

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

Served with Grilled Baguette, Pickled Vegetables | One for 9 / Three for 24

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 6 / bowl 8

CALDO GALLEGO
 Galacian garlic and white bean soup with chorizo and chicken
cup 6 / bowl 8
GF
GAZPACHO TRADICIONAL
 the famous chilled tomato, pepper and cucumber soup with garlic croutons
cup 6 / bowl 8
GF
LA CASA 9
 house mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red peppers GF,V

ENSALADA DE SANDIA, TOMATE Y QUESO 12
 heirloom tomato and watermelon salad with feta, olive, red onion and Balsamic vinegar

BODEGA CÉSAR 11
 romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego

TO SHARE PAELLA IS THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA* sm 38 / lg 76
 chicken, chorizo, shrimp, clams, mussels, string beans GF

PAELLA MARISCOS* sm 44 / lg 88
 shrimp, scallops, clams, mussels, calamari and peas GF

PAELLA VERDURAS sm 32 / lg 64
 vegetable paella of artichokes, olives, string beans, mushrooms, roasted peppers, golden raisins, pine nuts & goat cheese GF,V

TAPAS FRÍAS CHILLED TAPAS

JAMÓN SERRANO Y MANCHEGO* 14
 Spanish ham and Manchego cheese on tomato bread

PIMIENTOS RELLENOS DE POLLO 12
 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

ATUN CON VERDURAS A LA CATALANA 18
 seared rare tuna loin with Catalan style vegetable purees and toasted corn GF

BURRATA Y TOMATE TRADICIONAL 14
 heirloom tomatoes, basil, Burrata cheese, olive oil and sea salt on grilled baguette V

HIGOS Y QUESO DE CABRA 9
 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* 16
 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 GRATINADAS* 18
 Bay scallop and Serrano ham gratin with toasted breadcrumbs

ALCACHOFAS CON JAMÓN Y MANCHEGO 14
 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* 14
 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* 19
 chipotle-apricot braised short ribs, roasted peppers and fresh mint GF

MEJILLONES Y CHORIZO* 15
 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* 14
 seared calamari in housemade Romesco sauce with capers, golden raisins and Spanish olives

PULPO A LA PLANCHA* 19
 grilled Spanish Octopus, fried marinated chickpeas, Fresno chili, housemade yogurt, and lemon

EMBUTIDOS MIXTOS* 14
 assorted grilled Spanish sausages with warm potato and curitido 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.

ALLRIGHTSRESERVEDLABODEGALLC.,NOVEMBERS2021



COCTELES COCKTAILS

LADO SUR	12
Jalapeño infused Gin, lime juice, simple syrup, mint	
TITO'S SPICED LEMONADE	10
Fresh Squeezed Lemons blended & Chef's eight different spices	
KALIMOTXO	10
Spanish Tempranillo red wine mixed with Fever Tree Distiller's Artisan Cola	
OLD FASHIONED WORLD	14
J. Rieger Whiskey, Luxardo Maraschino, Solerno Orange	
CROSSROADS GIN SELZER	12
KC's Mean Mule Agave Gin, Persimmon, Selzer	
CAIPIRINHA	12
Cachaça, lime, turbinado sugar	
THE MOJITO	11
Don Q Cristal Rum, mint, lime, sugar cubes	
SPANISH MANHATTAN	14
West Bottoms Rye Whiskey, La Cuesta Vermouth, Angostura Bitters	
SPANISH NEGRONI	14
Mahon Spanish Gin, Bonanto Aperitif, La Cuesta Vermouth	
MARGARITA	12
Exotico Silver, Triple Sec, Agave, Lime Juice	

LA BODEGA SANGRIA

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

50% OFF SANGRIA GLASSES & PITCHERS DURING HAPPY HOUR

Choose either our **Rojo** or **Blanco** Especialidad de la casa

Class / Pitcher 8 / 30 10 / 40

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

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, Boylian Tonic, Pamplermousse	
LAVANDA (LAVENDER)	14
St. George Terroir gin, FeverTree Elderflower tonic, lavender bitters, ginger, fennel	

SHERRY BY THE GLASS

Lustau 'Jarana' Fino	Jerez, ESP	9
Sandeman 'Don Fino' Fino	Jerez, ESP	9
Lustau 'Los Arcos' Amonillado	Jerez, ESP	9
Lustau 'Don Nuño' Oloroso	Jerez, ESP	11
Sandeman 'Armada' Superior Cream	Jerez, ESP	9
Barbadillo Pedro Ximénez	Jerez, ESP	12
MOCKTAILS		
VIRGIN SANGRIA		5
VIRGIN MOJITO		6

PORTO

Graham's 6 Grape Ruby		12
Fonseca Bin 27 Ruby		11
Warres Warrior Ruby		11
Dow's 10 Year Tawny		14
Graham's 10 Year Tawny		14
Ramos Pinto 10 Year Tawny		16
Taylor Fladgate 20 Year Tawny		18
Cockburn's Porto Bianco		11

SPANISH COFFEE

Coffee Liqueur, 151 Rum, Roasterie Coffee, Flamed Cinnamon & Sugar Rim, Housemade Whipped

ESPUMOSO

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
Moutard Brut 'Grande Cuvee' NV Champagne, FRA	82
Vegas Altas Ancestral Rose Extremadura, ESP	52
Az Agr Baldi' Prosecco Millesimato Ogliano Conegliano, IT	10/38
Emmolo No. 2 Healdsburg, CA	119

ROSADO

Torres de Casta Grenache Blend Catalunya, ESP	11/42
Le Provençal Grenache Cote-du-Provence, FRA	11/42

BLANCO

Vento Di Mare Moscato Sicilia, IT	9/34
Waterdog Arinto Fernao Pires White Blend PRT	9/34
Vendrame Pinot Grigio Friuli, IT	10/38
Pavao Vinho Verde, PRT	8/30
Lagar da Condessa Albarino Rias Baixas, ESP	38
Valdeorras Castelo do Papa Codello Galicia, ESP	10/38
Torres Pazo das Bruxas Albarino Rias Baixas, ESP	58
Ferliands Sauvignon Blanc Marlborough, NZL	10/38
Osmosis Sauvignon Blanc Mendoza, ARG	40
Naiá Las Brisas Verdejo/Sauv Blanc Rueda, ESP	11/42
Torres Celeste Verdejo Castilla La Mancha, ESP	48
Torres Vina Sol Perrelada/Carnacha Blanc Catalunya, ESP	10/38
Chaval Chardonnay/ Moscotel Valencia, ESP	9/34
Lobetia Chardonnay Castilla, ESP	36
Roca Altxerri Txakolina Basque, ESP	49

TINTO

Tassajara Pinot Noir Monterey, CA	11/42
Ayres Pinot Noir Willamette, OR	63
Jax Y3 Pinot Noir Russian River Valley, CA	66
Torres Sangre de Toro Carnacha/Carina Catalunya, ESP	10/38
Centenaria Carnacha Campo de Borja, ESP	48
GR-174 Carnacha Blend Priorat, ESP	54
Locations "E" by Orin swiff Red Blend ESP	64
Daou Vineyards Pessimist Red Blend Paso Robles, CA	68
Palacios "Camins del Priorat" Carnacha Blend Priorat, ESP	69
Bodegas Monticello Tempranillo/Carnacha Crianza Rioja, ESP	42
Cune Reserva Tempranillo/Carnacha Blend Rioja, ESP	66
Venta Morales Tempranillo La Mancha, ESP	10/38
Friend & Farmer Tempranillo Castilla La Mancha, ESP	44
Torres Celeste Tempranillo Ribera del Duero, ESP	69
Marqués de Riscal Reserva Tempranillo Rioja, ESP	74
Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP	78
Bodegas y Valderiz Tempranillo Ribera del Duero, ESP	80
Muga Reserva Tempranillo Rioja, ESP	82
Magana Dignus Temp/Cab/Merlot Navarra, ESP	58
Art of Earth Malbec Mendoza, ARG	10/38
Matias Riccitelli Malbec Lujan de Cuyo, Mendoza, ARG	48
Bigode Red Blend Lisboa, PRT	9/34
Silk & Spice Touriga Nacional Blend PRT	44
Alvarez de Toledo Mencía Bierzo, ESP	9/34
Cesar Marquez Perez Parajes Mencía Bierzo, ESP	64
Floraie Chianti Classico DOCC, Toscana, IT	66
Mestizaje Mustiguillo Bobal El Terrazo, ESP	11/42
Time Waits For No One Monastrell Jumilla, ESP	42
The Black Bellow Cabernet Sauvignon La Mancha, ESP	10/38
The Counselor Cabernet Sauvignon Napa, CA	70

MAKE ONLINE RESERVATIONS AT LABODEGAKC.COM

NONALCOHOLIC
Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Dr. Pepper, Lemonade, Spiced Lemonade, Mondariz Sparkling Mineral Water, Select Juices, Iced Tea, Coffee (Decaf/Regular)