

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	MAHON 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 Iberico pork	SALCHICHON 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 GF, V	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 GF, V	sm 13 / lg 19
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

\$20 TAPAS LUNCH CHOOSE TWO:

INCLUDES FIRST COURSE OF SOPA DEL DÍA OR ENSALADA DE CASA

ESCALIVADA	DATILES CON JAMÓN Y CHORIZO
PAN CON TOMATE	PINTXO DE POLLO Y CHORIZO
CROQUETAS DE JAMÓN Y QUESO	PAPAS FRITAS CON AJO
TORTILLA ESPAÑOLA	CHAMPIÑONES A LA PLANCHA
HIGOS Y QUESO DE CABRA	MONTADITOS DEL CARNE DE CERDO
PATATAS BRAVAS	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 aioli, pressed roll	16
CLASSICO Serrano ham, Manchego cheese, Pamplona chorizo, Piquillo peppers, salsa fresca, ciabatta roll	14
JAMON Y QUESO Serrano ham, Manchego and brioche grilled cheese, Manchego fonduta, fried egg, crispy jamon	15
EL POLLO Grilled chicken, Bravas sauce, Manchego cheese, fried garlic chickpeas, pickled onion, tomato, garlic-cumin aioli, flatbread	16
HAMBURGUESA American Kobe beef patty, Pamplona chorizo, Manchego cheese, lettuce, tomato, Peppadew peppers, pimentón aioli	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 aioli	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 aioli GF	16
PAPAS FRITAS CON AJO Refried roasted potatoes with garlic, parsley and garlic-cumin aioli 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 aioli, 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, caperberries, pickled red onion, pimentón de la vera	22
EMBUTIDOS MIXTOS Assorted grilled Spanish sausages with warm curtido-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 aioli V	12
HUEVOS RELLENOS CON ATÚN* Spanish style deviled eggs, rare tuna with 15 spice rub, crispy potato, pimentón aioli	18
PAN PLANO Smoked salmon, horseradish goat cheese, shaved cucumber, chive, grilled flatbread	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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