La Bodega

FIRST COURSE *SELECT ONE*

SOPA DEL DÍA House-made soup of the day

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

PATATAS BRAVAS Jalapeno, sour cream

HOUSEMADE GRANOLA Yogurt, fresh fruit

SECOND COURSE *ENTRADAS SELECT ONE*

TAPAS SAMPLER

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

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

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

BOLAS DE ARROZ fried Valenciana rice balls, stuffed with Manchego, Sobrasada, Manzanilla olive, roasted red pepper aioli, shaved Mahón, a honey drizzle

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

BROTXETA Pancetta wrapped shrimp, lime crema, horseradish gremolata GF

OR

BISCUITS AND GRAVY Housemade biscuits, grilled Bilbao chorizo, spicy chorizo gravy

EGG SOUFFLE MIGA egg custard sandwich, Cherry tomato relish, arugula, jamon, Pimentón aioli on a garlic toasted Cristal Bagel bun, with Papas Fritas papas fritas topped with garlic-cumin aioli

CERDO ASADO Heritage breed pulled pork shoulder, fried chickpeas, roasted cherry tomatoes, lime crema, Kalamata olives, cucumbers, poached egg GF

Please note that substitutions will not be permitted on Kansas City Restaurant Week selections.

BEBIDAS

La Bodega Sangria

ROJO OR BLANCO
ESPECIAL DE LA CASA

GL 9 PITCHER 36
GL 11 PITCHER 44

Wine By The Glass

Marques de Caceres **Rose** *Rioja. ESP*	9	36
Valederba **Garnacha Rosado** *Carinena, ESP*	9	36
Dow's **Vale Do Bomfim Blanc** *Duro Valley, PRT*	10	40
Giuliano Rosati Friuli **Pinot Grigio** *IT*	10	40
Broadbent **Vinho Verde** *PRT*	9	36
Marques de Caceres **Verdejo** *Rueda. ESP*	9	36
Marques de Caceres **Sauvignon Blanc** *Rueda. ESP*	11	44
Hunter's Estate OCD **Sauvignon Blanc** *Marlborough, NZ*	12	48
Contacto **Alvarinho** *Moncao & Melgaco, PRT*	13	52
Coto de Hayas **Chardonnay** *Campo de Borja, ESP*	11	44
Séance **Pinot Noir** *Arroyo Seco , CA*	11	44
Silk & Spice **Red Blend** *Lisboa, PRT*	10	40
Lobetia **Cabernet Sauvignon** *La Mancha, ESP*	12	48
Honoro Vera **Monastrell Organic** *Jumilla, ESP*	9	36
Kiki & Juan **Bobal** *Utiel Requena, ESP*	11	44
Marques de Caceres **Garnacha Blend** *Rioja. ESP*	10	40
Venta Morales **Tempranillo**, *La Mancha, ESP*	10	40
Reino de la Vina Tempranillo **Reserva** *Rioja. ESP*	12	48
Dos Fincas **Malbec** *Mendoza, ARG*	10	40

BODEGA SELECTIONS PLEASE ASK ABOUT OUR LIMITED MENU!

Espumoso / Bubbles

N.V. Adele **Prosecco Baldi Superiore** *Conegliano, IT*	11 44
N.V. Perelada **Brut Cava** *Catalonia, ESP*	10 40
N.V. Elocuente **Cava** *Catalonia/Tarragona, ESP*	9 36
N.V. Mar de Frades **Albarino Brut Nature** *Rias Baixas, ESP*	49
N.V. Raventos Brut 'De Nit' **Rose Cava** *Penedes, ESP*	72
N.V. Vilarnau **Brut Cava** *Barcelona, ESP*	62
N.V. Moutard **Brut 'Grande Cuvee'** *Champagne, FRA*	109
N.V. Le Mesnil **Blanc De Blanc Grand Cru** *Champagne, FRA*	138
N.V. Moët & Chandon Impérial **Brut** *Champagne, France*	145
N.V. Veuve Clicquot **Brut** *Champagne, France*	155
N.V. Emmolo No. 2, *Healdsburg, CA*	119

Cocktails

LADO SUR Jalapeno infused Gin, lime juice, simple syrup, mint	12
MARTINI CLASSICO Mahon Spanish gin infused with Mediterranean citrus olive oil garnished with olive & lemon peel	17
OLD FASHIONED WORLD J. Rieger Whiskey, Maraska Maraschino, Solerno Orange	14
LA PINA AHUMADA Pineapple infused tequila, lime juice, agave, mezcal	14
POMEGRANATE REBUJITO Orange infused sherry, Pama liqueur, pomegranate juice, citrus soda	13
SPANISH MANHATTAN Rieger Whiskey, Armada Cream sherry, Angostura bitters	16
ROSA (ROSE) Nolet Gin, Elderflower FeverTree, Lemon Peel, Rose Petals	15
HIGO Y ALMENDRA MARTINI Black fig vodka liqueur, orgeat, cranberry, lime	15
MEZCAL OLD FASHIONED Verde Amaras mezcal, marigold honey cordial, mole bitters	13

Mocktails

VIRGIN SANGRIA	6
VIRGIN MOJITO	7
EMPRESS Lemon juice, agave nectar, simple syrup, cranberry juice, pineapple juice, cucumbers, strawberries	12