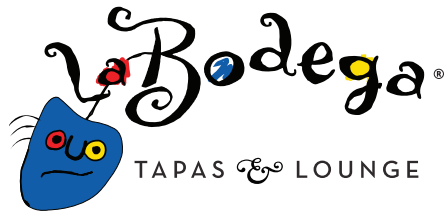


DINNER



SW BLVD

ENSALADAS CHOICE OF ONE SALAD PER GUEST

LA CASA

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

BODEGA CÉSAR

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

TAPAS TASTING MENU

SERVED FAMILY STYLE FOR SHARING

ALEMANDRAS MARCONAS*

Marcona almonds, roasted and salted

ACIETUNAS ALINADAS

imported Spanish olives marinated in citrus and herbs

TORTILLA ESPAÑOLA

potato and onion filled egg torta with roasted red pepper aioli

HIGOS Y QUESO DE CABRA

goat cheese, roasted peppers and fig coulis on grilled baguette

BROTXETA*

grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata

ALBÓNDIGAS CASERAS

pork and beef meatballs in spicy garlic cream with crostini

PAPAS FRITAS CON AJO

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

PINTXO DE POLLO Y CHORIZO

skewered chicken and chorizo with garlic-cumin aioli

DESSERT

CHURROS

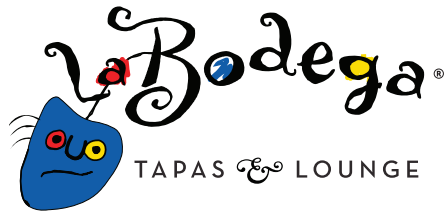
served with a raspberry sauce and whipped cream

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*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.

DINNER



SW BLVD

ENSALADAS CHOICE OF ONE SALAD PER GUEST

LA CASA

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

BODEGA CÉSAR

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

TAPAS TASTING MENU

SERVED FAMILY STYLE FOR SHARING

ACIETUNAS ALINADAS

imported Spanish olives marinated in citrus and herbs

TORTILLA ESPAÑOLA

potato and onion filled egg torta with roasted red pepper aioli

HIGOS Y QUESO DE CABRA

goat cheese, roasted peppers and fig coulis on grilled baguette

ALBÓNDIGAS CASERAS

pork and beef meatballs in spicy garlic cream with crostini

PAPAS FRITAS CON AJO

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

PINTXO DE POLLO Y CHORIZO

skewered chicken and chorizo with garlic-cumin aioli

PAELLA

THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA*

chicken breast, chorizo sausage, shrimp, clams, mussels and string beans cooked in saffron rice, served tableside

DESSERT

CHURROS

served with a raspberry sauce and whipped cream

CREMA CATALANA

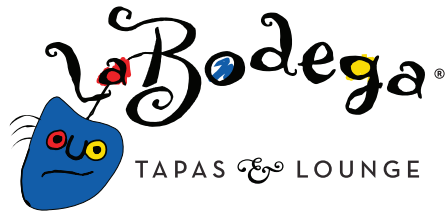
citrus flavored egg custard topped with caramelized sugar and fresh berries

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DINNER



SW BLVD

QUESOS Y EMBUDITOS

a sampling of imported Spanish cheeses, sausages and cured meats served with house pickled vegetables and grilled bread

ENSALADAS CHOICE OF ONE SALAD PER GUEST

LA CASA

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

BODEGA CÉSAR

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

TAPAS TASTING MENU

SERVED FAMILY STYLE FOR SHARING

ACIETUNAS ALINADAS

imported Spanish olives marinated in citrus and herbs

TORTILLA ESPAÑOLA

potato and onion filled egg torta with roasted red pepper aioli

HIGOS Y QUESO DE CABRA

goat cheese, roasted peppers and fig coulis on grilled baguette

ALBÓNDIGAS CASERAS

pork and beef meatballs in spicy garlic cream with crostini

PAPAS FRITAS CON AJO

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

PINTXO DE POLLO Y CHORIZO

skewered chicken and chorizo with garlic-cumin aioli

PAELLA

THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA*

chicken breast, chorizo sausage, shrimp, clams, mussels and string beans cooked in saffron rice, served tableside

DESSERT

CHURROS

served with a raspberry sauce and whipped cream

CREMA CATALANA

citrus flavored egg custard topped with caramelized sugar and fresh berries

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