



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 La Mancha, ESP
El Castro Ventosa Mencia Bierzo, 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 Arcos' 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

- Choose either our Rojo or Blanco 9 / 34
Especial de la casa 11 / 44

Primavera 2023



HAPPY HOUR

\$7 TAPAS

ELOTES

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

PINTXOS DE HIGO

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

TORTILLA ESPAÑOLA

filled with potatoes and onions topped with red pepper aioli

PIMIENTOS RELLENOS DE POLLO

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

PAPAS FRITAS CON AJO

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

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

ACEITUNAS ALINADAS

assorted house marinated olives with spices and fresh herbs

PINCHO DE POLLO Y CHORIZO

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

PATATAS FRITAS CON BOQUERONES

house made potato chips, marinated white anchovies, olives

ALUBIAS BLANCAS

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

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VEGETARIAN DISHES 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.