

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

Add white anchovies 3

8

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

GF, V

7

ENSALADA DE RUCOLA Y JAMONarugula, 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

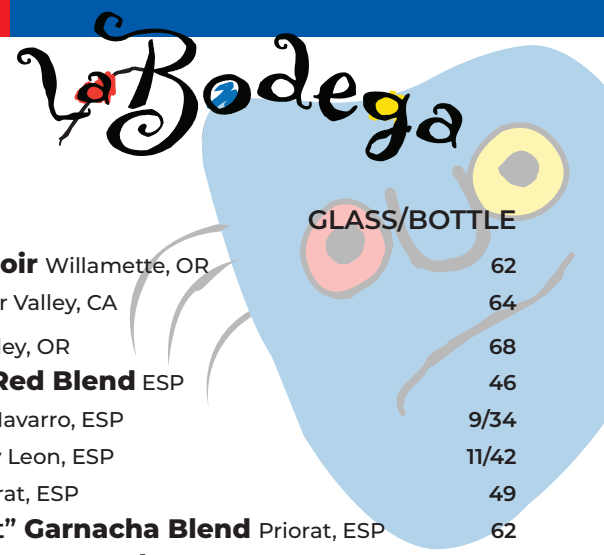
assorted grilled Spanish sausages with warm
potato and curtido salad and coarse grain mustard
vinaigrette

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 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 Cava, ESP	80
Piper-Heidsieck Champagne, FRA	99
Keltis 'Mario Natur' Pét-Nat Chardonnay & Rumeni Plavec Bizeljsko, Lower Styria/Slovenia	59
Azienda Agricola Crielli 'Wines of Anarchy Rosato' Pét-Nat Montepulciano Abruzzo, IT	48
Emmolo No. 2 Healdsburg, CA	92

ROSADO

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

BLANCO

Enotria Moscato Mendocino, CA	10/38
Vin de Days Blanc Riesling Willamette Valley, OR	39
Casal da Seara Vinho Verde Vinho Verde, PRT	8/30
Pyjama Godello Bierzo ESP	46
Fernlands Sauvignon Blanc Marlborough, NZL	9/34
Torres Pazo das Bruxas Albarino Rias Biaxas, 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
Kalpela Vineyards Chardonnay Mendocino, CA	9/34
Langa Mitico Chardonnay Calatayud, ESP	12/46

GLASS/BOTTLE

TINTO

Ayres "Perspective" Pinot Noir Willamette, OR	62
Jax Y3 Pinot Noir Russian River Valley, CA	64
Sitar Pinot Noir Willamette Valley, OR	68
Locations "E" by Orin swift Red Blend ESP	46
Senorio de Irate Garnacha Navarro, ESP	9/34
Avamiento 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
Vinadrian Reserva Tempranillo/Garnacha Rioja, ESP	50
Tinto de Rulo Pipeño Pais Bio Bio Valley, CHL	43
Azul y Garanza 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
Ultreia Tinto Bodegas y Viñedos Raul Perez Bierzo, ESP	48
Cesar Marquez Perez Parajes Mencia Bierzo, ESP	54
Bodegas Langa PI-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

GLASS/BOTTLE

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CÓCTELES COCKTAILS

THE MOJITO	11
Arehucas White Rum, mint, lime, sugar cubes	
LADO SUR	12
Jalapeno infused Gin, lime juice, simple syrup, mint	
CAIPIRINHA	12
Cachaça, lime, turbinado sugar	
EL PRESIDENTE	13
Havana Club Rum, Yzaguirre Blanco Vermouth, Torres Orange, Cherry Syrup	
SPANISH MANHATTAN	14
West Bottoms Rye Whiskey, La Cuesta Vermouth, Angostura Bitters	
OLD FASHIONED WORLD	14
J. Rieger Whiskey, Luxardo Maraschino, Solerno Orange	

SPANISH NEGRONI	14
Mahon Spanish Gin, Bonanto Aperitif, La Cuesta Vermouth	
MARGARITA	12
Exotico Silver, Triple Sec, Agave, Lime Juice	
THE SOUR SPANIARD	13
Banhez Joven Mezcal, Lime Juice, simple syrup, topped with red wine	

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

GIN & TONICS

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

MOCKTAILS

VIRGIN SANGRIA	5
VIRGIN MOJITO	6
CRANBERRY MARTINI	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 Rojo or Blanco	Glass / Pitcher
Especialidad de la casa	8 / 30
	10 / 40

PORTO

Graham's 6 Grape Ruby	9
Fonseca Rin 27 Ruby	9
Warres Warrior Ruby	9
Dow's 10 Year Tawny	11
Graham's 10 Year Tawny	12
Ramos Pinto 10 Year Tawny	14
Taylor Fladgate 20 Year Tawny	15
Cockburn's Porto Blanco	8

SPANISH COFFEE

Coffee Liqueur, 151 Rum, Roasterie Coffee, Flamed Cinnamon & Sugar Rim, Housemade Whipped	11
SHERRY BY THE GLASS	
Lustau 'Jarana' Fino Jerez, ESP	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

NONALCOHOLIC

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