

# 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

<b>JAMÓN IBÉRICO*</b> Serrano Ham and Manchego cheese on tomato bread.....	9.5
† <b>TORTILLA ESPAÑOLA*</b> Spanish egg torta filled with potatoes and onions topped with red pepper aioli.....	7
‡ <b>PIMIENTOS RELLENOS DE POLLO*</b> roasted piquillo pepper stuffed with curried chicken salad, golden raisins and dried cranberries.....	8.5
‡ <b>ESPÁRRAGOS Y SALMON AHUMADO*</b> smoked salmon, asparagus spears, heirloom tomato, boiled egg and horseradish vinaigrette.....	11
† <b>PINTXOS DE HIGO</b> roasted red peppers, goat cheese and a fig coulis on grilled bread.....	7.5
† <b>PAN CON TOMATE</b> house made tomato fresco with grilled baguette brushed with garlic and Maldon salt.....	6.5
<b>PAN PLANO CON SALMON AHUMADO*</b> smoked salmon flat bread with goat cheese, cucumbers, capers, balsamic glaze and chives.....	11
†‡ <b>ACEITUNAS ALINADAS</b> assorted house marinated olives with spices and fresh herbs.....	6.5
<b>LA TABLA DE ESPAÑA*</b> assorted Spanish meats, cheeses and accompaniments.....	18
<b>ENSALADA DE MARISCOS*</b> citrus marinated shrimp, calamari and bay scallop with cucumber, jalapeno, cilantro and tomato.....	12
† <b>ALUBIAS BLANCO CON PIMIENTO</b> white bean puree, rosemary and roasted red peppers.....	7.5
<b>BURRATA CON CEREZA MARINAR</b> Di Stefano burrata, shaved jamón*, Luxardo cherry, grilled bread, Maldon salt.....	11

### Tapas Calientes hot tapas

<b>CROQUETAS DE JAMÓN Y QUESO*</b> potato, Serrano ham, Mahón cheese croquettes and red pepper aioli.....	9
‡ <b>EMBUDITO CON CURTIDO</b> grilled Bilbao and Morcilla sausages with curtido, topped with pimentón aioli.....	9
‡ <b>PINCHO DE POLLO Y CHORIZO*</b> skewered chicken and chorizo with garlic cumin aioli.....	9.5
‡ <b>MEJILLONES Y CHORIZO*</b> PEI mussels, crumbled chorizo, fennel, onion, garlic, Yzaguirre Reserva dry vermouth & saffron.....	13.5
‡ <b>GAMBAS A LA PLANCHA*</b> sautéed shrimp with garlic, olive oil and red pepper flakes.....	14
<b>QUESO DE CABRA AL HORNO</b> goat cheese baked in a housemade tomato fresco served with garlic crostinis.....	8.5
‡ <b>CALAMARES Y CHORIZO A LA PLANCHA*</b> sautéed squid with Bilbao chorizo in olive oil, garlic and lemon sauce.....	10
‡ <b>DATILES CON JAMÓN Y CHORIZO*</b> pancetta-wrapped dates stuffed with chorizo.....	9
<b>ALBÓNDIGAS CASERAS*</b> meatballs in a spicy garlic cream sauce and garlic crostinis.....	9
<b>SOLOMILLO CON CABRALES*</b> grilled beef tenderloin crusted with Spanish blue cheese.....	MP
† <b>PATATAS BRAVAS</b> crispy potatoes in a spicy tomato sauce.....	7.5
†‡ <b>CHAMPIÑONES A LA PLANCHA</b> roasted mushrooms with garlic and white wine parsley sauce.....	7.5
† <b>CREPELLE DE FETA Y PUERROS</b> thin crepes layered with feta cheese, leeks & basil.....	8.5
<b>ALCACHOFAS Y JAMÓN CON AIOLI*</b> breaded artichoke hearts wrapped with Spanish ham and red pepper aioli.....	8.5
‡ <b>VIERAS*</b> seared scallops, caramelized onion, sweet pea purée, micro greens and lemon oil.....	17
<b>MONTADITOS DEL CARNE DE CERDO*</b> slow braised pulled pork, olive tapenade, roasted red peppers and Manchego cheese... 9.5	9.5
† <b>PAPAS FRITAS CON AJO</b> refried-roasted potatoes with garlic, parsley and garlic-cumin aioli.....	7.5
‡ <b>BROTXETA*</b> grilled shrimp wrapped with pancetta served with horseradish cream sauce.....	14
‡ <b>COSTILLAS CORTAS*</b> Spanish short ribs spiced with smoked paprika and a chipotle-apricot wine reduction.....	13
<b>LA PELOTA ESTOFADAS*</b> meatballs in a red wine-bravas sauce served on grilled baguette topped with Manchego cheese and Maldon salt.....	10
†‡ <b>ELOTES</b> charred sweet corn with garlic-cumin and pimentón aioli, Manchego cheese, and smoked paprika.....	8

 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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Featured menu for La Bodega  
Leawood.



## Sopas soup

cup/bowl

- † ‡ **SOPA NEGRA** black bean soup with peppers & onions..... 5/7
- ‡ **CALDO GALLEGO\*** Galician garlic and white bean soup with chorizo & chicken..... 5/7
- SOPA DEL DÍA** Our fresh soup of the day. Ask your server for today's feature ..... 5/7



## Ensaladas salads

- † ‡ **LA CASA** house salad of mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red bell peppers..... 7
- † ‡ **CONQUISTADOR** kale salad with red quinoa, roasted butternut squash, roasted red peppers, feta cheese, pinenuts and sherry vinaigrette..... 12
- † ‡ **SEVILLA\*** arugula, shaved fennel, Serrano ham, granny smith apples, dried cranberries, candied walnuts, goat cheese, champagne vinaigrette..... 14
- † ‡ **REMOLACHA** roasted beet, jalapeno and orange salad with house made ricotta and marcona almonds..... 12
- ‡ **SOLOMILLO\*** peppercorn crusted rare beef tenderloin slices, arugula, cabrales cheese, pickled red onion and a red wine vinaigrette..... 15

## Paella rice

- ‡ **PAELLA VALENCIANA\*** chicken, shrimp, PEI mussels, clams, chorizo, sofrito, and green beans in calasparra rice..... 32
- ‡ **PAELLA ABANDA\*** shrimp, white fish, scallops, squid, mussels, sofrito, and little neck clams in calasparra rice..... 30
- † ‡ **PAELLA HUERTANA DE MÚRCIA** sofrito, piquillo peppers, eggplant, squash, zucchini, artichokes, peas and goat cheese in calasparra rice..... 28
- ‡ **PAELLA LANGOSTA\*** Maine lobster, bay scallops, leeks, tomatoes, sofrito and peas in calasparra rice..... 36

## Entradas entree

- ‡ **FILETE CON ROMESCO\*** dry rub beef filet, Romesco sauce, haricot verts, Manchego cheese crisp and marcona almonds..... 38
- ‡ **PECHUGA DE POLLO \*** sautéed chicken breast covered in Serrano ham and herbs, sautéed spinach, Shiitake mushroom - brandy sauce..... 19
- ‡ **PESCADO DEL DIA** market fish preparation of the day ..... MP
- ‡ **SALMÓN\*** Atlantic salmon fillet with corn, jalapeno, Spanish olives, roasted heirloom tomatoes, cilantro and pimenton aioli..... 22

## Daily Specials

MONDAY - SPANISH TASTING KITCHEN - PRIX FIXED TAPAS AND WINE FLIGHTS

TUESDAY - RESTAURANT INDUSTRY NIGHT

WEDNESDAY - CHEF'S PAELLA FEATURE & 1/2 OFF ALL TORRES WINES

THURSDAY - HALF PRICE BOTTLES OF WINE UP TO \$100

FRIDAY - HAPPY HOUR 2 P.M. TO 6 P.M.

SATURDAY - UNLIMITED MIMOSAS AND HALF PRICED SANGRIA DURING BRUNCH

SUNDAY - UNLIMITED MIMOSAS DURING BRUNCH AND HALF PRICED SANGRIA ALL DAY

## Meet our Team

### Catering

SALES & MARKETING  
MAGGIE RHOMBERG

### Hospitality

GENERAL MANAGER  
JAMIE ZOELLER

ASSISTANT GENERAL MANAGER  
BRIAN DONATELL

### Culinary

CULINARY DIRECTOR  
DAN SWINNEY

SOUS CHEF  
JESUS DE LA TORRE

SOUS CHEF  
JORDAN MACK-SCHULTZ

