

# DINNER

## THE STORY OF TAPAS

TAPAS IS A DAILY EVENT IN THE LIFE OF THE SPANISH CULTURE. MAINLY A NORTHERN SPAIN, BASQUE REGIONAL TRADITION, IT HAS GROWN TO SIGNIFY A WAY OF EATING AND SOCIALIZING. IT IS SAID THAT TAPAS ORIGINATED CENTURIES AGO. IN SPANISH, THE WORD TAPA OR THE VERB TAPAR MEANS "TO COVER." TAPAS REPRESENTS THE SPANISH CUSTOM OF PLACING A PIECE OF BREAD OVER THE GLASS OF WINE. IT IS A CUSTOM THAT DATES BACK PAST THE 1500'S. TRADITIONALLY, THE EXACT FOOD SERVED IS LESS IMPORTANT THAN THE SOCIAL OCCASION. TAPAS IS A WAY OF LIFE. IT SIGNIFIES LEISURE, CAMARADERIE AND GOOD HUMOR.


IN SPAIN, TAPAS ARE ALMOST ALWAYS ACCOMPANIED BY WINE. THEY ARE NOT SO MUCH ABOUT TALKING AS THEY ARE ABOUT EATING AND DRINKING. THE WINE IS THE MEDIUM THAT HOLDS THE CONVERSATION WITH FRIENDS AND THE FOOD TOGETHER. YOU MAKE TIME TO ENJOY THE MOMENT IN AN UNHURRIED WAY. THE THREEFOLD PURPOSE OF SNACKING ON TAPAS IS TO DULL ANY HUNGER PANGS THAT HAVE BUILT UP SINCE THE PREVIOUS INTAKE OF COMESTIBLES, TO WHET THE APPETITE FOR THE NEXT, AND TO STIMULATE SOCIABILITY, AT WHICH THE SPANISH EXCEL.

### \* \* TAPAS FRÍAS CHILLED TAPAS

* JAMÓN IBÉRICO	* with Manchego cheese on tomato bread.....	9
† TORTILLA ESPAÑOLA	with potato & onion topped with red pepper aioli.....	6.5
‡ PIMIENTOS RELLENOS DE POLLO	Roasted piquillo pepper, stuffed with curried chicken* salad, golden raisins & dried cranberries.....	8
‡ ESPÁRRAGOS Y SALMON AHUMADO	Smoked salmon*, asparagus spears, heirloom tomato, boiled egg* & horseradish vinaigrette.....	10
PAN PLANO CON SALMON AHUMADO	Flat bread, goat cheese, smoked salmon*, cucumbers, capers, balsamic glaze & chives.....	11
‡ CRUDO DE ATÚN	Tuna tartare*, red chile vinaigrette, lemon marmalade, sliced cucumber, red amaranth micros & lemon oil.....	11.5
† PINTXOS DE HIGO	Roasted red peppers, goat cheese & a fig coulis on grilled bread.....	7.5
† PAN CON TOMATE	Grilled garlic & Maldon salt baguette with housemade tomato fresco.....	6.5
†‡ ACEITUNAS ALINADAS	Assorted house marinated olives with spices & fresh herbs.....	6.5
‡ LA TABLA DE ESPAÑA	Assorted Spanish meats*, cheeses & accoutrements.....	18
†‡ JUDÍAS VERDES	Haricots verts, feta, red onion, peppadew peppers, tomato, basil & chunky green olive vinaigrette.....	7
‡ BURRATA CON CEREZA MARINAR	Di Stefano burrata, shaved jamón*, Luxardo cherry, grilled bread, Maldon salt.....	11

### TAPAS CALIENTES HOT TAPAS

CROQUETAS DE JAMÓN Y QUESO	Serrano ham*, Mahón cheese & red pepper aioli.....	9
‡ EMBUDITO CON CURTIDO	Grilled chorizo* Bilbao, chorizo* Morcilla with curtido & topped with a pimenton aioli.....	9
‡ PINCHO DE POLLO Y CHORIZO	Skewered chicken* & chorizo* with garlic cumin aioli.....	9.5
‡ MEJILLONES Y CHORIZO	PEI mussels*, crumbled chorizo*, fennel, onion, garlic, Yzaguirre Reserva dry vermouth & saffron.....	13.5
‡ GAMBAS A LA PLANCHA	Sautéed shrimp* with garlic, olive oil & red pepper flakes.....	13
† QUESO DE CABRA AL HORNO	Goat cheese baked in a housemade tomato fresco & served with garlic crostinis.....	8.5
‡ CALAMARES Y CHORIZO A LA PLANCHA	Sautéed squid* with Bilbao chorizo* in olive oil, garlic & lemon sauce.....	10
‡ DATILES CON JAMÓN Y CHORIZO	Pancetta*-wrapped dates stuffed with chorizo*.....	9
ALBÓNDIGAS CASERAS	Meatballs* in a spicy garlic cream sauce.....	9
SOLOMILLO CON CABRALES	Grilled beef* tenderloin crusted with Spanish blue cheese.....	MP
† PATATAS BRAVAS	Potatoes in a spicy tomato sauce.....	7.5
†‡ CHAMPIÑONES A LA PLANCHA	Roasted mushrooms with garlic & white wine parsley sauce.....	7.5
† CRESPELLE DE FETA Y PUERROS	Thin crepes layered with feta cheese, leeks & basil.....	8.5
ALCACHOFAS Y JAMÓN CON AIOLI	Breaded artichoke hearts wrapped with Spanish ham* & red pepper aioli.....	8.5
‡ VIERAS	Seared scallops*, caramelized onion, sweet pea purée, red amaranth micros & lemon oil.....	13
MONTADITOS DEL CARNE DE CERDO	Spanish slow braised, pulled pork*, roasted red peppers & Manchego cheese.....	9.5
† PAPAS FRITAS CON AJO	Refried-roasted potatoes with garlic, parsley & garlic-cumin aioli.....	7.5
‡ BROTXETA	Grilled shrimp* wrapped with pancetta*, served with horseradish cream sauce.....	13.5
† PIPÉRADE	A Valencian refogado of olive oil-fried garlic, onions, red & green bell peppers & Roma tomatoes on grilled, garlic-Maldon bread.....	6.5
‡ COSTILLAS CORTAS	Spanish short ribs* spiced with smoked paprika & a chipotle-apricot wine reduction.....	13
LA PELOTA ESTOFADAS	Meatballs* in a red wine-bravas sauce, served on crostinis, dash of Maldon salt. Topped with Manchego cheese.....	10
‡ ATÚN DE VALENCIA	16-spice rubbed grilled tuna*, Valencia orange-mint relish, parsley oil & micro-greens.....	12

 DENOTES TAPAS THAT ARE HALF PRICE DURING HAPPY HOUR  
Note: Does not apply to "To Go" Orders

\* Consuming raw or undercooked MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS may increase your risk of foodborne illness.  
† Vegetarian dishes  
‡ Gluten-free... Items are or can be gluten free



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20% gratuity added to parties of 6 or more  
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Featured menu for La Bodega  
Learwood

## SOPAS SOUP

CUP/BOWL

- †‡ **SOPA DE ALUBIAS NEGRAS** Black bean soup..... 4.5/6.5
- ‡ **CALDO GALLEGO\*** A Galician garlic soup with white beans, chorizo\* & chicken\* ..... 4.5/6.5
- SOPA DEL DÍA** Our fresh soup of the day. Ask your server for today's feature..... 4.5/6.5

## ENSALADAS SALADS

- †‡ **GARDEN SALAD** *ENSALADA HUERTANA*..... 8.5  
Baby arugula, carrots, shaved beets, red onion, cucumber, radish, Marcona almond, charred lemon vinaigrette
- ‡ **SPANISH HEARTS ON ROMAINE** *ENSALADA DE AMOR*..... 12  
Romaine hearts, artichoke hearts, hearts of palm, cherry tomatoes, shaved Manchego, crispy Serrano jamón\* & a chunky green olive-Champagne vinaigrette
- †‡ **KALE AND QUINOA** *ENSALADA CONQUISTADOR*..... 10  
Baby kale, red quinoa, Kalamatas, artichokes, roasted red peppers, heirloom tomatoes, dried cranberries, olive brine vinaigrette
- †‡ **BURRATA AND TOMATO SALAD** *BURRATA CON ENSALADA DE TOMATE*..... 10  
Di Stefano burrata, oven roasted tomato, peas, crispy fried shallots and balsamic
- ‡ **CABRALES CHICKEN SALAD** *ENSALADA DE POLLO CON CABRALES* ..... 10  
Spicy arugula tossed in a Spanish cabrales blue cheese dressing with heirloom cherry tomato, red onion & a crostini crumble. Tossed with pulled chicken\* & crispy Serrano ham\*
- †‡ **HOUSE SALAD** *ENSALADA DE LA CASA*..... 6.5  
Mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red bell peppers

## PAELLA RICE

- ‡ **PAELLA VALENCIANA** Chicken\*, shrimp\*, PEI mussels\*, clams\*, chorizo\*, sofrito & green beans in Calasparra rice..... 29
- ‡ **PAELLA ABANDA** Shrimp\*, white fish\*, scallops\*, squid\*, PEI mussels\*, sofrito & little neck clams\* in Calasparra rice..... 28
- †‡ **PAELLA HUERTANA DE MÚRCIA** Sofrito, piquillo peppers, eggplant, squash, zucchini, artichokes, peas, & goat cheese in Calasparra rice ... 26

## PAELLA A LA NOCHE

- EVERY WEDNESDAY** Join us for our signature dish served unlimited. Chef's selection of the day served tableside..... 25
- Add Ensalada de la Casa and Chef's choice of dessert..... 35

Ask your server about a bottle of Marqués de Cáceres to join your meal.

# HACER UNA BARCA

THE SPANISH HATE TO SEE DELICIOUS SAUCE GO TO WASTE, WHICH IS ONE OF THE REASONS THAT BREAD, ESPECIALLY A CRUSTY BREAD, IS FOUND IN VIRTUALLY EVERY SPANISH MEAL. THERE IS A SPANISH IDIOM, "HACER UNA BARCA," WHICH MEANS "TO MAKE A BOAT." THE IDEA IS THAT YOU "SAIL A BOAT OF BREAD" AROUND THE PLATE, TAKING ON THE SAUCE.



## ENTRADAS ENTREES

- ‡ **FILETE CON ROMESCO** Smoked paprika & roasted garlic rubbed beef\* filet topped with romesco, Manchego cheese & Marcona almonds atop haricot verts ..... MP
- ‡ **ZARZUELO DE MARISCOS** Our Spanish version of cioppino with saffron rice, PEI mussels\*, clams\*, shrimp\* & chorizo\* with sofrito, in a spicy fish stock. Accompanied with a grilled cumin aioli baguette ..... 24
- ‡ **LOMO DE CERDO EN JAMÓN** Spanish ham\*-wrapped pork\* tenderloin, topped with Maldon salt, accompanied by sautéed figs, baby kale & Marcona almonds with a saffron aioli smear..... 21
- ‡ **PECHUGA DE POLLO CON QUESO** Catalan stuffed Airline chicken\*, lined with tarragon goat cheese mixed with Peppadew peppers. Served atop a potato-parsnip purée, fried parsnip & potato skins & drizzled with a shallot-white wine butter. Finished with crispy kale..... 19
- ‡ **FILETE DE SALMÓN** Grilled Salmon\* on a bed of saffron-piquillo risotto, heirloom tomato confit & topped with micro greens & a tomato syrup ..... 24
- ‡ **PESCADO DEL DÍA** Chef's fish\* selection of the day on a bed of brussels sprouts & bacon\* hash. Finished with lemon-butter pan sauce & seasonal micro-greens..... MP
- CHEF'S FEATURE DEL DÍA** Chef's \* feature served daily..... MP

