



HAPPY HOUR

## VINO

**\$6 BY THE GLASS**

- Torre Oria **Cava** Cava, ESP  
Balnea **Verdejo** Rueda, ESP  
Chaval Chardonnay/Moscatel Catalunya, ESP  
Casal da Seara **Vinho Verde Rose**, PRT  
Venta Morales **Tempranillo** ESP  
Castillo **RED** La Mancha ESP

## PORTS & SHERRYS

### PORTO *BY THE GLASS*

Graham's 6 Grape Ruby	7
Fonseca Bin 27 Ruby	6
Warres Warrior Ruby	6
Dow's 10 Year Tawny	8
Graham's 10 Year Tawny	8
Ramos Pinto 10 Year Tawny	9
Taylor Fladgate 20 Year Tawny	10
Cockburn's White port	6

### SHERRY *BY THE GLASS*

Lustau 'Jarana' Fino Jerez, ESP	5
Sandeman 'Don Fino' Fino Jerez, ESP	5
Lustau 'Los Acros' Amontillado Jerez, ESP	5
Lustau 'Don Nuño' Oloroso Jerez, ESP	6
Sandeman 'Armada' Superior Cream Jerez, ESP	5
Barbadillo Pedro Ximénez Jerez, ESP	7

## CERVEZA

Modelo Especial Can	\$3
Modelo Negra Draft	\$5

## LA BODEGA SANGRIA

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

### 50% OFF SANGRIA GLASSES & PITCHERS

	Glass / Pitcher
Choose either our <b>Rojo</b> or <b>Blanco</b>	9 / 34
<b>Especial de la casa</b>	11 / 44

Otoño 2022



## HAPPY HOUR

# \$6 TAPAS

### ELOTES **GF** **V**

charred sweet corn with garlic-cumin and pimentón aioli, Manchego cheese, and smoked paprika

### PINTXOS DE HIGO **V**

roasted red peppers, goat cheese and a fig coulis on grilled bread

### TORTILLA ESPAÑOLA **V**

filled with potatoes and onions topped with red pepper aioli

### PIMIENTOS RELLENOS DE POLLO **GF**

roasted piquillo pepper stuffed with curried chicken salad, golden raisins and dried cranberries

### PAPAS FRITAS CON AJO **V**

refried-roasted potatoes with garlic, parsley and garlic-cumin aioli

### ALBÓNDIGAS CASERAS

meatballs in a spicy garlic cream sauce and garlic crostinis

### PAN CON TOMATE **V**

house made tomato fresco with grilled baguette brushed with garlic and Maldon salt

### ACEITUNAS ALINADAS **GF** **V**

assorted house marinated olives with spices and fresh herbs

### PINCHO DE POLLO Y CHORIZO **GF**

skewered chicken and chorizo with garlic cumin aioli

### QUESO DE CABRA AL HORNO

goat cheese baked in a housemade tomato fresco served with garlic crostinis

### LARDO IBERICO

cured back fat from Iberico pigs then sliced on warm grilled baguette

### MONTADITOS

slow braised pulled pork, olive tapende, roasted red peppers and Manchego cheese

### EMBUTIDOS MIXTOS\*

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

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****V** VEGETARIAN DISHES **GF** GLUTEN-FREE ITEMS ARE OR CAN BE GLUTEN FREE**

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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