

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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NONALCOHOLIC

14	NARANJA (ORANGE)
14	St. George Valley Orange gin, Housemade orange tonic, star anise, orange bitters, orange
16	PEPINO (CUCUMBER)
15	Thresh & Wynnnow Forest Edition No. 1 Gin, FeverTree Cucumber
15	ROSA (ROSE)
15	Nolet Gin, Elderflower FeverTree, Lemon Peel, Rose Petals
15	POMELO (GRAPEFRUIT)
14	Mahon Spanish Gin, FeverTree Pink Grapefruit Tonic
14	LAVANDA (LAVENDER)
12	Hilbing gin, FeverTree Elderflower tonic, lavender bitters, ginger, fennel

GIN & TONICS

Bruno Marino Artisan Spanish Sweet Vermouth \$9 White Dry-Lavender, Anise, Nutmeg Red-Cinnamon, Vanilla, Dried Berries Rose Pink-Strawberry, Orange Peel White/Yellow-Green Apple, Citrus, Licorice La Madre Spanish Sweet Vermouth (Vermut) 9	
VERMUT	

Rojo or Blanco Especial de la casa
 9 / 36
 11 / 44
 Ask your server about our seasonal sangria
Class / Pitcher

50% OFF SANGRIA CLASSES & PITCHERS DURING HAPPY HOUR M-F

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

LA BODEGA SANGRIA



12	EMPRESS
7	VIRGIN MOJITO
6	VIRGIN SANGRIA

MOCKTAILS

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

SHERRY BY THE GLASS

15	Fonseca 10 Year Tawny
18	Taylor Fladgate 20 Year Tawny
16	Ramos Pinto 10 Year Tawny
14	Graham's 10 Year Tawny
14	Dow's 10 Year Tawny
11	Warres Warrior Ruby
11	Fonseca Bin 27 Ruby
12	Graham's 6 Grape Ruby

PORTO

15	Spanish Coffee
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SPANISH COFFEE



SW BLVD

LUNCH

COCKTAILS

12	KALIMOTOXO
16	EL OTOÑO
15	CERDO NEGRO
18	SPANISH MANTATTAN
16	THIS CITY STAYS AWAKE NEGRONI
13	POMEGRANATE REBUJITO
14	LA PINA AHUMADA
14	OLD FASHIONED WORLD
12	TITO'S SPICED SPANISH LEMONADE
13	SPANISH MULE
12	LADO SUR

ESPUMOSO

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

ROSADO

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

BLANCO

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

GLASS/BOTTLE

TINTO

10/40	Le Garrenne Pinot Noir Loire Valley, FR
9/36	Ayres Pinot Noir Willamette, OR
11/44	Jax Y3 Pinot Noir Russian River Valley, CA
59	Sea Smoke Ten Pinot Noir Santa Rita Hills, CA
69	Marques de Caceres Garnacha Blend Rioja, ESP
58	Torres Sangre de Toro Garnacha/Carinena Catalunya, ESP
89	Flor de Morca Garnacha Campo de Borja, ESP
90	Palacios "Camins del Priorat" Garnacha Blend Priorat, ESP
119	Bodegas Monticello Tempranillo/Garnacha Crianza Rioja, ESP
135	Cune Reserva Tempranillo/Garnacha Blend Rioja, ESP
145	Venta Morales Tempranillo La Mancha, ESP

GLASS/BOTTLE

32	Reino de la Vina Tempranillo Reserva Rioja, ESP
9/36	Castro Ventosa Mencia Bierzo, ESP
9/36	Marques de Caceres Crianza Red Rioja, ESP
9/36	Colli Senesi DOCG Chianti Toscana, IT
9/36	Marques de Caceres Reserva Rioja, ESP

GLASS/BOTTLE

9/36	La Rioja Alta Vina Alberdi Reserva Tempranillo Rioja, ESP
10/40	Torres Celeste Tempranillo Ribera del Duero, ESP
9/36	Marqués de Riscal Reserva Tempranillo Rioja, ESP
10/40	Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP
12/48	Muga Reserva Tempranillo Rioja, ESP
11/44	Bodegas y Valderiz Tempranillo Ribera del Duero, ESP
11/44	Otazu Cuvee Tempranillo /Merlot/Cabernet Navarra, ESP
9/36	Agua de Piedra Malbec Mendoza, ARG
13/52	Matias Riccitelli Malbec Lujan de Cuyo, Mendoza, ARG
8/32	Bigode Red Blend Lisboa, PRT
52	Juan Gil Cabernet/Monastrell/Syrah Jumilla, ESP
11/44	Kiki & Juan Bobal Utiel Requena, ESP
48	Lobetia Cabernet Sauvignon La Mancha, ESP
58	Daou Family Estates Cabernet Sauvignon Paso Robles, CA
69	The Counselor Cabernet Sauvignon Sonoma, CA
	Famille Lancon Domaine De La Solitude Chateaufneuf du Pape , FR

GLASS/BOTTLE

11/44	11/44
69	69
69	69
175	175
9/36	9/36
44	44
11/44	11/44
82	82
44	44
69	69
10/40	10/40
12/48	12/48
39	39
49	49
39	39
76	76
68	68
74	74
76	76
80	80
89	89
92	92
48	48
10/40	10/40
49	49
9/36	9/36
48	48
11/44	11/44
62	62
78	78
102	102