

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

GAZPACHO TASTING TRIO

tomatillo, white, traditional served with garlic croutons

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 PRIMAVERA

sm 28 / lg 56

zucchini, asparagus, oyster mushrooms, peas, leeks, Piquillo 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

ESCALIVADA

8

Catalán-style roasted vegetables- eggplant, onions, peppers and herbs with house-made yogurt and grilled flatbread

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

12

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*

18

seared sea scallops, sweet corn puree, fresh herb salad, oyster mushrooms

ALCACHOFAS CON JAMÓN Y MANCHEGO

12

fried Spanish artichokes with crispy Serrano and Manchego fonduta

BROTXETA*

16

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*

16

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

EMBUTIDOS MIXTOS*

12

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.

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ESPUMOSO

Tarrida Cava Brut Catalonia, ESP	36
Torre Oria Cava Brut Requena, ESP	8/30
Campo Viejo Cava Brut Rose Catalonia, ESP	9/34
Raventos Blanc de Blanc Penedes, ESP	59
Raventos Blanc 'De Nit' Rose Cava Penedes, ESP	69
Vilarnau Brut Cava Barcelona, ESP	48
Rexach Baques Gran Reserva Cava, ESP	80
Piper-Heidsieck Champagne, FRA	99
Keltis 'Mario Natur' Pét-Nat Chardonnay & Rumeni Plavec Bizejsko, Lower Styria/Slovenia	59
Azienda Agricola Crieilli 'Wines of Anarchy Rosato' Pét-Nat Montepulciano Abruzzo, IT	48
Emmolo No. 2 Healdsburg, CA	92
GLASS/BOTTLE	
Torres de Casta Grenache Blend Catalunya, ESP	9/34
Famille Perrin Syrah/Garnacha Cote-du-Rhone, FRA	9/34
GLASS/BOTTLE	
Enotria Moscato Mendocino, CA	10/38
Vin de Days Blanc Riesling Williamette Valley, OR	39
Casal da Seara Vinho Verde Vinho Verde, PRT	8/30
Pyjama Godello Bierzo ESP	46
Ferliands Sauvignon Blanc Marlborough, NZL	9/34
Torres Pazo das Bruxas Albarino Rias Baixas, ESP	12/46
Naia Las Brisas Verdejo/Sauv Blanc Rueda, ESP	10/38
Friend & Farmer Verdejo Castilla La Mancha, ESP	9/34
Torres Celeste Verdejo Castilla La Mancha, ESP	38
Jackalope Cab Franc Dundee, OR	49
Mayu Pedro Ximenez Elqui Valley, CHL	11/42
Kaipela Vineyards Chardonnay Mendocino, CA	9/34
Langa Mitico Chardonnay Catalunya, ESP	12/46

BLANCO

ROSADO

TINTO

Ayres "Perspective" Pinot Noir Williamette, OR	62
Jax Y3 Pinot Noir Russian River Valley, CA	64
Sitar Pinot Noir Williamette Valley, OR	68
Locations "E" by Orin Swift Red Blend ESP	46
Senorio de Irate Garnacha Navarro, ESP	9/34
Avaviento Garnacha Costillo y Leon, ESP	11/42
GR-174 Garnacha Blend Priorat, ESP	49
Palacios "Camins del Priorat" Garnacha Blend Priorat, ESP	62
Palacios Remondo la Montesa Garnacha Rioja, ESP	58
Vinadian Reserva Tempranillo/Garnacha Rioja, ESP	50
Tinto de Rulo Pipeño Pais Bio Valley, CHL	43
Azul y Caranza Tempranillo (1L) Navarra, ESP	9/34
Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP	61
Friend & Farmer Tempranillo Castilla La Mancha, ESP	9/34
Cune Reserva Tempranillo/Garnacha Blend Rioja, ESP	48
Marqués de Riscal Reserva Tempranillo Rioja, ESP	56
Muga Reserva Tempranillo Rioja, ESP	82
Torres Celeste Tempranillo Ribera del Duero, ESP	62
Bodegas y Valderiz Tempranillo Ribera del Duero, ESP	78
Magana Dignus Temp/Cab/Merlot Navarra, ESP	56
Art of Earth Malbec Mendoza, ARG	10/38
Matias Riccitelli Malbec Lujan de Cuyo, Mendoza, ARG	42
Lamadrid Malbec Mendoza, ARG	48
Caymus Red Schooner "Voyage 7" Malbec Mendoza, ARG	96
Ava Grace Merlot CA	9/34
Ultrera Tinto Bodegas y Vinedos Raul Perez Bierzo, ESP	48
Cesar Marquez Perez Parajes Mencía Bierzo, ESP	54
Bodegas Langa P1-3.1415 Concejon Aragon, ESP	52
IWT Cabernet Sauvignon ESP	8/30
The Counselor Cabernet Sauvignon Napa, CA	68
Mestizaje Mustiguillo Bobal El Terrerazo, ESP	11/42
Cerrogallina Bobal Utiel, Requena, ESP	80
Time Waits For No One Monastrell Jumilla, ESP	42

MAKE ONLINE RESERVATIONS AT LABODEGAKC.COM

COCTELES COCKTAILS

THE MOJITO

Arehucas White Rum, mint, lime, sugar cubes

11

LADO SUR

Jalapeno infused Gin, lime juice, simple syrup, mint

12

CAIPIRINHA

Cachaça, lime, turbinado sugar

12

EL PRESIDENTE

Havana Club Rum, Yzaguirre Blanco Vermouth, Torres Orange, Cherry Syrup

13

OLD FASHIONED WORLD

J. Rieger Whiskey, Luxardo Maraschino, Solerno Orange

14

SPANISH MANNATTAN

West Bottoms Rye Whiskey, La Cuesta Vermouth, Angostura Bitters

14

LA BODEGA SANGRIA

Our top secret mix of wine, brandy, orange liqueur, assorted fruit juices and apple garnish.

50% OFF SANGRIA CLASSES & PITCHERS DURING HAPPY HOUR

Class / Pitcher

Choose either our **Rojo** or **Bianco**

Especialidad de la casa

8 / 30

10 / 40

VERMUT

La Madre Spanish Sweet Vermouth (Vermut) 7

White/Yellow-Green Apple, Citrus, Licorice

Rose Pink-Strawberry, Orange Peel

Red-Cinnamon, Vanilla, Dried Berries

White Dry-Lavender, Anise, Nutmeg

Vermouth Flight. A small sampling of each 14

THE SOUR SPANIARD

Banhez Joven Mezcal, Lime Juice, simple syrup, topped with red wine

13

MARGARITA

Exotico Silver, Triple Sec, Agave, Lime Juice

12

SPANISH NEGRONI

Mahon Spanish Gin, Bonanto Aperitif, La Cuesta Vermouth

14

NONALCOHOLIC

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

PORTO

Graham's 6 Grape Ruby

Fonseca Rin 27 Ruby

Warres Warrior Ruby

Dow's 10 Year Tawny

Graham's 10 Year Tawny

Ramos Pinto 10 Year Tawny

Taylor Fladgate 20 Year Tawny

Cockburn's Porto Blanco

8

SPANISH COFFEE

Coffee Liqueur, 151 Rum, Roasterie Coffee, Flamed

Cinnamon & Sugar Rim, Housemade Whipped

SHERRY BY THE GLASS

Lustau 'Jarana' Fino Jerez, ESP

Sandeman 'Don Fino' Fino Jerez, ESP

Lustau 'Los Acros' Amonillado Jerez, ESP

Lustau 'Don Nuño' Oloroso Jerez, ESP

Sandeman 'Armada' Superior Cream Jerez, ESP

9

MOCKTAILS

VIRGIN SANGRIA

5

VIRGIN MOJITO

6

CRANBERRY MARTINI

6

POMELO (GRAPEFRUIT)

Mahon Spanish gin, Fentimans tonic, Pamplémousse

15

PIMIENTA (PEPPER)

Bombay Sapphire, Fever Tree Light tonic, pink

12

NARANJA (ORANGE)

Ransom Old Tom, Housemade orange tonic, star

12

GIN & TONICS

