

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

Served with grilled baguette, pickled vegetables, dried fruit mostarda, and Marcona almonds | One for 10 / Three for 25

JAMÓN SERRANO

Spanish dry-cured ham

CHORIZO IBÉRICO

Artisan "longaniza" chorizo made with 100% Spanish Iberico pork

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

CANA DE CABRA

Semi-soft, bloomy rind goat cheese, Murcia

SAN SIMON DA COSTA

Semi-soft cow's milk cheese, Birchwood smoked, Galicia

IBÉRICO

Cow, sheep and goat's milk cheese, aged 12 months

ROSEMARY MANCHEGO

Sheep's milk, aged 15 months in rosemary leaves, 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 7 / bowl 9

CALDO GALLEGO

Galician garlic and white bean soup with chorizo and chicken

cup 7 / bowl 9

GF

GAZPACHO

The famous Spanish chilled tomato and vegetable soup with garlic croutons

cup 7 / bowl 9

V

LA CASA

House mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red peppers

sm 9 / lg 15

ENSALADA DE ATÚN

Rare Yellowfin tuna loin, warm fingerling potato salad, string beans, roasted peppers, Kalamata olives, tuna alioli

sm 16 / lg 22

BODEGA CÉSAR

Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego

sm 12 / lg 18

Add white anchovies 3

\$20 TAPAS LUNCH CHOOSE TWO:

INCLUDES FIRST COURSE OF SOPA DEL DÍA OR ENSALADA DE CASA

ESCALIVADA
PAN CON TOMATE
CROQUETAS DE JAMÓN Y QUESO
TORTILLA ESPAÑOLA
HIGOS Y QUESO DE CABRA
PATATAS BRAVAS
DATILES CON JAMÓN Y CHORIZO
PINTXO DE POLLO Y CHORIZO
PAPAS FRITAS CON AJO
CHAMPIÑONES A LA PLANCHA
MONTADITOS DEL CARNE DE CERDO
ELOTES
POSTRE Dessert

ADD \$5

CHURROS CON CHOCOLATE

Fried dough, dusted with cinnamon and sugar, and drizzled with a warm chocolate granache

BOCADILLOS SANDWICHES

SERVED WITH GARLIC FRIES

CUBANO

Roasted pork, smoked ham, Mahón cheese, house-made pickles, mustard seed alioli, pressed roll

16

CLASSICO

Serrano ham, Manchego cheese, Pamplona chorizo, piquillo peppers, salsa fresca, ciabatta roll

14

SPANISH BLT

Egg torta, bacon, lettuce, tomato, roasted pepper alioli on ciabatta

16

EL POLLO

Grilled chicken, Bravas sauce, Manchego cheese, fried garlic chickpeas, pickled onion, tomato, garlic-cumin alioli, flatbread

16

HAMBURGUESA

American Kobe beef patty, Pamplona chorizo, Manchego cheese, lettuce, tomato, Peppadew peppers, pimentón alioli

18

PAELLA
PAELLA VALENCIANA*

Chicken, chorizo, shrimp, clams, mussels, string beans

GF

8" 22

PAELLA MARISCOS*

Shrimp, scallops, clams, mussels, calamari and peas

GF

8" 24

CUENCOS BOWLS

SALMÓN*

Seared salmon filet, saffron rice, sautéed spinach, roasted tomato and avocado, with Mojo verde

GF

18

CERDO ASADO*

Pulled pork, saffron rice, fried chickpeas, roasted tomato, Kalamata olives cucumber, poached egg, lime crema

GF

17

SOLOMILLO*

Rare slices of marinated beef tenderloin, crispy potatoes, spinach, mushrooms, roasted tomato, pickled red onion, Bravas sauce

22

TAPAS CALIENTES HOT TAPAS

CROQUETAS DE JAMÓN Y QUESO

Potato, Serrano ham and Mahón cheese croquettes with red pepper alioli

14

QUESO DE CABRA
AL HORNO

Fresh goat cheese baked in housemade tomato fresco with garlic crostini

V

14

DÁTILES CON JAMÓN
Y CHORIZO

Pancetta-wrapped dates stuffed with chorizo

GF

16

PINTXO DE POLLO Y CHORIZO

Skewered chicken and chorizo with garlic-cumin alioli

GF

16

PAPAS FRITAS CON AJO

Refried roasted potatoes with garlic, parsley and garlic-cumin alioli

V

10

CHAMPIÑONES
A LA PLANCHA

Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce

GF, V

14

ALBÓNDIGAS CASERAS

Pork and beef meatballs in spicy garlic cream with crostini

16

ALCACHOFAS CON JAMÓN Y MANCHEGO

Fried Spanish artichokes with crispy Jamón and Manchego fonduta

14

MONTADITOS DEL CARNE
DE CERDO*

Slow-braised pulled pork on grilled baguette with Manchego cheese and Spanish olive tapenade

18

ELOTES

Charred sweet corn, Manchego cheese, garlic-cumin and pimentón alioli, smoked paprika

GF, V

11

PATATAS BRAVAS

Potatoes in spicy tomato sauce

V

10

GAMBAS AL
AJILLO*

Sautéed shrimp, garlic, olive oil, Sherry, red pepper flakes

GF

18

PULPO A LA PARILLA*

Grilled Spanish octopus, warm potatoes, shaved fennel, olives, caper berries, pickled red onion, pimentón de la vera

22

EMBUTIDOS MIXTOS*

Assorted grilled Spanish sausages with warm curitido-potato salad and coarse mustard vinaigrette

18

TAPAS FRÍAS CHILLED TAPAS

JAMÓN SERRANO Y MANCHEGO*

Spanish ham and Manchego cheese on tomato bread

18

ESCALIVADA

Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flatbread

V

14

HIGOS Y QUESO DE CABRA

Goat cheese, roasted peppers and fig coulis on grilled baguette

V

12

PAN CON TOMATE

Grilled baguette with tomato fresco, garlic oil, and Maldon salt

V, VG

9

TORTILLA ESPAÑOLA

Potato and onion filled egg torta with roasted red pepper alioli

V

12

HUEVOS RELLENOS CON ATÚN*

Spanish style deviled eggs, rare tuna with 15 spice rub, crispy potato, pimentón alioli

18

ESPÁRRAGOS Y SALMON AHUMADO*

Asparagus spears, smoked salmon, heirloom tomato, six-minute egg, horseradish vinaigrette

18

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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ESPUMOSO

Torre Oria Cava Brut Requena, ESP	9/36
Elocuente Cava Brut Rose Catalonia, ESP	9/36
Raventos Blanc 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	86
Az Agr Baldi ' Prosecco Millesimato Ogliono Conegliano, IT	11/44
Emmolo No. 2 Healdsburg, CA	119

ROSADO

Casal da Seara Vinho Verde Rose PRT	32
Marques de Caceres Rose Rioja, ESP	8/32
Soleil du Sud Rose FR	9/36

BLANCO

Ruby Donna Moscato Pavia, IT	10/40
Bombina Pinot Bianco Puglia, IT	9/36
Pavao Vinho Verde , PRT	8/32
Naia Las Brisas Sauvignon Blanc/Verdejo Rueda, ESP	10/40
Coral do Mar Albarino Rias Bixas, ESP	12/48
Mystic Bay Sauvignon Blanc Marlborough, NZ	11/44
Marques de Caceres Verdejo Rioja, ESP	9/36
Torres Vina Sol Perrelada/Garnacha Blanc Catalunya, ESP	44
Katxina Txakolina Basque, ESP	49
Neleman Chardonnay ESP	11/44
Clay Shannon Chardonnay Lake County, CA	48
Sandhi Chardonnay Central Coast, CA	69

GLASS/BOTTLE

TINTO

Tassajara Pinot Noir Monterey, CA	12/48
Ayres Pinot Noir Willamette, OR	64
Jax Y3 Pinot Noir Russian River Valley, CA	68
Marques de Caceres Garnacha Blend Rioja, ESP	8/32
Torres Sangre de Toro Garnacha/Carinena Catalunya, ESP	44
Locations "E" by Orin swift Red Blend ESP	54
Palacios "Camins del Priorat" Garnacha Blend Priorat, ESP	74
Bodegas Monticello Tempranillo/Garnacha Crianza Rioja, ESP	44
Cune Reserva Tempranillo/Garnacha Blend Rioja, ESP	66
Venta Morales Tempranillo La Mancha, ESP	10/40
Reino de la Vina Tempranillo Reserva Rioja, ESP	44
El Domador del Valle Reserva Tempranillo Rioja, ESP	42
Marques de Caceres Crianza Red Rioja, ESP	42
Marques de Caceres Reserva Rioja, ESP	62
La Rioja Alta Vina Alberdi Reserva Tempranillo Rioja, ESP	68
Torres Celeste Tempranillo Ribera del Duero, ESP	69
Marqués de Riscal Reserva Tempranillo Rioja, ESP	74
Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP	80
Muga Reserva Tempranillo Rioja, ESP	89
Bodegas y Valderiz Tempranillo Ribera del Duero, ESP	92
Otazu Cuvee Tempranillo /Merlot/Cabernet Navarra, ESP	48
Art of Earth Malbec Mendoza, ARG	10/40
Matias Riccitelli Malbec Lujan de Cuyo, Mendoza, ARG	48
Bigode Red Blend Lisboa, PRT	9/36
Fioraie Chianti Classico DOCG, Toscana, IT	66
Mestizaje Mustiguillo Bobal El Terrerazo, ESP	11/44
Lobetia Cabernet Sauvignon La Mancha, ESP	10/40
Daou Family Estates Cabernet Sauvignon Paso Robles, CA	62
The Counselor Cabernet Sauvignon Sonoma, CA	78

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CÓCTELES COCKTAILS

LADO SUR	12
Jalapeno infused Gin, lime juice, simple syrup, mint	
SPANISH MULE	13
Spain's most popular liqueur, Licor 43 with lime juice & ginger beer	
TITO'S SPICED SPANISH LEMONADE	12
Fresh squeezed lemons Chef blended with eight different spices	
OLD FASHIONED WORLD	14
J. Rieger Whiskey, Maraska Maraschino, Solerno Orange	
LA PINA AHUMADA	14
Pineapple infused tequila, lime juice, agave, mezcal	
STRAWBERRY REBUJITO	13
Fino Cordero Gracia sherry, muddled strawberries, citrus soda	
SPANISH NEGRONI	15
Mahon Spanish gin, Bonanto Barcelona aperitivo, LaCuesta vermouht	
SPANISH MANHATTAN	14
Basque Country De Ursua Spanish Whiskey, La Cuesta Vermouht, Angostura Bitters	
PEACH OLD FASHIONED	15
Peach infused Buffalo Trace, Angostura	
GRAPEFRUIT BASIL MARTINI	15
Spanish Mahon gin, fresh squeezed grapefruit, basil simple	

LA BODEGA SANGRIA

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

50% OFF SANGRIA GLASSES & PITCHERS DURING HAPPY HOUR

	Glass / Pitcher
Tradicional Rojo or Blanco	9 / 34
Especialidad de la casa	11 / 44
Especialidad de la estacional	11 / 44

VERMUT

La Madre Spanish Sweet Vermouth (Vermut) 9
 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 18
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	
MARIPOSA (BUTTERFLY)	14
Butterfly Tea infused Hilbing gin, Boylan's tonic, lemon juice	
LAVANDA (LAVENDER)	14
Hilbing gin, FeverTree Elderflower tonic, lavender bitters, ginger, fennel	

NONALCOHOLIC

Pepsi, Diet Pepsi, Starry, Root Beer, Dr. Pepper, Lemonade, Spiced Lemonade, Mondariz Sparkling Water, Select, Juices, Iced Tea, Coffee

SPANISH COFFEE

Coffee liqeur, 151 rum, Roasterie coffee, flamed cinnamon & sugar rim, housemade whipped cream

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 Blanco	11

SHERRY BY THE GLASS

Lustau 'Jarana' Fino Jerez, ESP	9
Sandeman 'Don Fino' Fino Jerez, ESP	9
Lustau 'Los Arcos' Amontillado Jerez, ESP	9
Lustau 'Don Nuño' Oloroso Jerez, ESP	11
Sandeman 'Armada' Superior Cream Jerez, ESP	9
Barbadillo Pedro Ximénez Jerez, ESP	12
Bodega Cordero Gracia Fino Jerez, ESP	8

MOCKTAILS

VIRGIN SANGRIA	6
VIRGIN MOJITO	7

