



HAPPY HOUR

**\$8
TAPAS**

ELOTES (V) (GF)

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

PINTXOS DE HIGO (V)

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

TORTILLA ESPAÑOLA (V)

potato and onion filled egg torta with roasted red pepper aioli

PIMIENTOS RELLENOS DE POLLO (GF)

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

PAPAS FRITAS CON AJO (V)

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 (V)

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

ACEITUNAS ALINADAS (GF) (V)

assorted house marinated olives with spices and fresh herbs

PINCHO DE POLLO Y CHORIZO (GF)

skewered chicken and chorizo with garlic-cumin aioli

QUESO DE CABRA AL HORNO

goat cheese baked in a homemade tomato fresco served with garlic crostinis

LARDO IBERICO

cured back fat from Iberico pigs thin sliced on warm grilled baguette

JUDIAS VERDES (GF) (V)

haricot verts, feta, red onion, peppadew peppers, tomato, basil, olive vinaigrette

ESCALIVADA (V)

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

COPYRIGHT® LA BODEGA RESTAURANTS 5/2024

(V) VEGETARIAN DISHES (GF) 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.



HAPPY HOUR

VINO

\$7 BY THE GLASS

- Lobetia Brut Cava Castilla, ESP
- Coto de Hoyas Chardonnay ESP
- Casal da Seara Vinho Verde Rose, SP
- Venta Morales Tempranillo, ESP
- Lobetia Cabernet Savignon Castilla, ESP

PORTS & SHERRYS

PORTO BY THE GLASS

Graham's 6 Grape Ruby	8
Fonseca Bin 27 Ruby	7
Warres Warrior Ruby	7
Dow's 10 Year Tawny	9
Graham's 10 Year Tawny	9
Ramos Pinto 10 Year Tawny	10
Taylor Fladgate 20 Year Tawny	11

SHERRY BY THE GLASS

Lustau 'Jarana' Fino Jerez, ESP	6
Sandeman 'Don Fino' Fino Jerez, ESP	6
Lustau 'Los Arcos' Amontillado Jerez, ESP	6
Lustau 'Don Nuño' Oloroso Jerez, ESP	7
Sandeman 'Armada' Superior Cream Jerez, ESP	6
Barbadillo Pedro Ximénez Jerez, ESP	8
Bodega Cordero Gracia Fino Jerez, ESP	8
Bodega Gracia Pedro Ximénez Jerez, ESP	11

CERVEZA

Modelo Especial Can \$3

Modelo Negra Draft \$6

LA BODEGA SANGRIA

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

50% OFF SANGRIA GLASSES & PITCHERS

	Glass / Pitcher
Choose either our Rojo or Blanco	4.50 / 17
Especial de la casa	5.50 / 22

El Otoño 2024



HAPPY HOUR

\$8
TAPAS

ELOTES (V) (GF)

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

PINTXOS DE HIGO (V)

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

TORTILLA ESPAÑOLA (V)

potato and onion filled egg torta with roasted red pepper aioli

PIMIENTOS RELLENOS DE POLLO (GF)

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

PAPAS FRITAS CON AJO (V)

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 (V)

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

ACEITUNAS ALINADAS (GF) (V)

assorted house marinated olives with spices and fresh herbs

PINCHO DE POLLO Y CHORIZO (GF)

skewered chicken and chorizo with garlic-cumin aioli

QUESO DE CABRA AL HORNO

goat cheese baked in a homemade tomato fresco served with garlic crostinis

LARDO IBERICO

cured back fat from Iberico pigs thin sliced on warm grilled baguette

JUDIAS VERDES (GF) (V)

haricot verts, feta, red onion, peppadew peppers, tomato, basil, olive vinaigrette

ESCALIVADA (V)

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

COPYRIGHT® LA BODEGA RESTAURANTS 5/2024

(V) VEGETARIAN DISHES (GF) 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.



HAPPY HOUR

VINO

\$7 BY THE GLASS

- Lobetia Brut Cava Castilla, ESP
- Coto de Hoyas Chardonnay ESP
- Casal da Seara Vinho Verde Rose, SP
- Venta Morales Tempranillo, ESP
- Lobetia Cabernet Savignon Castilla, ESP

PORTS & SHERRYS

PORTO BY THE GLASS

Graham's 6 Grape Ruby	8
Fonseca Bin 27 Ruby	7
Warres Warrior Ruby	7
Dow's 10 Year Tawny	9
Graham's 10 Year Tawny	9
Ramos Pinto 10 Year Tawny	10
Taylor Fladgate 20 Year Tawny	11

SHERRY BY THE GLASS

Lustau 'Jarana' Fino Jerez, ESP	6
Sandeman 'Don Fino' Fino Jerez, ESP	6
Lustau 'Los Arcos' Amontillado Jerez, ESP	6
Lustau 'Don Nuño' Oloroso Jerez, ESP	7
Sandeman 'Armada' Superior Cream Jerez, ESP	6
Barbadillo Pedro Ximénez Jerez, ESP	8
Bodega Cordero Gracia Fino Jerez, ESP	8
Bodega Gracia Pedro Ximénez Jerez, ESP	11

CERVEZA

Modelo Especial Can \$3

Modelo Negra Draft \$6

LA BODEGA SANGRIA

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

50% OFF SANGRIA GLASSES & PITCHERS

	Glass / Pitcher
Choose either our Rojo or Blanco	4.50 / 17
Especial de la casa	5.50 / 22

El Otoño 2024