



DESAYUNO ~ ALMUERZO

BRUNCH

SPANISH MIMOSA'S - UNLIMITED

\$9

HALF PRICE SANGRIA FROM 11AM-2PM
(HALF PRICE SANGRIA ALL DAY SUNDAY)

SERVED SATURDAY AND SUNDAY MORNINGS FROM 11AM - 2PM

VINO POR COPA

\$5 WINES BY THE GLASS...BEFORE 6:00...DAILY

- SEGURA VIUDAS BRUT CAVA Torrelavit, ESP
- TORRES VERDEO VERDEJO Rueda, ESP
- AZUL Y GARANZA VIURA Navarra, ESP
- AZUL Y GARANZA TEMPRANILLO Navarra, ESP
- TORRES GARNACHA Calatayud, ESP
- BELLE PINOT NOIR Manteca, CA



CÓCTELES

- THE MOJITO** Muddled mint, lime and white rum with a splash of lemon-lime and a sprig of mint. Our Cuban specialty originally introduced 14 years ago by "SQ" and made famous by re:Verse. 9.5
- RE:PIMM'S CUCUMBER CUP** This classic starts with muddled cucumber, add Pimms #1, gin, lemon, and soda. Refreshing and zesty. A true barman's favorite..... 10
- LADO SUR** A spicy twist on a traditional South Side. Serrano pepper and mint compliment gin and lemon juice in an invigorating cocktail served up..... 10
- CAIPIRINHA** Muddled limes, turbinado sugar, Leblon Cachaça and club soda with a lime. Charles H. Baker's (Gentleman's Companion), a fishing buddy of Hemingway's favorite cooler. "Salud y pesetas!" 10
- SPANISH MANHATTAN** Rittenhouse rye whiskey and La Cuesta Spanish vermouth stirred with bitters, served up and garnished with a brandied cherry 12
- SMOKEY COLD MEDINA** Vida mezcal, Yzaguirre dry vermouth, lime, nutmeg..... 12
- AN OLD FASHIONED WORLD** J. Rieger Kansas City whiskey, Solerno blood orange, Luxardo Maraschino, aromatic and orange bitters, stirred and served on the rocks. Garnished with a Luxardo cherry and expressed orange peel..... 12



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Featured menu for La Bodega in Leawood, KS

- SMOKED SALMON BENEDICT*** English muffin, blanched asparagus, smoked salmon, poached eggs, capers, tomato confit & saffron hollandaise.....16
- SPANISH BENEDICT*** English muffin, Spanish ham, poached egg, saffron hollandaise, crispy serrano & smoked paprika.....14
- LBB&G*** House biscuit, chorizo gravy, served with scrambled eggs, and grilled Bilbao chorizo.....12
- STEAK & EGGS*** Hand cut fillet, mahon mornay, brunch potatoes, two basted eggs18
- † **TORTILLA ESPAÑOLA CON VEGETALES*** ~ SPANISH OMELET
Marinated mushrooms, roasted red pepper, sauteed kale, caramelized onions, melted Manchego cheese, fresh chives, chipotle crema, brunch potatoes.....11
- † **TORTILLA ESPAÑOLA CON CARNE*** ~ SPANISH OMELET
Bilbao chorizo, applewood smoked bacon, Manchego cheese, chipotle crema, brunch potatoes and topped with arugula.....12
- † **SALMON & LOX*** Smoked salmon, caper berries, house pickled onions, herbed cream cheese, fresh cucumbers, hard boiled eggs, grilled naan..... 14
- † **AVOCADO TOAST*** Jalapeno cornbread toast, ripe avocado, smoked paprika, spanish olive oil, balsamic glaze, two basted eggs 11
- SPANISH BREAKFAST*** Grilled Spanish Bilbao and Morcilla sausages, two eggs any style, brunch potatoes.....12
- † **VALENCIA ORANGE PANCAKES** Olive oil & goat cheese with chantilly cream, Marcona almonds & drizzled with honey syrup.....12
- † **LA TABLA DE ESPAÑA DESAYUNO** Seasonal fruits & spanish cheeses, served with grilled baguette.....MP
- CHURROS** Raspberry filled Spanish donuts - served with honey - whipped cream.....7

SIDES ~ ACOMPAÑAMIENTOS

- † TOAST ~ PAN2
- ‡ 2 EGGS* ANY STYLE ~ DOS HEUVOS4
- † WOLFERMANN'S ENGLISH MUFFIN ~ PANECILLO INGLÉS3
- † BRUNCH POTATOES ~ PAPAS FRITAS CON SOFRITO4
- ‡ APPLEWOOD SMOKED BACON* ~ EL TOCINO5
- ‡ SPANISH CHORIZO SAUSAGE* ~ BILBAO CHORIZO*5
- ‡ EGG WHITES* ~ HUEVOS BLANCO5
- FRUIT CUP* ~ SEASONAL FRUIT*5