

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

Served with Grilled Baguette, Pickled Vegetables | One for 11 / Three for 27

**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** cup 6 / bowl 8  
 our fresh soup of the day

**CALDO GALLEGO** cup 6 / bowl 8  
 Galician garlic and white bean soup with chorizo and chicken GF

**DEGUSTACION DE TRES GAZPACHO** 14  
 a tasting of three gazpachos, tomatillo, white and traditional with garlic croutons

**LA CASA** 12  
 house mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red peppers GF, V

**ENSALADA DE PIPIRRANA** 18  
 Spanish summer salad of ripe tomato, onion, peppers cucumber, olive, poached shrimp, vinaigrette

**BODEGA CÉSAR** 14  
 romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego  
*Add white anchovies 3*
**TO SHARE** PAELLA IS THE NATIONAL DISH OF SPAIN

**PAELLA VALENCIANA\*** sm 42 / lg 84  
 chicken, chorizo, shrimp, clams, mussels, string beans GF

**PAELLA MARISCOS\*** sm 48 / lg 96  
 shrimp, scallops, clams, mussels, calamari and peas GF

**PAELLA VERDURAS** sm 34 / lg 68  
 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\*** 16  
 Spanish ham and Manchego cheese on tomato bread

**PIMIENTOS RELLENOS DE POLLO** 14  
 roasted Piquillo peppers stuffed with curried chicken salad, golden raisins and dried cranberries GF

**ACIETUNAS ALINADAS** 8  
 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

**ESCALIVADA** 14  
 Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, grilled flatbread V

**HIGOS Y QUESO DE CABRA** 12  
 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\*** 16  
 citrus marinated shrimp, scallops and calamari with jalapeño, cilantro and tomato GF

**PAN PLANO CON SALMON AHUMADO\*** 18  
 grilled flatbread with smoked salmon, goat cheese, capers, cucumber and chives

**TAPAS CALIENTES** HOT TAPAS

**CROQUETAS DE JAMON Y QUESO** 12  
 potato, Serrano ham and Mahon cheese croquettes with red pepper aioli

**QUESO DE CABRA AL HORNO** 12  
 fresh goat cheese baked in housemade tomato fresco with garlic crostini V

**DATILES CON JAMÓN Y CHORIZO** 14  
 pancetta-wrapped dates stuffed with chorizo GF

**PINTXO DE POLLO Y CHORIZO** 14  
 skewered chicken and chorizo with garlic-cumin aioli GF

**PAPAS FRITAS CON AJO** 9  
 refried roasted potatoes with garlic, parsley and garlic-cumin aioli V

**CHAMPIÑONES A LA PLANCHA** 12  
 roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce GF, V

**ALBÓNDIGAS CASERAS** 18  
 pork and beef meatballs in spicy garlic cream with crostini

**VIEIRAS CON MAIZE DULCE\*** 21  
 seared sea scallops, sweet corn puree, oyster mushrooms, arugula, lemon

**ALCACHOFAS CON JAMÓN Y MANCHEGO** 14  
 fried Spanish artichokes with crispy Serrano and Manchego fonduta

**BROTXETA\*** 19  
 grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata GF

**MONTADITOS DEL CARNE DE CERDO\*** 16  
 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** 9  
 potatoes in spicy tomato sauce V

**GAMBAS AL AJILLO\*** 18  
 sauteed shrimp, garlic, olive oil, Sherry, red pepper flakes GF

**COSTILLAS CORTAS\*** 21  
 chipotle-apricot braised short ribs, roasted peppers and fresh mint GF

**MEJILLONES Y CHORIZO\*** 18  
 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\*** 16  
 seared calamari in housemade Romesco sauce with capers, golden raisins and Spanish olives

**PULPO A LA PLANCHA\*** 21  
 grilled Spanish Octopus, fried marinated chickpeas, Fresno chili, yogurt, and lemon

**EMBUTIDOS MIXTOS\*** 16  
 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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