

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

VALDEON
 Intense Spanish blue cheese from Leon

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
 Galician 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

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

9

ENSALADA DE CALABAZA ESPAGUETI Y BURRATA
 spaghetti squash, endive, apples, white Balsamic, Marcona almonds, burrata cheese

14

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

12

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

PATATAS FRITAS CON BOQUERONES 12
 house made potato chips, marinated white anchovies, olives GF

ALUBIAS BLANCAS 11
 white bean, garlic and roasted pepper puree with grilled flatbread, pimenton and pine nuts 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

VIEIRAS CON PURE' DE CALABAZA* 22
 seared sea scallops, olive oil-squash puree', oyster mushrooms, arugula, lemon

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, yogurt, and lemon

EMBUTIDOS MIXTOS* 14
 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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