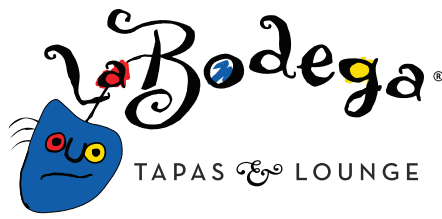


DINNER



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

ADDITIONAL BREAD SERVICE IS AVAILABLE FOR 3

## ENSALADAS & SOPAS SALADS & SOUPS

**SOPA DEL DÍA**  
our fresh soup of the day

cup 5 / bowl 7

**CALDO GALLEGO**

Galacian garlic and white bean soup with chorizo and chicken

cup 5 / bowl 7

GF

**BODEGA CÉSAR**

romaine hearts, croutons, house Caesar dressing, heirloom  
cherry tomatoes, shaved Manchego

Add white anchovies 3

8

**LA CASA**

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

7

**ENSALADA DE RUCOLA Y JAMON**

arugula, Granny Smith apples, feta cheese, dried cranberries, candied walnuts  
and Serrano ham GF

9.5

**ENSALADA DE COL RIZADA**

baby kale, roasted butternut squash, quinoa, pine nuts, sherry vinaigrette  
and goat cheese GF, V

8

## TO SHARE PAELLA IS THE NATIONAL DISH OF SPAIN

**PAELLA VALENCIANA\***

sm 34 / lg 68

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

**PAELLA MARISCOS\***

sm 38 / lg 76

shrimp, scallops, clams, mussels, calamari and peas  
GF

**PAELLA OTOÑO**

sm 28 / lg 56

roasted winter squash, brussel sprouts, parsnips, wild  
mushrooms, roasted peppers and goat cheese GF, V

## 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 GF

**ACIETUNAS ALINADAS**

7

imported Spanish olives marinated in citrus  
and herbs GF, V, VG

**ALEMANDRAS MARCONAS\***

5

Marcona almonds, roasted and salted GF, V, VG

**ZANAHORIAS ASADA**

8

roasted heirloom carrots, cumin seed yogurt, sesame  
and corriander GF, V

**HIGOS Y QUESO DE CABRA**

7.5

goat cheese, roasted peppers and fig coulis on  
grilled baguette V

**PAN CON TOMATE**

7.5

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

**TORTILLA  
ESPAÑOLA**

8

potato and onion filled egg torta with roasted red  
pepper aioli  
V

**ENSALADA DE MARISCOS\***

12

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

**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 V

**DATILES CON JAMÓN  
Y CHORIZO**

9.5

pancetta-wrapped dates stuffed with chorizo GF

**PINTXO DE POLLO  
Y CHORIZO**

9.5

skewered chicken and chorizo with  
garlic-cumin aioli GF

**PAPAS FRITAS CON AJO**

7.5

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

**CHAMPIÑONES  
A LA PLANCHA**

8

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

**ALBÓNDIGAS CASERAS**

12

pork and beef meatballs in spicy garlic  
cream with crostini

**VIEIRAS A LA BRASA\***

17

seared sea scallops, sweet and sour winter squash and  
wild mushrooms

**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 GF

**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  
GF, V

**PATATAS BRAVAS**

7

potatoes in spicy tomato sauce V

**GAMBAS A LA  
PLANCHA\***

15

sauteed shrimp with garlic, olive oil, red pepper flakes  
GF

**COSTILLAS  
CORTAS\***

14

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

**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\***

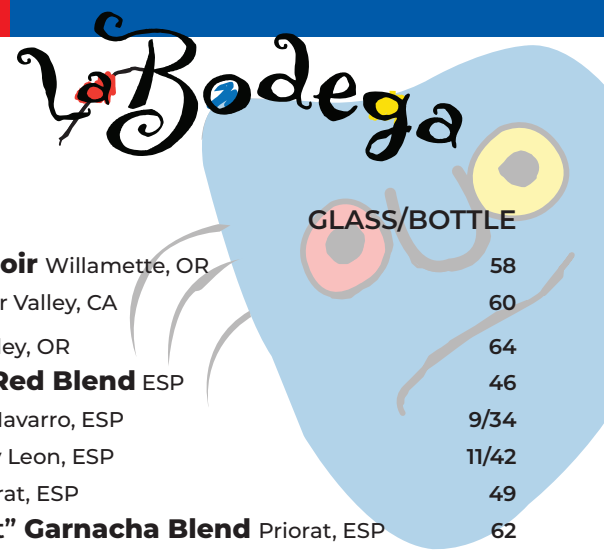
10

assorted grilled Spanish sausages with warm  
potato and curtido salad and coarse grain mustard  
vinaigrette

V-VEGETARIAN GF-GLUTEN-FREE VG-VEGAN

\*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.



## ESPUMOSO

Tarrida <b>Cava Brut</b> Catalonia, ESP	8/30
Campo Viejo <b>Cava Brut Rose</b> Catalonia, ESP	8/30
Raventos Blanc <b>Blanc de Blanc</b> Penedes, ESP	54
Raventos Blanc 'De Nit' <b>Rose Cava</b> Penedes, ESP	65
Vilarnau <b>Brut Cava</b> Barcelona, ESP	48
Rexach Baques Gran Reserva <b>Cava</b> Cava, ESP	80
Piper-Heidsieck Champagne, FRA	99
Keltis 'Mario Natur' <b>Pét-Nat Chardonnay &amp; Rumeni</b> Plavec Bizeljsko, Lower Styria/Slovenia	59
Azienda Agricola Crielli 'Wines of Anarchy Rosato' <b>Pét-Nat</b> Montepulciano Abruzzo, IT	48

## ROSADO

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

## BLANCO

Enotria <b>Moscato</b> Mendocino, CA	10/38
Vin de Days Blanc <b>Riesling</b> Willamette Valley, OR	39
Union Sacré <b>Gewürztraminer</b> Paso Robles, CA	9/34
Casal da Seara <b>Vinho Verde</b> Vinho Verde, PRT	8/30
Pyjama <b>Godello</b> Bierzo ESP	46
Fernlands <b>Sauvignon Blanc</b> Marlborough, NZL	9/34
Lagar da Condessa <b>Albarino</b> Rias Biexas, ESP	12/46
Naia Las Brisas <b>Verdejo/Sauv Blanc</b> Rueda, ESP	10/38
Friend & Farmer <b>Verdejo</b> Castilla La Mancha, ESP	8/30
Gulp/Hablo <b>Verdejo</b> Castilla La Mancha, ESP	36
Jackalope <b>Cab Franc</b> Dundee, OR	49
Mayu <b>Pedro Ximenez</b> Elqui Valley, CHL	11/42
Kalpela Vineyards <b>Chardonnay</b> Mendocino, CA	8/30
Langa Mitico <b>Chardonnay</b> Calatayud, ESP	12/46

## GLASS/BOTTLE

## TINTO

Ayres "Perspective" <b>Pinot Noir</b> Willamette, OR	58
Jax Y3 <b>Pinot Noir</b> Russian River Valley, CA	60
Sitar <b>Pinot Noir</b> Willamette Valley, OR	64
Locations "E" by Orin swift <b>Red Blend</b> ESP	46
Senorio de Irate <b>Garnacha</b> Navarro, ESP	9/34
Avaviento <b>Garnacha</b> Costillo y Leon, ESP	11/42
GR-174 <b>Garnacha Blend</b> Priorat, ESP	49
Palacios "Camins del Priorat" <b>Garnacha Blend</b> Priorat, ESP	62
Palacios Remondo la Montesa <b>Garnacha</b> Rioja, ESP	58
Vinadrian Reserva <b>Tempranillo/Garnacha</b> Rioja, ESP	50
Tinto de Rulo <b>Pipeño</b> Pais Bio Bio Valley, CHL	43
Azul y Garanza <b>Tempranillo (1L)</b> Navarra, ESP	9/34
Lopez de Heredia Cubillo Crianza <b>Tempranillo</b> Rioja, ESP	61
Friend & Farmer <b>Tempranillo</b> Castilla La Mancha, ESP	9/34
Marqués de Riscal Reserva <b>Tempranillo</b> Rioja, ESP	56
Muga Reserva <b>Tempranillo</b> Rioja, ESP	82
Bodegas y Valderiz <b>Tempranillo</b> Ribera del Duero, ESP	78
Magana Dignus <b>Temp/Cab/Merlot</b> Navarra, ESP	56
Del Mono <b>Malbec</b> Mendoza, ARG	10/38
Matias Riccitelli <b>Malbec</b> Lujan de Cuyo, Mendoza, ARG	42
Lamadrid <b>Malbec</b> Mendoza, ARG	48
Caymus Red Schooner "Voyage 7" <b>Malbec</b> Mendoza, ARG	96
Ava Grace <b>Merlot</b> CA	9/34
Union Sacre <b>Merlot</b> Paso Robles, CA	59
Ultreia Tinto <b>Bodegas y Viñedos Raul Perez</b> Bierzo, ESP	48
Cesar Marquez Perez <b>Parajes</b> Mencia Bierzo, ESP	54
Bodegas Langa PI-3.1415 <b>Concejon</b> Aragon, ESP	52
IWT <b>Cabernet Sauvignon</b> ESP	8/30
The Counselor <b>Cabernet Sauvignon</b> Napa, CA	64
Mestizaje Mustiguillo <b>Bobal</b> El Terrerazo, ESP	11/42
Cerrogallina <b>Bobal</b> Utiel, Requena, ESP	80
Time Waits For No One <b>Monastrell</b> Jumilla, ESP	42

## GLASS/BOTTLE

MAKE ONLINE RESERVATIONS AT LABODEGAKC.COM

## CÓCTELES COCKTAILS

<b>THE MOJITO</b>	11
Arehucas White Rum, mint, lime, sugar cubes	
<b>LADO SUR</b>	12
Jalapeno infused Gin, lime juice, simple syrup, mint	
<b>CAIPIRINHA</b>	12
Cachaça, lime, turbinado sugar	
<b>EL PRESIDENTE</b>	13
Havana Club Rum, Yzaguirre Blanco Vermouth, Torres Orange, Cherry Syrup	
<b>SPANISH MANHATTAN</b>	13
Rittenhouse Rye, La Cuesta Vermouth, Angostura Bitters	
<b>OLD FASHIONED WORLD</b>	13
J. Rieger Whiskey, Luxardo Maraschino, Solerno Orange	

<b>SPANISH NEGRONI</b>	14
Mahon Spanish Gin, Bonanto Aperitif, La Cuesta Vermouth	
<b>MARGARITA</b>	12
Exotico Silver, Triple Sec, Agave, Lime Juice	
<b>KALIMOTXO</b>	9.5
Red Wine, Triple Sec, Pepsi, Lemon Slice	

## SPANISH COFFEE

Coffee Liqueur, 151 Rum, Roasterie Coffee, Flamed Cinnamon & Sugar Rim, Housemade Whipped	11
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## GIN & TONICS

<b>NARANJA (ORANGE)</b>	12
Ransom Old Tom, Housemade orange tonic, star anise, orange bitters, orange	
<b>PIMIENTA (PEPPER)</b>	12
Bombay Sapphire, Fever Tree Light tonic, pink peppercorns, thyme, lime	
<b>POMELO (GRAPEFRUIT)</b>	15
Letherbee, Fentimans tonic, Pamplemousse Rose, juniper, grapefruit	

## MOCKTAILS

<b>VIRGIN SANGRIA</b>	5
<b>VIRGIN MOJITO</b>	6
<b>CRANBERRY MARTINI</b>	6

## 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

## PORTO

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

## SHERRY BY THE GLASS

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

## NONALCOHOLIC

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