

La Bodega



FIRST COURSE *SELECT ONE*

SOPA DEL DIA House made soup of the day

ENSALADA DE CASA House mixed greens, roasted peppers, goat cheese, Marcona almonds, Balsamic vinaigrette

EMBUDITO PAMPLONA Smoky, dry-cured chorizo, grilled bread, pickled vegetables

PAPAS FRITAS CON AJO Refried roasted potatoes, garlic, parsley, garlic-cumin aioli

SECOND COURSE *ENTRADAS SELECT ONE*

TAPAS SAMPLER

PINCHO DE POLLO CON CHORIZO Skewered chicken and chorizo, garlic-cumin aioli

TORTILLA ESPAÑOLA Potato and onion filled egg torta, red pepper aioli

DÁTILES CON JAMÓN Y CHORIZO Chorizo stuffed date wrapped in pancetta, fig coulis

MANCHEGO FRITO Panko breaded Manchego cheese, orange blossom honey

HIGOS Y QUESO DE CABRA Goat cheese, roasted peppers, fig coulis, grilled baguette

BROXTETA Pancetta wrapped shrimp, lime crema, horseradish gremolata

OR

BOCADILLO CUBANO Roast pork, ham, Mahon cheese, house pickles, curtido, mustard seed aioli, on pressed roll with fries

SALMONE CON ARROZ Seared salmon and saffron rice bowl, sauteed spinach, roasted tomato, avocado, mojo verde

PAELLA-THE NATIONAL DISH OF SPAIN

Saffron scented Bomba rice, Bilbao chorizo, chicken breast, oyster mushrooms, sofrito, peas

(Please allow 20 minutes)