


ENSALADAS & SOPAS SALADS & SOUPS

CALDO GALLEGO  SM/LG
Galacian garlic and white bean soup with chorizo and chicken **7.5 / 14.5**

ENSALADA DE CASA   7.5 / 14.5
house mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red bell peppers

BODEGA CAESARE CON BOQUERONES* 8.5 / 16.5
Romaine hearts, croutons, house Caesar dressing with Parmesan and Manchego cheese topped with white anchovies

ENSALADA DE GAMBAS 10 / 19.5
arugula, white beans, shrimp, Manchego cheese and lemon

BOCADILLOS SANDWICHES

CUBANO 13.5
Serrano ham, roasted pork, Mahón cheese, house made pickles, curtido, spicy mustard aioli on a pressed roll, served with chips

CLASSICO 12.5
Serrano ham, Pamplona chorizo, Manchego cheese, piquillo peppers, tomato spread, extra virgin olive oil on grilled baguette, served with chips

POLLO CON CURRY 11.5
curried chicken salad, arugula, Piquillo peppers, sliced radishes, with a red pepper aioli on baguette, served with chips

FAMILY PACKAGE

29 / person

ENSALADA DE CASA

TRIO OF TAPAS:

PIMIENTOS, DATILES AND PINCHO DE POLLO

PAELLA VALENCIANA

CHURROS WITH RASPBERRY SAUCE


TAPAS SAMPLER CALIENTES & FRIAS


14.5 / person


PINTXOS DE HIGO, TORTILLA, PIMIENTOS

PINCHO DE POLLO, BROXETA, DATILES

TAPAS FRÍAS CHILLED TAPAS

PINTXOS DE HIGO  3 for 7.5 / 6 for 14.5 / 12 for 28.5
roasted red peppers, goat cheese and a fig coulis on grilled baguette

TORTILLA ESPANOLA  3 for 8 / 6 for 15.5 / 12 for 30.5
Spanish egg torta filled with potatoes and onions topped with red pepper aioli


PIMIENTOS DE POLLO  3 for 8.5 / 6 for 16.5 / 12 for 32.5
roasted piquillo pepper stuffed with curried chicken salad, golden raisins and dried cranberries

JAMON SERRANO 3 for 10 / 6 for 19.5 / 12 for 38.5
Serrano ham and Manchego cheese on tomato bread


PAN PLANO CON SALMON AHUMADO* 4 for 11.5 / 8 for 22.5 / 12 for 33.5
smoked salmon flatbread with goat cheese, cucumbers, capers, olive oil and chives

LA TABLA DE ESPANA* (SERVES 2-3) 19.5
assorted Spanish meats, cheeses and accompaniments

TAPAS CALIENTES HOT TAPAS

PINCHO DE POLLO  3 for 10 / 6 for 19.5 / 12 for 38.5
skewered chicken and chorizo with garlic cumin aioli

GAMBAS A LA PLANCHA  6 for 14.5 / 12 for 28.5
sautéed shrimp with garlic, olive oil and red pepper flakes

BROXETA  6 for 15.5 / 12 for 30.5
grilled shrimp wrapped with pancetta served with horseradish cream sauce


DATILES CON JAMON  6 for 9.5 / 12 for 18.5
pancetta-wrapped dates stuffed with chorizo

PAPAS FRITAS CON AJO  SM 7.5 / LG 15.5
refried-roasted potatoes with garlic, parsley and garlic-cumin aioli

ALBÓNDIGAS CASERAS 6 for 12.5 / 12 for 24.5
meatballs in a spicy garlic cream sauce and garlic crostinis

MONTADITOS 3 for 10 / 6 for 19.5 / 12 for 38.5
slow braised pulled pork, olive tapende, roasted red peppers and Manchego cheese

PAELLA SM SERVES 4 - 6 / LG SERVES 6 - 8

VALENCIANA  32.5 / 64.5
chicken, shrimp, PEI mussels, clams, chorizo, sofrito, and green beans in calasparra rice

HUERTANA   28.5 / 56.5
sofrito, piquillo peppers, eggplants, squash, zucchini, artichokes, peas and goat cheese with calasparra rice

BODEGA MERCANTILE

SPANISH MEATS AND CHEESES

MANCHEGO CHEESE (SLICED OR WHOLE)	16 / LB
MAHON CHEESE (SLICED OR WHOLE)	16 / LB
SERRANO HAM (SLICED)	22 / LB
PAMPLONA CHORIZO (SLICED)	15 / LB
CHISTORRA CHORIZO (LINKS)	15 / LB
MORCILLA SAUSAGE (LINKS)	15 / LB

GROCERIES

MARINATED OLIVES	8 / PT or 16 / QT
SHERRY VINEGAR	7 / BTL
GARLIC-CUMIN AIOLI	6 / PT
MARCONA ALMONDS	11 / LB
FARM TO MARKET BAGUETTE	3.5
SALSA FRESCA	4 / PT or 8 / QT

BEVERAGES

BODEGA SPICED LEMONADE	6 / PT or 10 / QT
SAN PELLEGRINO SPARKLING	5 / LTR
SAN PELLEGRINO (GRAPEFRUIT/LEMON/ORANGE)	3 / CAN
PEPSI PRODUCTS	2 / CAN
(PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST)	

FARM PRODUCE

ORGANIC SALAD MIX	10 / .5 LB
LOCAL CUCUMBERS	2 / EACH
ORGANIC RADISHES	4.5 / LB
STONE GROUND RED CORN MEAL	5 / LB

BEVERAGES

HALF PRICE WINE FROM 2PM - 5PM EVERYDAY!

VINO *WINE***TINTO** *RED*

	<i>BOTTLE</i>
Burgo Viejo Garnacha Rioja, ESP	38
Avaviento Garnacha Costillo y Leon, ESP	42
Azul y Garanza Tempranillo Navarra, ESP	34
Torres Ibericos Crianza Tempranillo Rioja, ESP	42
Del Mono Malbec Mendoza, ARG	38
Anecoop Casa L'Angel Cabernet Sauv Valencia, ESP	42
Bodkin Zinfandel Sonoma, CA	46
Mestizaje Mustiguillo Bobal El Terrerazo, ESP	42

BLANCO *WHITE*

	<i>BOTTLE</i>
Casal De Seara Vinho Verde Vinho Verde, PRT	32
Fernlands Sauvignon Blanc Marlborough, NZL	34
Lagar Da Condesa Albarino Rias Biavas, ESP	46
Naia Las Brisas Verdejo/Sauv Blanc Rueda, ESP	38
Ipsum Verdejo Rueda, ESP	34
Mayu Pedro Ximenez Elqui Valley, CHL	42
Langa Mitico Chardonnay Calatayud, ESP	36

ESPUMOSO *SPARKLING*

	<i>BOTTLE</i>
Tarrida Cava Cava, ESP	32
Campo Viejo Cava Brut Cava Catalonia ESP	34

COCKTAILS *SERVED AS A DOUBLE*

OLD FASHIONED WORLD	15
J. Rieger Kansas City whiskey	
SPANISH MANHATTAN	15
Rittenhouse rye whiskey and La Cuesta Spanish vermouth	
CLASSIC MARGARITA	15
Tequila, lime juice and Agave nectar	

GIN TONIC *SERVED AS A DOUBLE*

PEPINO	20
Hendrick's, Q tonic, cucumber, basil	
NARANJA	20
Ransom Old Tom, Housemade orange tonic, star anise, orange bitters, orange peel	
CITRON	20
Hayman's Old Tom, Fever Tree Light tonic, lemon & lime peel	
EXOTICO TONIC	20
Blanco Tequila, FeverTree Citrus Tonic, orange peel	

SANGRIA

RED AND WHITE	8 PT / 15 QT / 60 GAL
Sparkling wine available for an additional 10	

