EL Quim DE LA BOQUERIA ·BARCELONA·

Eng.

TAPAS & STARTERS

- ◯ La Boqueria potatoes with spicy sauce - **5,00 €**
- ◯ Fresh anchovy fillets marinated in vinegar - **8,25 €**
- ◯ Padrón green peppers - **6,75 €**
- ◯ Homemade croquettes (4 units) - **6,00 €**
- ◯ Onion black pudding - **3,75 €**
- ◯ Cantabrian salted anchovies - **15,00 €**
- ◯ Portion of omelette (assorted variety) - **4,75 €**
- ◯ Iberian bellota ham - **22,00 €**
- ◯ Artichoke chips (seasonal) - **8,00 €**
- ◯ Olives marinated in Cava vinegar - **3,75 €**
- ◯ Gazpacho - **4,75 €**
- ◯ Cheviche - **20,00 €**
- ◯ Quim's salad - **10,50 €**
- ◯ Roasted aubergines - **9,75 €**
- ◯ Escalivada (roast peppers onion and aubergines) - **10,00 €**
- ◯ Mediterranean seafood pasta - **19,00 €**
- ◯ Bao Rib Pekin (2 units) - **15,00 €**
- ◯ Oxtail risotto - **18,00 €**
- ◯ Pages Chicken Biscuit Bread - **17,00 €**
- ◯ N 2 Guillardeu Oysters - **3,75 €/unit**
- ◯ Bread with tomato - **4,50 €**

OUR SPECIALITIES. START THE DAY WITH TWO FRIED EGGS.

2 FRIED EGGS WITH ANY OF THE FOLLOWING:

- ◯ House speciality: with baby squid - **20,75 €**
- ◯ With assorted wild mushrooms - **19,25 €**
- ◯ With prawns in cava - **22,00 €**
- ◯ With caramelised foie gras - **25,00 €**
- ◯ With ham (a classic) - **14,50 €**

THE FRESHEST BABY SQUID FROM THE MEDITERRANEAN:

- ◯ With crispy vegetables - **24,00 €**
- ◯ Grilled with leeks - **23,00 €**

QUIM'S SPECIALITIES:

- ◯ Sizzling garlic prawns with cava reduction - **25,00 €**
- ◯ Sautéed wild mushrooms with caramelised foie gras - **26,00 €**
- ◯ Oxtail Quim's style - **24,00 €**
- ◯ Quim's style tripe - **12,00 €**
- ◯ Meatballs in sauce - **14,00 €**
- ◯ Butifarra sausage with beans and alioli - **12,00 €**
- ◯ Spectacular cod of the day - **21,00 €**
- ◯ Wild mushrooms sautéed in port wine - **17,00 €**
- ◯ Slow-cooked iberico pork rib - **21,00 €**
- ◯ Grilled aged beef ingot with foie gras sauce - **29,00 €**
- ◯ Fried squid with piquillo red pepper alioli - **22,00 €**

OUR PRODUCTS AND FROM OUR JOSPER BBQ

- ◯ Wagyu hamburguer - **15,00 €**
- ◯ Iberian pig prey - **20,00 €**
- ◯ Sea food platter - **38,00 €**
- ◯ Prawns - **24,00 €**
- ◯ Mussels - **14,00 €**
- ◯ Braised squid - **22,00 €**
- ◯ Charcoal grilled octopus - **22,00 €**
- ◯ Sardines - **14,00 €**
- ◯ Salmon - **19,00 €**
- ◯ Razor clams - **21,00 €**
- ◯ Tuna - **21,00 €**
- ◯ Clams - **20,00 €**
- ◯ Grouper fillet - **19,00 €**
- ◯ Sea bream - **19,00 €**
- ◯ Cuttle fish - **19,00 €**
- ◯ Sole - **20,00 €**
- ◯ Tuna with foie and strawberries - **29,00 €**

SANDWICHES (ONLY SERVED UNTIL 11AM.)

HOT

- ◯ El BocaQuim - **6,50 €** (pork loin, asparagus, onion confit, modena reduction and fried eggs)
- ◯ Onion black pudding - **5,00 €**
- ◯ Iberian ham omelette - **8,50 €**
- ◯ Pork loin - **4,50 €**
- ◯ Assorted omelettes - **4,25 €**
- ◯ Bacon - **3,50 €**
- ◯ Chistorra sausage - **4,00 €**
- ◯ Butifarra sausage with alioli - **5,00 €**
- ◯ With cheese - **0,75 €**

COLD

- ◯ Iberian bellota ham - **8,00 €**
- ◯ Cured ham - **6,00 €**
- ◯ Fuet sausage - **4,75 €**
- ◯ Cheese - **4,75 €**
- ◯ Fresh anxovies in vinegar - **5,90 €**
- ◯ Tuna - **4,75 €**

NATURAL AND HOMEMADE DESSERTS

- ◯ From Peru - **6,00 €**
- ◯ Grandmother's chocolate cake - **6,25 €**
- ◯ Tiramisú - **6,25 €**
- ◯ Cheesecake - **6,25 €**
- ◯ Catalan cream - **6,00 €**
- ◯ Milk mousse - **6,25 €**
- ◯ Baileys coffee maker - **6,00 €**
- ◯ Seasonal fruit - **5,00 €**

ASK FOR OUR FOOD ALLERGEN INFORMATION

EL Quim DE LA BOQUERIA ·BARCELONA·

Eng.

RED WINES

	BOTTLE	GLASS
Sangria	----	5,00 €
Penedés	----	3,25 €
House wine Terra Alta	----	3,25 €
Ribera del Duero	----	3,25 €
Rioja	18,00 €	3,50 €
Montsant	20,00 €	3,75 €
Mencia	24,00 €	4,50 €
Priorat	24,00 €	4,50 €

WHITE & ROSÉ WINES

	BOTTLE	GLASS
Penedés	18,00 €	3,50 €
Verdejo	----	4,00 €
Boira Costers del Segre	21,00 €	4,00 €
Gregal d'Espiells (moscato)	21,00 €	4,00 €
Rosado Aurora Pinot Noir	21,00 €	4,00 €
Albariño	24,00 €	4,50 €

CAVA & CHAMPAGNE

	BOTTLE	GLASS
Cinta Púrpura, Juvé y Camps	22,00€	3,75 €
At Roca (White or Rosé)	22,00 €	3,75 €
Milesimé, Juvé y Camps	28,00 €	----
Drappier (Champagne)	50,00 €	----

ESTRELLA DAMM BEERS

Medium flute - **2,50€**
Large flute - **3,00 €**
1/2 litre tankard - **4,75 €**
Shandy - **2,75 €**
Large shandy - **3,75 €**
A.K. - **3,75 €**
Voll-Damm - **3,50 €**
Alcohol free-beer - **3,25 €**
Gluten free-beer - **3,50 €**

WATER & SOFT DRINKS

Water 500 ml - **1,75 €**
Sparkling water (Vichy) - **2,50 €**
Freshly squeezed
Orange juice - **3,50 €**
Fanta Limón - **2,50 €**
Nestea - **2,50 €**
Tonic water - **2,25 €**
Bottle Coca-Cola 350 ml - **2,50 €**
Cans of soft drinks - **2,50 €**
Cacaolat (chocolate milk) - **2,50 €**

COFFEES WITH LIQUEURS

With Soberano, Veterano Brandy - **2,50 €**
With Magno, Torres 5 year old Brandy - **2,75 €**
With Rum - **2,75 €**
With J&B, Ballantines,
Cutty Sark whisky - **3,25 €**
Descaffeinated - **0,25 € supplement**

TEAS & HERBAL TEAS

Chamomile - **1,75 €**
Pennyroyal - **1,75 €**
Liden flower tea - **1,75 €**
Black, green, red tea - **2,25 €**
Rooibos fresh fruits - **2,25 €**

COFFEES

Espresso - **1,70 €**
Macchiato - **1,75 €**
Latte - **1,90 €**
Capuccino - **2,10 €**
Coffee with ice - **1,75 €**
Descaffeinated - **0,25 € supplement**

QUIM'S GIN&TONIC

Beefeater - **9,25 €**
Bombay Sapphire - **9,75 €**
Hendrick's cucumber - **11,25 €**
Bulldog - **11,25 €**
Gin Mare - **12,00 €**
Fever-Tree tonic - **2,25 € supplement**

LIQUEURS AND FORTIFED WINES

Anís del Mono - **2,50 €**
Soberano & Veterano - **2,50€**
Magno, Torres 5 - **2,75 €**
Rum - **2,75 €**
J&B, Ballantines,
Cutty Sark - **5,90 €**
Macallan 12 years old - **15,00 €**
Jack Daniels - **6,25 €**
Pacharán Baines - **5,25 €**
White or herb
orujo - **5,00 €**
House vermouth - **4,50 €**
Martine - **4,25 €**

Passion for Grilling by Josper · 1876 Estrella Damm · Juvé & Camps · Viñedos Singulares · Bacallaneries Gomà www.bacalla.com

WWW.ELQUIMDELABOQUERIA.COM · QUIM@ELQUIMDELABOQUERIA.COM
MERCAT DE LA BOQUERIA · RAMBLA, 91 · 08001 BARCELONA

Share us on Instagram · Find us on Facebook · tripadvisor®