

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	PAMPLONA CHORIZO Smoky, dry-cured chorizo	MAHÓN Cow's milk cheese, nutty and mild, aged 6 months, Minorca	SAN SIMON DA COSTA Semi-soft cow's milk cheese, Birchwood smoked, Galicia	ROSEMARY MANCHEGO Sheep's milk, aged 15 months in rosemary leaves, La Mancha
CHORIZO IBÉRICO Artisan "longaniza" chorizo made with 100% Spanish Ibérico pork	SALCHICHÓN DE VIC Dry cured pork sausage with pepper, garlic, nutmeg	CANA DE CABRA Semi-soft, bloomy rind goat cheese, Murcia	IBÉRICO Cow, sheep and goat's milk cheese, aged 12 months	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	LA CASA House mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red peppers	sm 9 / lg 15
CALDO GALLEGO Galician garlic and white bean soup with chorizo and chicken	cup 7 / bowl 9 GF	ENSALADA DE ESCAROLA Frisee and Valencia orange salad, feta cheese, hazelnuts, Sherry vinaigrette	sm 13 / lg 19 GF, V
CREMA DE MARISCOS Tomato cream soup with shrimps, scallops, mussels, calamari	cup 7 / bowl 9	BODEGA CÉSAR Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego	sm 12 / lg 18 Add white anchovies 3

TO SHARE PAELLA, THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA Chicken, chorizo, shrimp, clams, mussels, string beans GF	sm 44 / lg 88	PAELLA MARISCOS Shrimp, scallops, clams, mussels, calamari and peas GF	sm 48 / lg 96	PAELLA VERDURAS Vegetable paella of artichokes, olives, string beans, mushrooms, roasted peppers, golden raisins, pine nuts & goat cheese	sm 34 / lg 68 GF, V
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TAPAS FRÍAS CHILLED TAPAS

JAMÓN SERRANO Y MANCHEGO Spanish ham and Manchego cheese on tomato bread	18
PIMIENTOS RELLENOS DE POLLO Roasted Piquillo peppers stuffed with curried chicken salad, golden raisins and dried cranberries	14 GF
ACIETUNAS ALIÑADAS Imported Spanish olives marinated in citrus and herbs	8 GF, V, VG
JUDÍAS VERDES Haricot verts, feta, red onion, Peppadew peppers, tomato, basil, olive vinaigrette	12 GF, V
ESCALIVADA Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flat bread	14 V
HIGOS Y QUESO DE CABRA Goat cheese, roasted peppers and fig coulis on grilled baguette	12 V
PAN CON TOMATE Grilled baguette with tomato fresco, garlic oil, and Maldon salt	9 V, VG
TORTILLA ESPAÑOLA Potato and onion filled egg torta with roasted red pepper aioli	12 V
HUEVOS RELLENOS CON ATÚN* Spanish style deviled eggs, rare tuna with 15 spice rub, crispy potatoes, pimentón aioli	18
PAN PLANO Smoked salmon, horseradish goat cheese, shaved cucumber, chive, grilled flatbread	18

TAPAS CALIENTES HOT TAPAS

CROQUETAS DE JAMÓN Y QUESO Potato, Serrano ham and Mahón cheese croquettes with red pepper aioli	14	MONTADITOS DEL CARNE DE CERDO* Slow-braised pulled pork on grilled baguette with Manchego cheese and Spanish olive tapenade	18
QUESO DE CABRA AL HORNO Fresh goat cheese baked in housemade tomato fresco with garlic crostini	14 V	ELOTES Charred sweet corn, Manchego cheese, garlic-cumin and pimentón aioli, smoked paprika	11 GF, V
DÁTILES CON JAMÓN Y CHORIZO Pancetta-wrapped dates stuffed with chorizo	16 GF	PATATAS BRAVAS Potatoes in spicy tomato sauce	10 V
PINTXO DE POLLO Y CHORIZO Skewered chicken and chorizo with garlic-cumin aioli	16 GF	GAMBAS AL AJILLO* Sautéed shrimp, garlic, olive oil, Sherry, red pepper flakes	18 GF
PAPAS FRITAS CON AJO Refried roasted potatoes with garlic, parsley and garlic-cumin aioli	10 V	COSTILLAS CORTAS* Chipotle-apricot braised short ribs, roasted peppers and fresh mint	24 GF
CHAMPIÑONES A LA PLANCHA Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce	14 GF, V	MEJILLONES Y CHORIZO* PEI mussels, Bilbao chorizo, fennel, onion, sweet peppers, Yzaguirre Reserva, saffron	18
ALBÓNDIGAS CASERAS Pork and beef meatballs in spicy garlic cream with crostini	18	SOLOMILLO CON CABRALES* Grilled beef tenderloin steak crusted with Spanish blue cheese	MP 18
VIERAS CON PURE DE CALABAZA* Seared sea scallops, winter squash-olive oil puree, brown butter, hazelnuts, fried sage leaves	22	CALAMARES A LA PLANCHA* Seared calamari, garbanzo puree, tomato, oil-cured olive, lemon zest, Moroccan spice	18
ALCACHOFAS CON JAMÓN Y MANCHEGO Fried Spanish artichokes with crispy Jamón and Manchego fonduta	16	PULPO A LA PARILLA Grilled Spanish octopus, warm potatoes, shaved fennel, olives, caperberries, pickled red onion, pimentón de la vera	22
BROXTETA* Grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata	19 GF	EMBUDIDOS MIXTOS Assorted grilled Spanish sausages with warm curtido potato salad and coarse mustard 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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