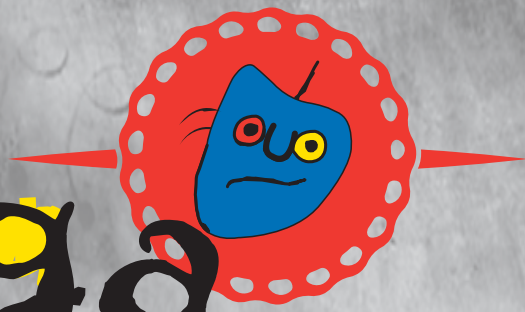


La Bodega



DINNER \$33

SOUP OR SALAD
- Choice of One -

GARDEN SALAD

Baby arugula, carrots, shaved beets, red onion, cucumber, radish, Marcona almond, charred lemon vinaigrette

ENSALADA DE CASA

Mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red bell peppers

SOPA DE ALUBIAS NEGRAS

A black bean soup with red peppers & onions

CALDO GALLEGO

A Galician garlic soup with white beans, chorizo & chicken

SOPA DEL DÍA

Our fresh soup of the day. Ask your server for today's feature

CHOICE OF

ENTREE
{SELECT ONE}

CHICKEN AJILLO

Braised chicken thighs, sherry-garlic cream sauce, crispy smashed potatoes & braised baby kale

STRIP STEAK

Chili-rubbed choice strip steak, fingerling salt potatoes, salsa verde

VIERAS

Jumbo bay scallops, crispy Serrano ham, caramelized onions, sweet pea purée, microgreens

PAELLA HUERTANA

Sofrito, piquillo peppers, eggplant, squash, zucchini, artichokes, peas & goat cheese in Calasparra rice

Add

Chicken \$5, Shrimp \$6.5, Chorizo \$6

TAPAS {SELECT 3 TAPAS}

TAPAS FRIAS (CHILLED)

ALUBIAS BLANCAS CON PIMIENTO

White bean purée, rosemary and roasted red peppers

ESPÁRRAGOS Y SALMON AHUMADO

Smoked salmon, asparagus spears, heirloom tomato, boiled egg & horseradish vinaigrette

JUDÍAS VERDES

Haricots verts, feta, red onion, peppadew peppers, tomato, basil & chunky green olive vinaigrette

PINTXOS DE HIGO

Roasted red peppers, goat cheese & a fig coulis on grilled bread

TORTILLA ESPAÑOLA

with potato and onion topped with red pepper aioli

ACEITUNAS ALINADAS

Assorted house marinated olives with spices & fresh herbs

PAN CON TOMATE

Grilled garlic & Maldon salt baguette with housemade tomato fresco

TAPAS CALIENTES (HOT)

PINCHO DE POLLO Y CHORIZO

Skewered chicken & chorizo with garlic cumini aioli

QUESO DE CABRA AL HORNO

Goat cheese baked in housemade tomato fresco & served with garlic crostinis

GAMBAS A LA PLANCHA

Sautéed shrimp with garlic, olive oil & red pepper flakes

ALBÓNDIGAS CASERAS

Meatballs in a spicy garlic cream sauce

CHAMPIÑONES A LA PLANCHA

Roasted mushrooms with garlic & white wine parsley sauce

PAPAS FRITAS CON AJO

Refried-roasted potatoes with garlic, parsley & garlic-cumin aioli

TORTILLA ESPAÑOLA

Spanish omelet of potato and onion with red pepper aioli

OR

DESSERT

CRÈME DE CATALANA

Vanilla bean citrus custard, brûléed sugar, fresh berries

DARK CHOCOLATE MOUSSE

Dark chocolate mousse, dark cocoa, milk chocolate leaf, hazelnut croquant



MAKE YOUR RESERVATIONS AT:
WWW.LABODEGAKC.COM