

SOPA 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

ESPECIALES DEL DÍA

Specials of the Day

TAPAS DEL DÍA	Chef's sampling of three tapas, served with our house salad and Bodega rice.....	14
ALMUERZO DE CHEF	your choice of soup or house salad, featured tapa and your choice of entree.....	20

ENSALADAS Salads

† ‡ LA CASA	house salad of mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red bell peppers.....	7
† ‡ CONQUISTADOR	shredded 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

PERSONAL PAELLAS

† ‡ PAELLA HUERTANA	eggplant, zucchini, squash, Bomba rice, sofrito, peas, artichoke, piquillo peppers, goat cheese with a house salad.....	12
‡ PAELLA VALENCIANA*	chicken, chorizo, Bomba rice, sofrito, green beans, mussels, clams, and shrimp with a house salad.....	14

ENTRADAS

Entrees

‡ BODEGA "DIRTY" RICE*	saffron rice, sofrito, crumbled goat cheese, roasted pork topped with chipotle crema and crispy chicharrones.....	12
MACARRONES CON QUESO*	Spanish chorizo, Campanelle pasta and Mahón cheese sauce, topped with toasted bread crumbs, Manchego cheese and crispy Serrano ham..	12
CAMARONES Y SÉMOLA*	our Spanish version of shrimp and grits made with a crispy polenta cake, sautéed shrimp, sofrito in a saffron cream.....	14
CANELONES DE POLLO*	spinach and chicken filled crepes baked in a Mahon cheese sauce with roasted tomatoes and crispy shallots.....	14
PECHUGA DE POLLO *	sautéed chicken breast covered in Serrano ham and herbs, sautéed spinach, Shiitake mushroom - brandy sauce.....	16
‡ SALMÓN*	Atlantic salmon fillet with corn, jalapeno, Spanish olives, roasted heirloom tomatoes, cilantro and pimenton aioli.....	17

ACOPAÑAMIENTOS

Sharables & Sides

† PAPAS FIDEO	fries tossed with garlic, parsley, salt, & pepper.....	6
† CHICHARRONES*	fried pork skins seasoned with chili-lime.....	6
† ‡ ELOTES	charred sweet corn with garlic-cumin and pimentón aioli, Manchego cheese, and smoked paprika.....	8

BOCADILLOS Y TORTAS

Sandwiches

CLASICO*	Serrano ham, Pamplona chorizo, Manchego cheese, piquillo peppers, tomato spread, extra virgin olive oil with grilled baguette.....	11
EL MATADOR*	spicy fried chicken strips, bravas sauce, jalepeño relish, Piquillo peppers, romaine and pimentón aioli on a toasted Amoroso roll.....	12
SPANISH BLT*	thick cut peppered bacon, roasted garlic aioli, romaine and tomatoes on jalapeño-corn bread.....	14
SAN SEBASTIAN*	curried chicken salad, arugula, Piquillo peppers, sliced radishes, with a red pepper aioli on toasted grain bread.....	12
MADRID CHEESESTEAK*	beef short rib, sautéed mushrooms, mixed bell peppers, caramelized onions and melted Mahón cheese on a toasted Amoroso roll.....	14
TURKEY & ALMOND*	turkey breast, romaine, Manchego cheese, almond-cranberry crumble, apricot mostarda, red pepper aioli on toasted grain bread.....	12
BOCADILLO DE CUBANO*	Serrano ham, roasted pork, Mahón cheese, house made pickles, curtido, spicy mustard aioli served on a pressed Amoroso roll.....	12



LUNCH

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

TAPAS CALIENTES ~ hot tapas

CROQUETAS DE JAMÓN Y QUESO* potato, Serrano ham, Mahón cheese croquettes and red pepper aioli.....	9
‡ EMBUDITO CON CURTIDO* grilled Bilbao and Morcilla sausages with curtido, topped with pimentón aioli.....	9
‡ PINCHO DE POLLO Y CHORIZO* skewered chicken and 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 and red pepper flakes.....	14
† 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 and lemon sauce.....	10
‡ DATILES CON JAMÓN Y CHORIZO* pancetta-wrapped dates stuffed with chorizo.....	9
ALBÓNDIGAS CASERAS* meatballs in a spicy garlic cream sauce and garlic crostinis.....	9
‡ SOLOMILLO CON CABRALES* grilled beef tenderloin crusted with Spanish blue cheese.....	MP
† PATATAS BRAVAS crispy potatoes in a spicy tomato sauce.....	7.5
† ‡ CHAMPIÑONES A LA PLANCHA roasted mushrooms with garlic and white wine parsley sauce.....	8
† CREPILLE DE FETA Y PUERROS thin crepes layered with feta cheese, leeks and basil.....	8.5
‡ ALCACHOFAS Y JAMÓN CON AIOLI* breaded artichoke hearts wrapped with Spanish ham and red pepper aioli.....	8.5
VIERAS* seared scallops, caramelized onion, sweet pea purée, micro greens and lemon oil.....	16
MONTADITOS DEL CARNE DE CERDO* slow braised pulled pork, olive tapenade, roasted red peppers and Manchego cheese.....	9.5
† PAPAS FRITAS CON AJO refried-roasted potatoes with garlic, parsley and garlic-cumin aioli.....	7.5
‡ BROTXETA* grilled shrimp wrapped with pancetta served with horseradish cream sauce.....	14
‡ COSTILLAS CORTAS* Spanish short ribs spiced with smoked paprika and a chipotle-apricot wine reduction.....	13
LAS PELOTAS ESTOFADAS* meatballs in a red wine-bravas sauce served on grilled baguette topped with Manchego cheese and Maldon salt.....	10

* 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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