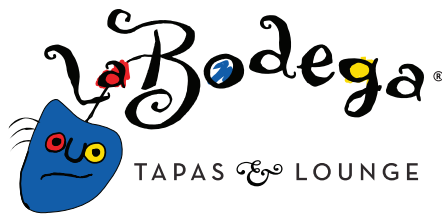


DINNER



SW BLVD

QUESO, JAMON, Y EMBUDITOS CHEESE, SPANISH HAM, AND SAUSAGES

Served with Grilled Baguette, Pickled Vegetables | One for 8 / Three for 21

JAMÓN SERRANO
Spanish dry-cured ham

LARDO IBÉRICO
Dry-cured fatback from acorn-fed Iberico pigs

PAMPLONA CHORIZO
Smoky, dry-cured chorizo

SALCHICHON DE VIC
Dry cured pork sausage with pepper, garlic, nutmeg

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

LA PERAL
Creamy blue veined cheese from Asturias

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

BODEGA CÉSAR

romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego
Add white anchovies 3

9

LA CASA

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

8

ENSALADA DE RUCOLA Y JAMON

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

11

ENSALADA DE REMOLACHA

roasted red and gold beets, shaved jalapeno, orange segments, fresh goat cheese, citrus vinaigrette

8

TO SHARE PAELLA IS THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA*

sm 36 / lg 72

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

PAELLA MARISCOS*

sm 42 / lg 84

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

PAELLA INVIERNO

sm 29 / lg 58

winter vegetable paella with parsnips, kale, brussels sprouts, acorn squash, Romanesco cauliflower, oyster mushrooms GF, V

TAPAS FRÍAS CHILLED TAPAS

JAMÓN SERRANO Y MANCHEGO* 12
Spanish ham and Manchego cheese on tomato bread

PIMIENTOS RELLENOS DE POLLO 9
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

SOBRASADA CON CONSERVAS DE MEMBRILLO 12
soft, spreadable chorizo on grilled baguette with house-made quince preserves

HIGOS Y QUESO DE CABRA 8
goat cheese, roasted peppers and fig coulis on grilled baguette V

PAN CON TOMATE 8
grilled baguette with tomato fresco, garlic oil, and Maldon salt V, VG

TORTILLA ESPAÑOLA 9
potato and onion filled egg torta with roasted red pepper aioli V

ENSALADA DE MARISCOS* 14
citrus marinated shrimp, scallops and calamari with jalapeño, cilantro and tomato GF

PAN PLANO CON SALMON AHUMADO* 15
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 9
fresh goat cheese baked in housemade tomato fresco with garlic crostini V

DATILES CON JAMÓN Y CHORIZO 12
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 8
refried roasted potatoes with garlic, parsley and garlic-cumin aioli V

CHAMPIÑONES A LA PLANCHA 9
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

VIERAS SALTEADAS* 18
seared sea scallops, olive oil-squash puree, oyster mushrooms, arugula, lemon

ALCACHOFAS CON JAMÓN Y MANCHEGO 12
fried Spanish artichokes with crispy Serrano and Manchego fonduta

BROTXETA* 18
grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata GF

MONTADITOS DEL CARNE DE CERDO* 12
slow-braised pulled pork on grilled baguette with Manchego cheese and Spanish olive tapenade

ELOTES 9
charred sweet corn, Manchego cheese, garlic-cumin and pimentón aiolis, smoked paprika GF, V

PATATAS BRAVAS 8
potatoes in spicy tomato sauce V

GAMBAS A LA PLANCHA* 16
sauteed shrimp with garlic, olive oil, red pepper flakes GF

COSTILLAS CORTAS* 18
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* 17
grilled Spanish Octopus, fried marinated chickpeas, Fresno chili, housemade yogurt, and lemon

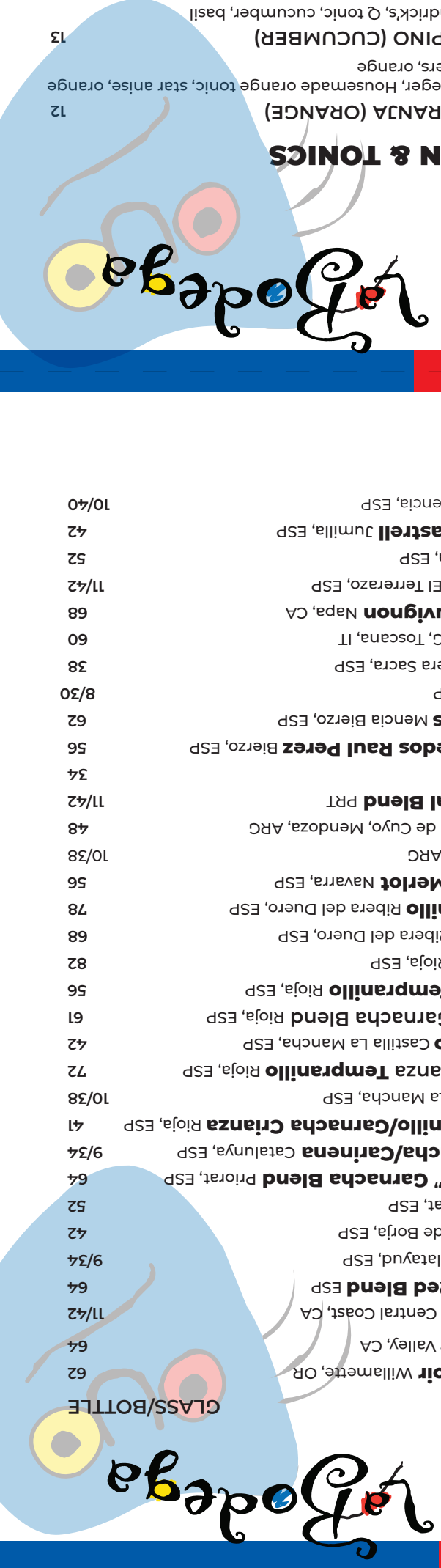
EMBUTIDOS MIXTOS* 12
assorted grilled Spanish sausages with warm potato and currito salad and coarse grain mustard vinaigrette

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

GLASS/BOTTLE

Tarrida Cava Brut Catalonia, ESP 36

Torre Oria Cava Brut Requena, ESP 9/34

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 58

Rexach Baques Gran Reserva Cava Cava, ESP 84

Moutard Brut 'Grande Cuvee' NV Champagne, FRA 82

Keltis 'Mario Natur' Pét-Nat Chardonnay & Rumeni Plavec Bizeljsko, 59

Az Agr Baldi ' Prosecco Millesimato Ogliano Conegliano, IT 9/36

Emmolo No. 2 Healdsburg, CA 98

ROSADO

GLASS/BOTTLE

Torres de Casta Grenache Blend Catalunya, ESP 10/38

Le Provençal Grenache Cote-du-Provence, FRA 11/42

BLANCO

GLASS/BOTTLE

Vento Di Mare Moscato Sicilia, IT 9/34

Gran Cerdo Blanco Vira Rioja, ESP 11/42

Vendrame Pinot Grigio Friuli, IT 10/38

Pavao Vinho Verde, PRT 8/30

Lagar da Condessa Albariño Rias Baixas, ESP 10/40

Valdeorras Castelo do Papa Godello Galicia, ESP 10/38

Torres Pazo das Bruxas Albariño Rias Baixas, ESP 58

Fernlands Sauvignon Blanc Marlborough, NZL 10/38

Naiá Las Brisas Verdejo/Sauv Blanc Rueda, ESP 11/42

Torres Celeste Verdejo Castilla La Mancha, ESP 46

Torres Vina Sol Perrelada/Carnacha Blanc Catalunya, ESP 9/34

Kalpela Vineyards Chardonnay Mendocino, CA 38

Lobelia Chardonnay Castilla, ESP 8/30

Vicentin Blanc de Malbec Mendoza, ARG 12/46

Roca Altxerri Txakolina Basque, ESP 46

TINTO

GLASS/BOTTLE

Ayres "Perspective" Pinot Noir Williamette, OR 62

Jax Y3 Pinot Noir Russian River Valley, CA 64

Folly of the Beast Pinot Noir Central Coast, CA 11/42

Locations "E" by Orin swift Red Blend ESP 64

Real de Aragon Garnacha Calatayud, ESP 9/34

Centenaria Garnacha Campo de Borja, ESP 42

GR-174 Garnacha Blend Priorat, ESP 52

Palacios "Camins del Priorat" Garnacha Blend Priorat, ESP 64

Torres Sangre de Toro Garnacha/Carina Catalunya, ESP 9/34

Bodegas Monticello Tempranillo/Carnacha Crianza Rioja, ESP 41

Venta Morales Tempranillo La Mancha, ESP 10/38

Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP 72

Friend & Farmer Tempranillo Castilla La Mancha, ESP 42

Cune Reserva Tempranillo/Carnacha Blend Rioja, ESP 61

Marqués de Riscal Reserva Tempranillo Rioja, ESP 56

Muga Reserva Tempranillo Rioja, ESP 82

Torres Celeste Tempranillo Ribera del Duero, ESP 68

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 48

Silk & Spice Touriga Nacional Blend PRT 11/42

Ava Grace Merlot CA 34

Ultrera Tinto Bodegas y Vinedos Raul Perez Bierzo, ESP 56

Cesar Marquez Perez Parajes Mencía Bierzo, ESP 62

Vina Seculo Mencía Bierzo, ESP 8/30

Heroico Venum Mencía Ribiera Sacra, ESP 38

Floriale Chianti Classico DOCG, Toscana, IT 60

The Counselor Cabernet Sauvignon Napa, CA 68

Mestizaje Mustiguillo Bobal El Terrazo, ESP 11/42

Finca San Blas Bobal Requena, ESP 52

Time Waits For No One Monastrell Jumilla, ESP 42

G-11 Cabernet Sauvignon Valencia, ESP 10/40

COCTELES COCKTAILS

THE MOJITO 11

Don Q Cristal Rum, mint, lime, sugar cubes

LADO SUR 12

Jalapeño infused Gin, lime juice, simple syrup, mint

CAIPIRINHA 12

Cachaça, lime, turbinado sugar

CAFFE AMARO TONIC 10

J. Rieger Caffè Amaro, Fentimans tonic, orange peel

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

LA BODEGA SANGRIA

50% OFF SANGRIA GLASSES & PITCHERS

DURING HAPPY HOUR

Class / Pitcher

8 / 30

10 / 40

Rojo or Blanco

Choose either our

Especialidad de la casa

Our top secret mix of wine, brandy, orange

liqueur, assorted fruit juices and apple garnish.

NONALCOHOLIC

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Lemonade, Spiced Lemonade, Mondariz Sparkling Mineral Water

PORTO

Graham's 6 Grape Ruby 11

Fonseca Rin 27 Ruby 10

Warres Warrior Ruby 9

Dow's 10 Year Tawny 13

Graham's 10 Year Tawny 12

Ramos Pinto 10 Year Tawny 15

Taylor Fladgate 20 Year Tawny 16

Cockburn's Porto Blanco 8

SHERRY BY THE GLASS

Lustau 'Jarana' Fino Jerez, ESP 7

Sandeman 'Don Fino' Fino Jerez, ESP 7

Lustau 'Los Acros' Amonillado Jerez, ESP 7

Lustau 'Don Nuño' Oloroso Jerez, ESP 8

Sandeman 'Armada' Superior Cream Jerez, ESP 7

Barbadillo Pedro Ximénez Jerez, ESP 9

SPANISH COFFEE

Coffee Liqueur, 151 Rum, Roasterie Coffee, Flamed

Cinnamon & Sugar Rim, Housemade Whipped

GIN & TONICS

NARANJA (ORANGE) 12

J. Rieger, Housemade orange tonic, star anise, orange

bitters, orange

PEPINO (CUCUMBER) 13

Hendrick's, Q tonic, cucumber, basil

ROSA (ROSE) 15

Nolet Gin, Elderflower FeverTree, Lemon Peel,

Rose Petals

POMELO (GRAPFRUIT) 15

Mahon Spanish gin, Boylan Tonic, Pamplermousse

MOCKTAILS

VIRGIN SANGRIA 5

VIRGIN MOJITO 6

CRANBERRY MARTINI 6

VERMUT

La Madre Spanish Sweet Vermouth (Vermut) 8

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 16

Bruno Marino Artisan Spanish Sweet Vermouth \$9

PONCHE CALIENTE DE MANZANA

Berentzen Bushel & Barrel Whiskey from Spanish Galician

Apples, fresh lemon juice, honey syrup, St. Elizabeth Allspice

Dram 11

MARGARITA 12

Exotico Silver, Triple Sec, Agave, Lime Juice

SPANISH NEGRONI 14

Mahon Spanish Gin, Bonanto Aperitif, La Cuesta

Vermouth 14

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