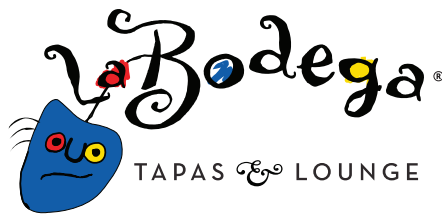


DINNER



SW BLVD

## QUESO, JAMON, Y EMBUDITOS CHEESE, SPANISH HAM, AND SAUSAGES

Served with Grilled Baguette, Pickled Vegetables | One for 7 / Three for 19

### JAMÓN SERRANO

Spanish dry-cured ham

### LARDO IBÉRICO

dry-cured fatback from acorn-fed Iberico pigs

### PAMPLONA CHORIZO

smoky, dry-cured chorizo

### SOBRASADA

soft, spreadable chorizo

### MAHON

Cow's milk cheese, nutty and mild, aged 6 months, Minorca

### DIRT LOVER

ash rind goat cheese, Green Dirt Farm, Weston, MO

### TETILLA

Buttery cow's milk cheese, aged three months, Galicia

### IBÉRICO

Cow, sheep and goat's milk cheese, aged 12 months

### MANCHEGO

Sheep's milk cheese, aged 6 months, La Mancha

### BLACK BEER SHEEP CHEESE

Sheep's milk, Spanish porter, aged 4 months, La Mancha

## ENSALADAS & SOPAS SALADS & SOUPS

### LA CASA

house mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red peppers

7

### CALDO GALLEGO

Galician garlic and white bean soup with chorizo and chicken

cup 5 / bowl 7

### BODEGA CÉSAR

romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego  
Add white anchovies 3

8

### SOPA DEL DÍA

our fresh soup of the day

cup 5 / bowl 7

### ENSALADA DE CAMARONES

arugula, white beans, shrimp, Mahon cheese, lemon, and olive oil

12

### GAZPACHO TASTING TRIO

tomatillo, white, traditional, all served with garlic croutons

8

## TO SHARE PAELLA MEANING "FRYING PAN" IS A TRADITIONAL DISH OF SPAIN.

### PAELLA VALENCIANA\*

chicken, chorizo, shrimp, clams, mussels, string beans

sm 34 / lg 68

### PAELLA MARISCOS\*

shrimp, scallops, clams, mussels, calamari and peas

sm 38 / lg 76

### PAELLA HUERTANA

eggplant, zucchini, yellow squash, asparagus, peas, Piquillo peppers, goat cheese

sm 28 / lg 56

## TAPAS FRÍAS CHILLED TAPAS

### JAMÓN SERRANO

### Y MANCHEGO\*

Spanish ham and Manchego cheese on tomato bread

9.5

### PIMIENTOS RELLENOS

### DE POLLO

roasted Piquillo peppers stuffed with curried chicken salad, golden raisins and dried cranberries

8

### ACIETUNAS ALINADAS

imported Spanish olives marinated in citrus and herbs

7

### ALEMANDRAS MARCONAS\*

Marcona almonds, roasted and salted

5

### ESCALIVADA

Catalan style roasted vegetables - eggplant, peppers, onions, and herbs with housemade yogurt and grilled flatbread

8

### HIGOS Y QUESO DE CABRA

goat cheese, roasted peppers and fig coulis on grilled baguette

7.5

### PAN CON TOMATE

grilled baguette with tomato fresco, garlic oil, and Maldon salt

7.5

### TORTILLA ESPAÑOLA

potato and onion filled egg torta with roasted red pepper aioli

8

### ENSALADA DE MARISCOS\*

citrus marinated shrimp, scallops and calamari with jalapeño, cilantro and tomato

12

### PAN PLANO CON SALMON AHUMADO\*

grilled flatbread with smoked salmon, goat cheese, capers, cucumber and chives

14

## TAPAS CALIENTES HOT TAPAS

### CROQUETAS DE JAMON Y QUESO

potato, Serrano ham and Mahon cheese croquettes with red pepper aioli

9.5

### QUESO DE CABRA

### AL HORNO

fresh goat cheese baked in housemade tomato fresco with garlic crostini

8.5

### DATILES CON JAMÓN Y CHORIZO

pancetta-wrapped dates stuffed with chorizo

9.5

### PINTXO DE POLLO Y CHORIZO

skewered chicken and chorizo with garlic-cumin aioli

9.5

### PAPAS FRITAS CON AJO

refried roasted potatoes with garlic, parsley and garlic-cumin aioli

7.5

### CHAMPIÑONES A LA PLANCHA

roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce

8

### ALBÓNDIGAS CASERAS

pork and beef meatballs in spicy garlic cream with crostini

12

### VIEIRAS A LA BRASA\*

seared sea scallops with sweet corn purée, and fresh herbed salad

17

### ALCACHOFAS CON JAMÓN Y AIOLI

fried Spanish artichokes with crispy Serrano and Manchego fonduta

12

### BROTXETA\*

grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata

15

### MONTADITOS DEL CARNE DE CERDO\*

slow-braised pulled pork on grilled baguette with Manchego cheese and Spanish olive tapenade

9.5

### ELOTES

charred sweet corn, jalapeño, Manchego cheese, garlic-cumin and pimentón aiolis, smoked paprika

8

### PATATAS BRAVAS

potatoes in spicy tomato sauce

7

### GAMBAS A LA PLANCHA\*

sauteed shrimp with garlic, olive oil, red pepper flakes

15

### COSTILLAS CORTAS\*

chipotle-apricot braised short ribs with smoked paprika, roasted peppers and fresh mint

14

### MEJILLONES Y CHORIZO\*

PEI mussels, fresh chorizo, fennel, onion, sweet peppers, Yzaguirre Reserva, saffron

14

### SOLOMILLO CON CABRALES\*

grilled beef tenderloin steak crusted with Spanish blue cheese

MP

### CALAMARES ROMESCO\*

seared calamari in housemade Romesco sauce with capers, golden raisins and Spanish olives

12

### PULPO A LA PARRILLA\*

grilled Spanish Octopus, fried marinated chickpeas, housemade yogurt, and lemon

16

### EMBUDITOS MIXTOS\*

Bilbao, Morcilla and Butifarra sausages with warm potatoes and curitido salad and coarse grain mustard vinaigrette

10

Copyright © La Bodega Restaurants JUNE 2020 VEGETARIAN DISHES GLUTEN-FREE Items are or can be gluten free

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.



## CÓCTELES COCKTAILS

**THE MOJITO** 9.5  
This classic is made with Arehucas Spanish white rum, muddled mint, lime & sugar cubes, top with club soda. A refreshing cocktail for all four seasons

**LADO SUR** 10  
A spicy twist on a traditional South Side. Jalapeño infused gin, mint, lemon juice, and simple syrup make for an invigorating cocktail served up

**CAIPIRINHA** 10  
Muddled limes, turbinado sugar, Cachaça with a lime. Charles H. Baker's (Gentleman's Companion), a fishing buddy of Hemingway's favorite cooler. "Salud y pesetas!"

**EL PRESIDENTE** 13  
Although Cuban rum should be dialed up in this cocktail, liquor laws & disputes over the name Havana Club have handcuffed this classic homage for multiple Cuban presidents; PR Havana Club white rum, Yzaguirre Blanco vermouth, Torres orange liqueur & house made grenadine

**CARAJILLO** 9  
Concocted with Spain's #1 liqueur. Licor 43 combined with Angostura bitters & fresh brewed espresso create a more tantalizing digestif

**SPANISH MANHATTAN** 12  
Rittenhouse rye whiskey and La Cuesta Spanish vermouth stirred with angostura bitters, served up and garnished with a brandied cherry

**AN OLD FASHIONED WORLD** 12  
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

## GIN & TONICS

**NARANJA (ORANGE)** 12  
Ransom Old Tom, Housemade orange tonic, star anise, orange bitters, orange

**POMELO (GRAPEFRUIT)** 15  
Letherbee, Fentimans tonic, Pamplemousse Rose, juniper, grapefruit

**CITRON (CITRUS)** 11  
Hayman's Old Tom, Fever Tree Light tonic, lemon, lime

**PIMIENTA (PEPPER)** 11  
Bombay Sapphire, Fever Tree Light tonic, pink peppercorns, thyme, lime

**PEPINO (CUCUMBER)** 13  
Hendrick's, Q tonic, cucumber, basil

**LAVANDA (LAVENDER)** 13  
Citadelle, Fever Tree elderflower tonic, lavender bitters, ginger, fennel

## LA BODEGA SANGRIA

Our top secret mix of wine, brandy, orange liqueur, assorted fruit juices and apple garnish.

**50% OFF SANGRIA GLASSES & PITCHERS DURING HAPPY HOUR**

Choose either our **Rojo** or **Blanco Especialidad de la casa**

|                 |         |
|-----------------|---------|
| Glass / Pitcher |         |
|                 | 8 / 30  |
|                 | 10 / 40 |

## VINO POR COPA

\$5 wines by the glass | before 6:00pm daily

**Tarrida Cava** Cava, ESP

**Casal da Seara Vinho Verde** Vinho Verde, PRT

**Ipsum Verdejo** Rueda, ESP

**Azul y Garanza Tempranillo** Navarra, ESP

**Del Mono Malbec** Mendoza, ARG

## ESPUMOSO

|  |              |      |
|--|--------------|------|
| <b>Campo Viejo Cava Brut Rose</b> Catalonia, ESP | GLASS/BOTTLE | 9/34 |
| <b>Vilarnau Brut Cava</b> Barcelona, ESP         |              | 46   |
| <b>Rexach Baques Gran Reserva Cava</b> Cava, ESP |              | 80   |
| <b>Piper-Heidsieck</b> Champagne, FRA            |              | 99   |

## ROSADO

|   |              |      |
|---|--------------|------|
| <b>Torres de Casta Grenache Blend</b> Catalunya, ESP    | GLASS/BOTTLE | 9/34 |
| <b>Famille Perrin Syrah/Garnacha</b> Cote-du-Rhone, FRA |              | 9/34 |

## BLANCO

|   |              |       |
|---|--------------|-------|
| <b>Enortia Moscato</b> Mendocino, CA                    | GLASS/BOTTLE | 10/38 |
| <b>Vin de Days Blanc Riesling</b> Willamette Valley, OR |              | 36    |
| <b>Casal Da Seara Vinho Verde</b> Vinho Verde, PRT      |              | 9/32  |
| <b>Pyjama Godello</b> Bierzo ESP                        |              | 44    |
| <b>Fernlands Sauvignon Blanc</b> Marlborough, NZL       |              | 9/34  |
| <b>Lagar da Condesa Albarino</b> Rias Biexas, ESP       |              | 12/46 |
| <b>Naia Las Brisas Verdejo/Sauv Blanc</b> Rueda, ESP    |              | 10/38 |
| <b>Ipsum Verdejo</b> Rueda, ESP                         |              | 9/34  |
| <b>Torres Verdeo Verdejo</b> Rueda, ESP                 |              | 9/34  |
| <b>Jackalope Cab Franc</b> Dundee, OR                   |              | 46    |
| <b>Mayu Pedro Ximenez</b> Elqui Valley, CHL             |              | 11/42 |
| <b>Langa Mitico Chardonnay</b> Calatayud, ESP           |              | 12/46 |

## PORTO

|   |       |    |
|---|-------|----|
| <b>Grahams's 6 Grape</b> Ruby           | GLASS | 9  |
| <b>Fonseca Rin 27</b> Ruby              |       | 9  |
| <b>Warres Warrior</b> Ruby              |       | 9  |
| <b>Dow's 10 Year</b> Tawny              |       | 11 |
| <b>Grahams's 10 Year</b> Tawny          |       | 12 |
| <b>Ramos Pinto 10 Year</b> Tawny        |       | 14 |
| <b>Taylor Fladgate 20 Year</b> Tawny    |       | 15 |
| <b>Quinta do Noval LBV 2009</b> Vintage |       | 16 |

## TINTO

|  |              |       |
|--|--------------|-------|
| <b>Jax Y3 Pinot Noir</b> Russian River Valley, CA                | GLASS/BOTTLE | 52    |
| <b>Ayres "Perspective" Pinot Noir</b> Willamette, OR             |              | 56    |
| <b>Locations "E" by Orin swift Red Blend</b> ESP                 |              | 44    |
| <b>Burgo Viejo Garnacha</b> Rioja, ESP                           |              | 10/38 |
| <b>Avaviento Garnacha</b> Costillo y Leon, ESP                   |              | 11/42 |
| <b>GR-174 Garnacha Blend</b> Priorat, ESP                        |              | 48    |
| <b>Palacios "Camins del Priorat" Garnacha Blend</b> Priorat, ESP |              | 60    |
| <b>Palacios Remondo la Montesa Garnacha</b> Rioja, ESP           |              | 58    |
| <b>Azul y Garanza Tempranillo (1L)</b> Navarra, ESP              |              | 9/34  |
| <b>Teso la Monja 'Romanico' Tempranillo</b> Toro, ESP            |              | 48    |
| <b>Torres Ibericos Crianza Tempranillo</b> Rioja, ESP            |              | 11/42 |
| <b>Torres Celeste Tempranillo</b> Ribera del Duero, ESP          |              | 54    |
| <b>Magana Dignus Temp/Cab/Merlot</b> Navarra, ESP                |              | 56    |
| <b>Lopez De Heredia Cubillo Crianza Tempranillo</b> Rioja, ESP   |              | 58    |
| <b>Marqués de Riscal Reserva Tempranillo</b> Rioja, ESP          |              | 55    |
| <b>Sierra Cantabria Crianza Tempranillo</b> Rioja, ESP           |              | 48    |
| <b>Vinadrian Reserva Tempranillo/Garnacha</b> Rioja, ESP         |              | 5     |
| <b>Muga Reserva Tempranillo</b> Rioja, ESP                       |              | 82    |
| <b>Petit Fleur Malbec</b> Mendoza, ARG                           |              | 44    |
| <b>Lamadrid Malbec</b> Mendoza, ARG                              |              | 48    |
| <b>Caymus Red Schooner "Voyage 7" Malbec</b> Mendoza, ARG        |              | 80    |
| <b>Tarapaca Gran Reserva Carmenère</b> Maipo Valley, CHL         |              | 41    |
| <b>Hook &amp; Ladder Merlot</b> Chalk Hill, CA                   |              | 56    |
| <b>Anecoop Casa L'Angel Cabernet Sauvignon</b> Valencia, ESP     |              | 11/42 |
| <b>Ava Grace Merlot</b> CA                                       |              | 10/38 |
| <b>Bodegas Langa PI-3.1415 Concejon</b> Aragon, ESP              |              | 52    |
| <b>The Counselor Cabernet Sauvignon</b> Napa, CA                 |              | 64    |
| <b>Bodkin Zinfandel</b> Sonoma, CA                               |              | 13/47 |
| <b>Mestizaje Mustiguillo Bobal</b> El Terrerazo, ESP             |              | 11/42 |
| <b>Cerrogallina Bobal</b> Utiel, Requena, ESP                    |              | 80    |
| <b>Cabriz Touriga Nacional</b> Dao, PT                           |              | 9/34  |
| <b>Time Waits For No One Montastrell</b> Jumilla, ESP            |              | 42    |