

**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 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\***  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 AIOLI** 

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

**PATATAS BRAVAS** 

7

potatoes in spicy tomato sauce

**GAMBAS A LA PLANCHA\*** 

15

sauteed shrimp with garlic, olive oil, red pepper flakes

**COSTILLAS CORTAS\*** 

14

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

**MEJILLONES Y CHORIZO\***

14

PEI mussels, fresh 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 PARRILLA\***

16

grilled Spanish Octopus, fried marinated chickpeas, 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

<b>THE MOJITO</b>	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	
<b>LADO SUR</b>	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	
<b>CAIPIRINHA</b>	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!"	
<b>EL PRESIDENTE</b>	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	

<b>CARAJILLO</b>	9
Concocted with Spain's #1 liqueur. Licor 43 combined with Angostura bitters & fresh brewed espresso create a more tantalizing digestif	
<b>SPANISH MANHATTAN</b>	12
Rittenhouse rye whiskey and La Cuesta Spanish vermouth stirred with angostura bitters, served up and garnished with a brandied cherry	
<b>AN OLD FASHIONED WORLD</b>	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

<b>NARANJA (ORANGE)</b>	12
Ransom Old Tom, Housemade orange tonic, star anise, orange bitters, orange	
<b>POMELO (GRAPEFRUIT)</b>	15
Letherbee, Fentimans tonic, Pamplemousse Rose, juniper, grapefruit	
<b>CITRON (CITRUS)</b>	11
Hayman's Old Tom, Fever Tree Light tonic, lemon, lime	
<b>PIMIENTA (PEPPER)</b>	11
Bombay Sapphire, Fever Tree Light tonic, pink peppercorns, thyme, lime	
<b>PEPINO (CUCUMBER)</b>	13
Hendrick's, Q tonic, cucumber, basil	
<b>LAVANDA (LAVENDER)</b>	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 <b>Rojo</b> or <b>Blanco</b>	Glass / Pitcher
<b>Especialidad de la casa</b>	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

Ipsum Verdejo Rueda, ESP

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

Enortia 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
Ipsum 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

Jax Y3 Pinot Noir Russian River Valley, CA	GLASS/BOTTLE	52
Ayres "Perspective" Pinot Noir Willamette, OR		56
Locations "E" by Orin swift Red Blend ESP		44
Burgo Viejo Garnacha Rioja, 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		5
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		80
Tarapaca Gran Reserva Carmenère Maipo Valley, CHL		41
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 Montastrell Jumilla, ESP		42