

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

ADDITIONAL BREAD SERVICE IS AVAILABLE FOR 3

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 CÉSARromaine 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***  sm 34 / lg 68

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

PAELLA MARISCOS*  sm 38 / lg 76

shrimp, scallops, clams, mussels, calamari and peas

PAELLA HUERTANA   sm 28 / lg 56

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

TAPAS FRÍAS CHILLED TAPAS**JAMÓN SERRANO****Y MANCHEGO*** 

9.5

Spanish ham and Manchego cheese on tomato bread

PIMIENTOS RELLENOS**DE POLLO** 

8

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

ACIETUNAS ALINADAS  

7

imported Spanish olives marinated in citrus and herbs

ALEMANDRAS MARCONAS*  

5

Marcona almonds, roasted and salted

ESCALIVADA  

8

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

HIGOS Y QUESO DE CABRA 

7.5

goat cheese, roasted peppers and fig coulis on grilled baguette

PAN CON TOMATE 

7.5

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

TORTILLA ESPAÑOLA 

8

potato and onion filled egg torta with roasted red pepper aioli

ENSALADA DE MARISCOS* 

12

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

PAN PLANO CON SALMON AHUMADO*

14

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

TAPAS CALIENTES HOT TAPAS**CROQUETAS DE JAMON Y QUESO** 9.5

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

QUESO DE CABRA**AL HORNO** 

8.5

fresh goat cheese baked in housemade tomato fresco with garlic crostini

DATILES CON JAMÓN**Y CHORIZO** 

9.5

pancetta-wrapped dates stuffed with chorizo

PINTXO DE POLLO**Y CHORIZO**

9.5

skewered chicken and chorizo with garlic-cumin aioli

PAPAS FRITAS CON AJO 

7.5

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

CHAMPIÑONES**A LA PLANCHA**  

8

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

ALBÓNDIGAS CASERAS

12

pork and beef meatballs in spicy garlic cream with crostini

VIEIRAS A LA BRASA* 

17

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

ALCACHOFAS CON JAMÓN Y MANCHEGO

12

fried Spanish artichokes with crispy Serrano and Manchego fonduta

BROTXETA* 

15

grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata

MONTADITOS DEL CARNE**DE CERDO***

9.5

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

ELOTES  

8

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

PATATAS BRAVAS 

7

potatoes in spicy tomato sauce

GAMBAS A LA**PLANCHA*** 

15

sautéed shrimp with garlic, olive oil, red pepper flakes

COSTILLAS**CORTAS*** 

14

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

MEJILLONES Y CHORIZO*

14

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

SOLOMILLO CON CABRALES* 

MP

grilled beef tenderloin steak crusted with Spanish blue cheese

CALAMARES ROMESCO*

12

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

PULPO A LA PLANCHA*

16

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

EMBUDITOS MIXTOS*

10

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



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	

SPANISH COFFEE

Our special blended coffee, with 151 rum, set ablaze with cinnamon and sugar table-side. Then the server will add coffee and coffee liquor. A perfect Spanish sipper for after dinner

11

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	Glass / Pitcher
Especialidad de la casa	8 / 30
	10 / 40

VINO POR COPA

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

House White & Red Udaca Dao, PRT

Tarrida **Cava** Cava, ESP

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

IWT **Sauvignon Blanc** CHL

Azul y Garanza **Tempranillo** Navarra, ESP

Del Mono **Malbec** Mendoza, AR

NONALCOHOLIC

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Lemonade, Spiced Lemonade, San Pellegrino, Hop Refresher, Select Juices, Iced Tea, Coffee (Decaf/Regular)

ESPUMOSO

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

ROSADO

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

BLANCO

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

SHERRY

Lustau 'Jarana' Fino Jerez, ESP	GLASS	6
Sandeman 'Don Fino' Fino Jerez, ESP		6
Lustau 'Los Acros' Amontillado Jerez, ESP		6
Lustau 'Don Nuño' Oloroso Jerez, ESP		8
Sandeman 'Armada' Superior Cream Jerez, ESP		7
Barbadillo Pedro Ximénez Jerez, ESP		9

TINTO

Ayres "Perspective" Pinot Noir Willamette, OR	GLASS/BOTTLE	56
Jax Y3 Pinot Noir Russian River Valley, CA		58
Locations "E" by Orin swift Red Blend ESP		44
Senorio de Irate Garnacha Navarra, ESP		10/38
Avaviento Garnacha Costillo y Leon, ESP		11/42
GR-174 Garnacha Blend Priorat, ESP		48
Palacios "Camins del Priorat" Garnacha Blend Priorat, ESP		60
Palacios Remondo la Montesa Garnacha Rioja, ESP		58
Azul y Garanza Tempranillo (1L) Navarra, ESP		9/34
Teso la Monja 'Romanico' Tempranillo Toro, ESP		48
Torres Ibericos Crianza Tempranillo Rioja, ESP		11/42
Torres Celeste Tempranillo Ribera del Duero, ESP		54
Magana Dignus Temp/Cab/Merlot Navarra, ESP		56
Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP		58
Marqués de Riscal Reserva Tempranillo Rioja, ESP		55
Sierra Cantabria Crianza Tempranillo Rioja, ESP		48
Vinadrian Reserva Tempranillo/Garnacha Rioja, ESP		50
Muga Reserva Tempranillo Rioja, ESP		82
Del Mono Malbec Mendoza, ARG		10/38
Petit Fleur Malbec Mendoza, ARG		44
Lamadrid Malbec Mendoza, ARG		48
Caymus Red Schooner "Voyage 7" Malbec Mendoza, ARG		99
Hook & Ladder Merlot Chalk Hill, CA		56
Anecoop Casa L'Angel Cabernet Sauvignon Valencia, ESP		11/42
Ava Grace Merlot CA		10/38
Bodegas Langa PI-3.1415 Concejon Aragon, ESP		52
The Counselor Cabernet Sauvignon Napa, CA		64
Bodkin Zinfandel Sonoma, CA		13/47
Mestizaje Mustiguillo Bobal El Terrerazo, ESP		11/42
Cerrogallina Bobal Utiel, Requena, ESP		80
Time Waits For No One Monastrell Jumilla, ESP		42