

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 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

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 GF, V	sm 34 / lg 68
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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 GF	14
ACIETUNAS ALIÑADAS Imported Spanish olives marinated in citrus and herbs GF, V, VG	8
JUDÍAS VERDES Haricot verts, feta, red onion, Peppadew peppers, tomato, basil, olive vinaigrette GF, V	12
ESCALIVADA Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flat bread 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 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 V	14	ELOTES Charred sweet corn, Manchego cheese, garlic-cumin and pimentón aioli, smoked paprika GF, V	11
DÁTILES CON JAMÓN Y CHORIZO Pancetta-wrapped dates stuffed with chorizo GF	16	PATATAS BRAVAS Potatoes in spicy tomato sauce V	10
PINTXO DE POLLO Y CHORIZO Skewered chicken and chorizo with garlic-cumin aioli GF	16	GAMBAS AL AJILLO* Sautéed shrimp, garlic, olive oil, Sherry, red pepper flakes GF	18
PAPAS FRITAS CON AJO Refried roasted potatoes with garlic, parsley and garlic-cumin aioli V	10	COSTILLAS CORTAS* Chipotle-apricot braised short ribs, roasted peppers and fresh mint GF	24
CHAMPIÑONES A LA PLANCHA Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce GF, V	14	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
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
BROTXETA* Grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata GF	19	EMBUTIDOS MIXTOS Assorted grilled Spanish sausages with warm curtido potato salad and coarse mustard vinegarette	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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102	Famille Lancon Domaine De La Solitude Chateaufort du Pape , FR
78	The Counselor Cabernet Sauvignon Sonoma, CA
62	Daou Family Estates Cabernet Sauvignon Paso Robles, CA
11/44	Lobelia Cabernet Sauvignon La Mancha, ESP
11/44	Kiki & Juan Bobal Utiel Requena, ESP
48	Juan Gil Cabernet/Monastrell/Syrah Jumilla, ESP
9/36	Bigode Red Blend Lisboa, PRT
49	Matias Riccitelli Malbec Lujan de Cuyo, Mendoza, ARG
10/40	Agua de Piedra Malbec Mendoza, ARG
48	Otazu Cuvee Tempranillo/Merlot/Cabernet Navarra, ESP
92	Bodegas y Valderiz Tempranillo Ribera del Duero, ESP
89	Muga Reserva Tempranillo Rioja, ESP
80	Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP
76	Marques de Riscal Reserva Tempranillo Rioja, ESP
74	Torres Celeste Tempranillo Ribera del Duero, ESP
68	La Rioja Alta Vina Alberdi Reserva Tempranillo Rioja, ESP
76	Marques de Caceres Reserva Rioja, ESP
39	Colli Senesi DOCG Chianti Toscana, IT
49	Marques de Caceres Crianza Red Rioja, ESP
39	Castro Ventosa Mencia Bierzo, ESP
12/48	Reino de la Vina Tempranillo Reserva Rioja, ESP
10/40	Venta Morales Tempranillo La Mancha, ESP
69	Cune Reserva Tempranillo/Garnacha Blend Rioja, ESP
44	Bodegas Monticello Tempranillo/Garnacha Crianza Rioja, ESP
82	Palacios "Carnins del Priorat" Garnacha Blend Priorat, ESP
11/44	Flor de Morca Garnacha Campo de Borja, ESP
44	Torres Sangre de Toro Garnacha/Carinena Catalunya, ESP
9/36	Marques de Caceres Garnacha Blend Rioja, ESP
175	Sea Smoke Ten Pinot Noir Santa Rita Hills, CA
69	Jax Y3 Pinot Noir Russian River Valley, CA
69	Ayres Pinot Noir Willamette, OR
11/44	Le Garrenne Pinot Noir Loire Valley, FR

69	Sandhi Chardonnay Central Coast, CA
58	Sonoma Cúter Russian River Ranch Chardonnay Sonoma, CA
48	Clay Shannon Chardonnay Lake County, CA
11/44	Coto de Hayas Chardonnay Campo de Borja, ESP
52	Katxina Txakolina Basque, ESP
8/32	Bodegas Albero Solo Verdejo Cuenca, ESP
13/52	San Marzano Edda/Chardonnay Puglia, IT
9/36	Marques de Caceres Verdejo Rueda, ESP
11/44	Savee Sea Sauvignon Blanc Marlborough, NZ
11/44	Le Garrenne Sauvignon Blanc Loire Valley, FR
12/48	Coral do Mar Albarino Rias Baixas, ESP
10/40	Nata Las Brisas Sauvignon Blanc/Verdejo Rueda, ESP
9/36	Tarima Mediterraneo Moscate/Merseguera Alicante, ESP
10/40	Ruby Donna Moscato Pavia, IT
9/36	Giuliano Rosati Friuli Pinot Grigio IT

BLANCO

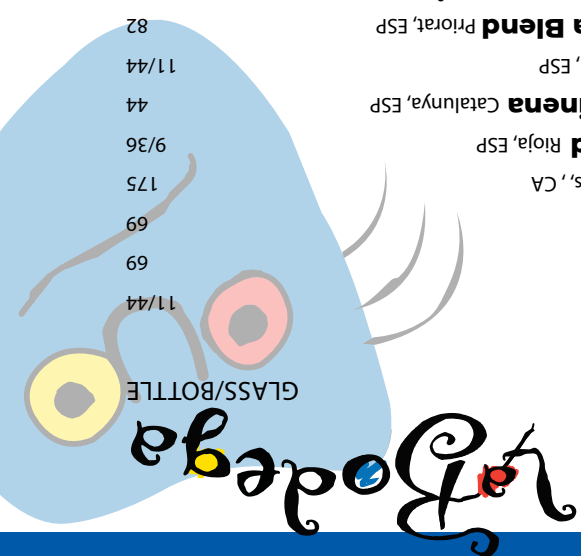
9/36	Tres Ojos Rosado Catalunya, ESP
9/36	Long Little Dog Rose FR
9/36	Marques de Caceres Rose Rioja, ESP
32	Casal da Seara Vinho Verde Rose PRT

ROSADO

145	Moët & Chandon Impérial Brut Champagne, FRA
135	Veuve Clicquot Brut Champagne, FRA
119	Emmolo No. 2 Healdsburg, CA
90	Le Mesnil Blanc De Blanc Grand Cru Champagne, FRA
89	Moutard Brut 'Grande Cuvee' NV Champagne, FRA
58	Villanau Brut Cava Barcelona, ESP
69	Raventos Blanc 'De Nit' Rose Cava Penedes, ESP
59	Raventos Blanc Blanc de Blanc Penedes, ESP
11/44	Az Agr Baldi 'Prosecco Millesimato Ogliano Conegliano, IT
9/36	Elcuenta Cava Brut Rose Catalonia, ESP
10/40	Campo Viejo Cava Brut Catalonia, ESP

ESPUMOSO GLASS/BOTTLE

TINTO GLASS/BOTTLE



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, Tajin Rim	
POMEGRANATE REBUJITO	13
Orange infused sherry, Pama liqueur, pomegranate juice, citrus soda	
THIS CITY STAYS AWAKE NEGRONI	16
Rieger gin, Roasterie espresso percolated Bruno Marino vermouth, Campari, Rieger Caffè Amaro	
SPANISH MANHATTAN	18
Rieger Whiskey, Armada Cream sherry, Angostura bitters	
CERDO NEGRO	15
Bacon bourbon, orange spiced simple syrup, black walnut bitters	
EL OTOÑO	16
Rieger Gin, Pimento Dram, Solerno Blood Orange, Lemon Juice, Brown Sugar simple	
KALIMOTXO	12
Tempranillo, MX Coca Cola, lemon	

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 M-F

<i>Choose either</i>	
Rojo or Blanco	Glass / Pitcher
Especial de la casa	9 / 36
	11 / 44

Ask your server about our seasonal sangria

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

Bruno Marino Artisan Spanish Sweet Vermouth \$9
Becquer Garnacha Sweet Vermut \$8

GIN & TONICS

NARANJA (ORANGE)	14
St. George Valley Orange gin, Housemade orange tonic, star anise, orange bitters, orange	
PEPINO (CUCUMBER)	16
Thresh & Winnow Foret Edition No. 1 Gin, FeverTree Cucumber	
ROSA (ROSE)	15
Nolet Gin, Elderflower FeverTree, Lemon Peel, Rose Petals	
POMELO (GRAPEFRUIT)	15
Mahon Spanish Gin, FeverTree Pink Grapefruit Tonic	
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 liqueur, 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
Fonseca 10 Year Tawny	15

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
Bodega Gracia Pedro Ximénez Jerez, ESP	11

MOCKTAILS

VIRGIN SANGRIA	6
VIRGIN MOJITO	7
EMPRESS	12
Muddled cucumber & strawberry shaken with lemon juice, agave, simple syrup, cranberry, pineapple & finished with club soda	

