

## TAPAS

|                                             |        |
|---------------------------------------------|--------|
| 1. Patatas bravas                           | 6.50€  |
| 2. Toasted bread with tomato                | 4.10€  |
| 3. Cantabrian anchovies                     | 10.50€ |
| 4. Crispy chicken strips                    | 9.50€  |
| 5. Fried calamari rings                     | 14.90€ |
| 6. Chicken croquettes                       | 9.90€  |
| 7. Beef meatballs in tomato sauce           | 9.90€  |
| 8. Mini spanish omelette with cured beef    | 8.90€  |
| 9. Burrata with rocket and toasted bread    | 10.90€ |
| 10. Marinated white anchovies               | 8.90€  |
| 11. Garlic prawns                           | 16.90€ |
| 12. Battered prawns                         | 15.90€ |
| 13. Galician style octopus with truffle oil | 18.90€ |
| 14. Charcoal-grilled octopus                | 19.50€ |
| 15. Spanish cured beef                      | 11.90€ |
| 16. Padron peppers                          | 8.50€  |
| 17. Olives                                  | 3.90€  |
| 18. Mussels in marinara sauce               | 12.90€ |
| 19. Clams in marinara sauce                 | 14.90€ |
| 20. Manchego cheese with raisins and nuts   | 9.90€  |
| 21. Spicy bomb                              | 5.90€  |
| 22. Razar clams on the grill                | 16,50€ |
| 23. Hummus                                  | 9,50€  |
| 24. Small fried fish                        | 12,90€ |
| 25. Tuna in ponzu sauce                     | 16,90€ |

## STARTERS

|                                                             |        |
|-------------------------------------------------------------|--------|
| 26. Cheese board                                            | 16.90€ |
| 27. Grilled vegetables with goat's cheese and romesco sauce | 13.90€ |
| 28. Chicken soup                                            | 10.90€ |
| 29. Seafood soup                                            | 14.90€ |
| 30. Truffled egg with cured beef                            | 10.50€ |
| 31. Fried eggs with cured beef                              | 9.90€  |
| 32. Beef carpaccio                                          | 13,50€ |
| 33. Mixed fried seafood (squid, fish and prawns)            | 21,90€ |

## SALADS

|                                                                            |        |
|----------------------------------------------------------------------------|--------|
| 34. Tomato salad with pesto                                                | 9.90€  |
| 35. Tuna belly salad (onions, tuna and olive tapenade)                     | 13.50€ |
| 36. Caesar salad                                                           | 14.50€ |
| 37. Prawn and avocado salad (served with pear dressing, mustard and honey) | 14.50€ |
| 38. Mixed salad                                                            | 9.90€  |
| 39. Smoked salmon salad with caviar vinaigrette                            | 18,90€ |

## FISH

|                                                                  |        |
|------------------------------------------------------------------|--------|
| 40. Grilled sea bream with grilled vegetables and baked potatoes | 21.90€ |
| 41. Sea bream casserole with clams and prawns                    | 24.90€ |
| 42. Fresh salmon with sautéed vegetables in soy and sesame       | 21.90€ |
| 43. Gratinated monkfish with clams in marinara sauce             | 23.90€ |
| 44. Fish and seafood casserole                                   | 31.90€ |
| 45. Traditional cod with alioli                                  | 22.90€ |
| 46. Seafood plater (fresh lobster, langoustine, clams, mussels)  | Ask us |
| 47. Grilled lobster                                              | Ask us |
| 48. Donostia-style sea bass                                      | 22,90€ |
| 49. Grilled sole                                                 | 26,90€ |

## MEATS

|                                                                           |        |
|---------------------------------------------------------------------------|--------|
| 50. Grilled ribeye steak 400 gr                                           | 22.90€ |
| 51. Sirloin steak with pepper sauce sautéed vegetables and baked potatoes | 25.90€ |
| 52. Grilled lamb chops with french fries and Padron peppers               |        |
| • 400 gr portion                                                          | 21.90€ |
| • 800 gr portion                                                          | 32.90€ |
| 53. Grilled chicken breast with mustard sauce and white rice              | 15.90€ |
| 54. Oxtail                                                                | 20,90€ |

## PASTA

|                                             |        |
|---------------------------------------------|--------|
| 55. Spaghetti Bolognese                     | 11.90€ |
| 56. Seafood spaghetti                       | 16.90€ |
| 57. Spaghetti with prawns in marinara sauce | 15.90€ |
| 58. Ravioli filled with spinach             | 14.90€ |
| 59. Macaroni in four-cheese sauce           | 12.90€ |

PLEASE ASK OUR  
STAFF FOR THE  
ALLERGEN MENU

## RICE DISHES

(Gluten-free option available)  
Price per person

|                                             |        |
|---------------------------------------------|--------|
| 60. Seafood paella                          | 20.90€ |
| 61. Chicken paella                          | 18.90€ |
| 62. Vegetable paella                        | 16.90€ |
| 63. Codfish paella with clams               | 20.90€ |
| 64. "Bo de Boqueria" prawns paella          | 22.90€ |
| 65. Soupy rice with chicken and seafood     | 23.90€ |
| 66. Soupy rice with langoustines and prawns | 23.90€ |
| 67. Soupy rice with prawn and clams         | 22.90€ |
| 68. Black rice with clams and prawns        | 20.90€ |
| 69. Fideuà with monkfish, prawns and clams  | 21.90€ |
| 70. Soupy rice with lobster                 | 49.90€ |
| 71. Soupy rice with spiny lobster           | 55,00€ |

## HAMBURGER

|                                                                                              |        |
|----------------------------------------------------------------------------------------------|--------|
| 72. Beef burger with Havarti cheese, tomato, avocado, lettuce, Caesar sauce and french fries | 12.90€ |
| 73. Beef hamburguer with lettuce, fried egg, Cheddar cheese and french fries                 | 13.90€ |
| 74. Beef burger with lettuce, tomato, Cheddar cheese and french fries                        | 11.90€ |

Thank you for your visit



DRINK MENU

|                 |       |                                   |       |
|-----------------|-------|-----------------------------------|-------|
| Water 0,50l     | 2,80€ | Tonic water                       | 2,90€ |
| Sparkling water | 2,90€ | Aquarius                          | 3,20€ |
| Coca Cola       | 2,90€ | Sprite                            | 2,90€ |
| Coca Cola Zero  | 2,90€ | Nestea                            | 3,20€ |
| Fanta orange    | 2,90€ | Homemade limonade (lemon)         | 4,50€ |
| Fanta lemon     | 2,90€ | Homemade limonade (lime and mint) | 4,90€ |

SANGRÍAS

|                         |        |
|-------------------------|--------|
| Sangria of cava 1l      | 19,00€ |
| Sangria de cava (glass) | 7,50€  |
| Wine sangria 1l         | 17,00€ |
| Wine sangria (glass)    | 6,50€  |
| Tinto de verano         | 6,00€  |
| Copa de cava            | 4,20€  |

BEERS

|                            |        |
|----------------------------|--------|
| Draft beer 0,30l           | 3,20€  |
| Draft beer 0,50l           | 5,90€  |
| Draft beer 1l              | 11,50€ |
| Beer with lemon soda 0,30l | 3,20€  |
| Beer with lemon soda 0,50l | 5,90€  |
| Non-alcohol beer           | 3,40€  |
| Double malt                | 3,60€  |
| Gluten free                | 3,80€  |
| Bottle                     | 3,40€  |
| IPA beer                   | 4,20€  |

COCKTAILS

|                             |        |
|-----------------------------|--------|
| Mojito                      | 9,00€  |
| Mojito sin alcohol          | 8,00€  |
| Mojito de fresa             | 9,00€  |
| Mojito de fresa sin alcohol | 8,00€  |
| Caipiriña                   | 9,00€  |
| Margarita                   | 10,00€ |
| Piña colada                 | 10,00€ |
| Aperol Spritz               | 7,50€  |
| Espresso Martini            | 10,00€ |
| Daiquiri                    | 9,00€  |
| Negroni                     | 10,00€ |

HOMEMADE DESSERT

|                                      |       |
|--------------------------------------|-------|
| Coconut ice cream with hot chocolate | 5,90€ |
| Vanilla ice cream                    | 5,90€ |
| Mango sorbet                         | 5,90€ |
| Crema catalana                       | 6,50€ |
| Chocolate brownie                    | 6,50€ |
| Fresh pineapple with canehoney       | 4,50€ |
| Mango cheesecake                     | 6,90€ |
| Chocolate cake with passion fruit    | 6,50€ |

BO DE BOQUERIA

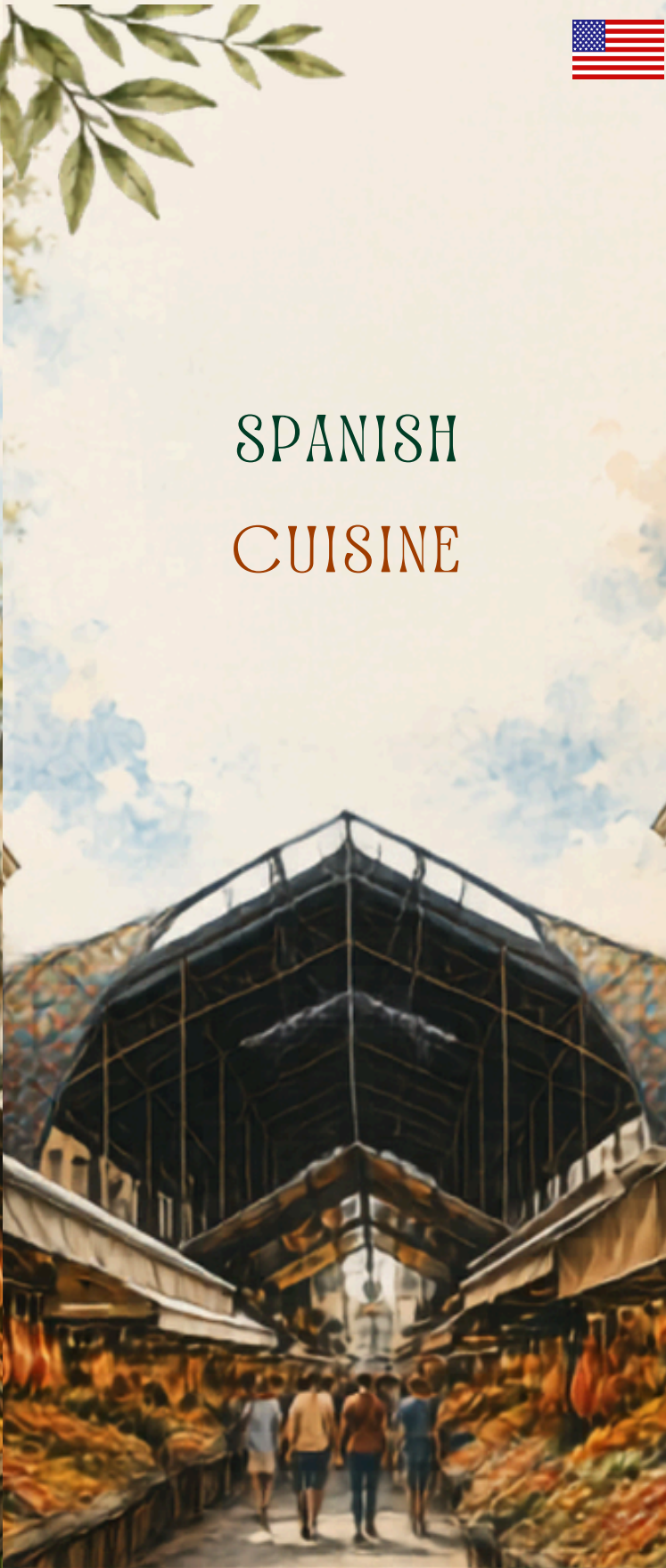
Quina de mercat



FRESH SEASONAL



PRODUCT



SPANISH CUISINE

