

## ENSALADAS & SOPAS SALADS & SOUPS

	SM/LG
<b>CALDO GALLEGO</b> 	7.5 / 14.5
Galician garlic and white bean soup with chorizo and chicken	
<b>ENSALADA DE CASA</b>  	7.5 / 14.5
house mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red bell peppers	
<b>BODEGA CAESARE</b>	8 / 15.5
Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes with Parmesan and Manchego cheese	
Add white anchovies	3
<b>ENSALADA DE GAMBAS</b>	10 / 19.5
arugula, white beans, shrimp, Manchego cheese and lemon	

## BOCADILLOS SANDWICHES

<b>CUBANO</b>	13.5
Serrano ham, roasted pork, Mahón cheese, house made pickles, curtido, spicy mustard aioli on a pressed roll, served with chips	
<b>CLASSICO</b>	12.5
Serrano ham, Pamplona chorizo, Manchego cheese, piquillo peppers, tomato spread, extra virgin olive oil on grilled baguette, served with chips	
<b>POLLO CON CURRY</b>	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

<b>PINTXOS DE HIGO</b> 	3 for 7.5 / 6 for 14.5 / 12 for 28.5
roasted red peppers, goat cheese and a fig coulis on grilled baguette	
<b>TORTILLA ESPANOLA</b> 	3 for 8 / 6 for 15.5 / 12 for 30.5
Spanish egg torta filled with potatoes and onions topped with red pepper aioli	
<b>PIMIENTOS DE POLLO</b> 	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	
<b>JAMON SERRANO</b>	3 for 10 / 6 for 19.5 / 12 for 38.5
Serrano ham and Manchego cheese on tomato bread	

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

<b>LA TABLA DE ESPANA (SERVES 2-3)</b>	19.5
assorted Spanish meats, cheeses and accompaniments	

## TAPAS CALIENTES HOT TAPAS

<b>PINCHO DE POLLO</b> 	3 for 10 / 6 for 19.5 / 12 for 38.5
skewered chicken and chorizo with garlic cumin aioli	
<b>GAMBAS A LA PLANCHA</b> 	6 for 14.5 / 12 for 28.5
sautéed shrimp with garlic, olive oil and red pepper flakes	
<b>BROXETA</b> 	6 for 15.5 / 12 for 30.5
grilled shrimp wrapped with pancetta served with lime crema and freshly grated horseradish	
<b>DATILES CON JAMON</b> 	6 for 9.5 / 12 for 18.5
pancetta-wrapped dates stuffed with chorizo	
<b>PAPAS FRITAS CON AJO</b> 	SM 7.5 / LG 15.5
refried-roasted potatoes with garlic, parsley and garlic-cumin aioli	
<b>ALBÓNDIGAS CASERAS</b>	6 for 12.5 / 12 for 24.5
meatballs in a spicy garlic cream sauce and garlic crostinis	
<b>MONTADITOS</b>	3 for 10 / 6 for 19.5 / 12 for 38.5
slow braised pulled pork, green olive tapende, roasted red peppers and Manchego cheese	
<b>PAELLA</b>	SM SERVES 4 - 6 / LG SERVES 6 - 8
<b>VALENCIANA</b> 	32.5 / 64.5
chicken, shrimp, PEI mussels, clams, chorizo, sofrito, and green beans in calasparra rice	
<b>HUERTANA</b>  	28.5 / 56.5
sofrito, piquillo peppers, eggplants, squash, zucchini, artichokes, peas and goat cheese with calasparra rice	

## BODEGA MERCANTILE

### SPANISH MEATS AND CHEESES

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

### GROCERIES

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

### BEVERAGES

<b>BODEGA SPICED LEMONADE</b>	4 / PT or 8 / QT
<b>SAN PELLEGRINO SPARKLING</b>	5 / LTR
<b>SAN PELLEGRINO</b> (GRAPEFRUIT/LEMON/ORANGE)	3 / CAN
<b>PEPSI PRODUCTS</b>	2 / CAN
(PEPSI, DIET PEPSI, DR. PEPPER, SIERRA MIST)	

### FARM PRODUCE

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

## BEVERAGES

HALF PRICE WINE FROM 2PM - 5PM EVERYDAY!

### VINO WINE

#### TINTO RED

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

#### BLANCO WHITE

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

#### ESPUMOSO SPARKLING

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

### COCKTAILS SERVED AS A DOUBLE

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

### GIN TONIC SERVED AS A DOUBLE

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

### SANGRIA

**RED AND WHITE 15 PT / 25 QT / 40 HALF GAL / 70 GAL**  
Sparkling wine available for an additional 10