIN TUNA CRUDO PIQUILLO PEPPERS, LEMON ZEST AND OLIVE OIL ON TOAST	19
SMOKED DUCK WINGS MEMBRILLO, ORANGE ZEST AND SANSHO PEPPERCORNS	13
CHARRED BEEF TARTARE CAPERS, CALABRIAN CHILI AND SHAVED AGED MANCHEGO	19
MORCILLA DE BURGOS GRILLED SPANISH BLOOD SAUSAGE, GOAT CHEESE, AND DATES	12
CROQUETAS DE POLLO AND JAMON SERRRANO HAZELNUT ROMESCO	12
SEARED BAVETTE STEAK AMERICAN WAGYU BEEF, LEMON CREME FRAICHE	29
MATRIMONIO CANTABRIAN ANCHOVIES, BOQUERONES, LEMON BUTTER AND ENGLISH CUCUMBERS	7
TORRIJAS WARM BRIOCHE SOAKED IN A LAVENDER OAT MILK, STRAWBERRY JAM AND FRESH RASPBERRIES	9

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EXECUTIVE CHEF