

SPANISH NAAN PIZZAS ~ PAN PLANOS *

- † SPANISH CHEESE ~ *TODO QUESO*.....11
Melted chèvre, Mahón & Manchego under a rosemary lemon marmalade topped with seasonal micro-greens
- SHORT RIBS ~ *COSTILLAS*.....12
Braised short ribs* on garlic aioli along side pickled fennel, with apricot mostarda, toasted flax seed & fennel pollen
- FIG & SPANISH HAM ~ *EL HIGO Y CERDO*
.12
- † Goat cheese, Mission figs, Serrano ham* and baby arugula
- GOAT CHEESE & TOMATO ~ *NEAPOLITAN DE ESPAÑA*12
Goat cheese, heirloom cherry tomato, basil & balsamic

SALADS ~ ENSALADAS

- † ‡ GARDEN SALAD ~ *ENSALADA HUERTANA*..... 8.5
Baby arugula, carrots, shaved beets, red onion, cucumber, radish, Marcona almond, Manchego, 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



* These items served raw or under-cooked.
Eating raw or under-cookfoods may increase risk of food-borne illness.

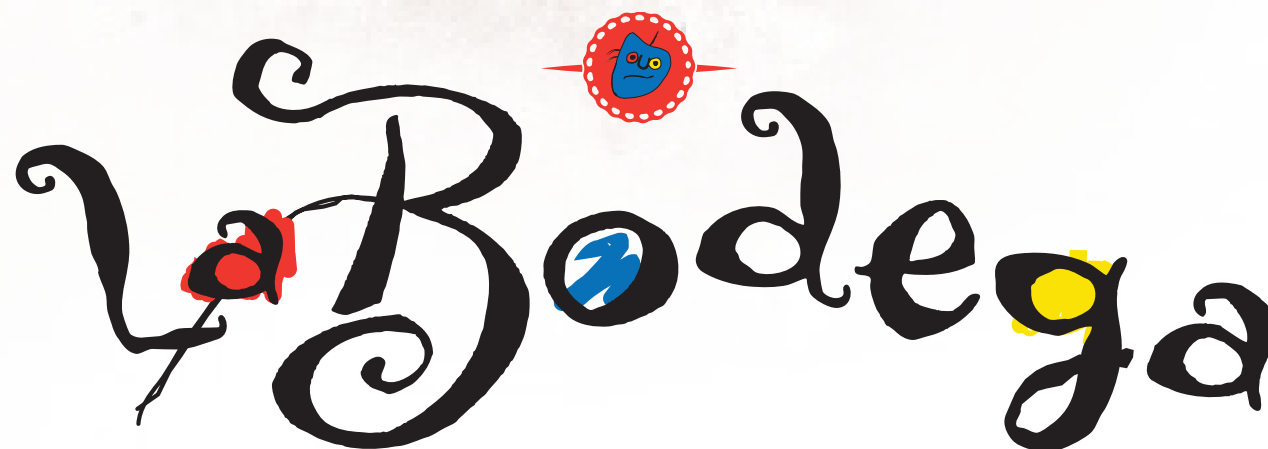
† Vegetarian Dish
‡ Gluten Free. Items are or can be Gluten Free

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Featured menu for La Bodega

LUNCH

DAILY SPECIALS ~ MENU DEL DÍA

- TAPAS DEL DÍA A combination platter of tapas served daily 10
- CHEF'S FEATURE A unique daily creation by our Executive Chef MP



DAILY LUNCH COMBOS

1/2 SANDWICH WITH YOUR CHOICE
OF SOUP OR HOUSE SALAD

\$10

MON	:	TUES	:	WED	:	THURS	:	FRI
SPANISH MEATBALL	:	BLT	:	TURKEY & ALMONDS	:	CUBAN HAM	:	SPANISH HAM

SOUPS ~ SOPAS

CUP/BOWL

- † ‡ BLACK BEAN ~ *SOPA DE ALUBIAS NEGRAS*.....4.5/6.5
A black bean soup with red peppers & onions
- † ‡ GARLIC CHICKEN & WHITE BEAN ~ *CALDO GALLEGO*4.5/6.5
Galacian soup with white beans, chorizo*, chicken*
- SOUP OF THE DAY ~ *SOPA DEL DÍA*4.5/6.5
Fresh soup of the day. Ask your server for today's selection

ENTREES ~ ENTRADAS

- † SALMON FILLET ~ *FILETE DE SALMÓN*.....16
Seared Salmon* on a bed of saffron-piquillo risotto, heirloom tomato confit & topped with micro-greens & a tomato syrup
- † TROUT ~ *LA TRUCHA* 16
Crispy pan-roasted Trout* on a bed of brussels sprouts & bacon* hash. Finished with lemon-butter pan sauce and seasonal micro-greens
- GRILLED CHICKEN ~ *POLLO A LA PARRILLA* 11
Marinated chicken* breast served on a bed of potato-parsnip purée, served with a piquillo pepper relish & a roasted garlic sauce, finished with crispy kale

PERSONAL PAELLA

LUNCH SIZED PAELLAS SERVED FOR ONE WITH A HOUSE SALAD

- † PAELLA VALENCIANA ~ 14
Chicken*, chorizo*, Bomba rice, sofrito, green beans, mussels*, clams*, shrimp*
- † ‡ PAELLA HUERTANA ~12
Roasted eggplant, zucchini, squash, Bomba rice, sofrito, peas, artichoke, piquillo peppers, goat cheese
- † PAELLA ABANDA ~13
Calamari*, bay scallop*, white fish*, Bomba rice, sofrito, peas, mussels*, clams*, shrimp*

SANDWICHES ~ BOCADILLOS

- CUBAN HAM SANDWICH ~ *BOCADILLO DE BODEGA CUBANO*.....12
All house made! Smoked ham*, pulled pork*, with mustard aioli, along with pickled mustard seeds & our house curtido on pressed baguette
- TURKEY & ALMONDS ~ *EL PAVO Y ALMENDRA*.....16
Roasted turkey* breast, Romaine, Manchego with almond-cranberry crumble, apricot mostarda with red pepper aioli.
- † SPANISH GRILLED CHEESE ~ *QUESO Y QUESO*11
Melted Mahón, Manchego, chèvre & Parmesan, roasted garlic aioli, roasted red peppers & balsamic vinaigrette
- SPANISH HAM SANDWICH ~ *THE BOCADILLO* 11
Toasted bread, rubbed with garlic, drizzled olive oil, a dash of Maldon salt, squeezed tomato & topped with Serrano ham* & Mahón cheese. Finished with heirloom tomato confit & arugula
- SPANISH MEATBALL SANDWICH ~ *ALBÓNDIGAS ESTOFADAS*11
Meatballs* in a red wine-bravas sauce, served open face on toasted bread, rubbed with garlic & a dash of Maldon salt. Topped with Manchego & arugula
- BLT ~ *UN SÁNDWICH DE "TOCINO", LECHUGA Y TOMATE*11
Paprika dusted thick cut bacon* on smoked aioli, with arugula & heirloom tomato
- BARCELONA BURGER ~ *HAMBURGUESA CON HUEVO*14
Steak* and chorizo* smash burger, heirloom tomato, baby arugula, smoked aioli, egg* on toasted Ciabatta bun

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