

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	TETILLA Semi-soft, buttery cow's milk cheese, 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 bright and sweet fresh 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 DE FRIJOLES NEGROS Black bean soup with crema, saffron rice, tomatoes V	cup 7 / bowl 9	LA CASA House mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red peppers GF, V	sm 10 / lg 14
CALDO GALLEGO Galician garlic and white bean soup with chorizo, chicken, baked croutons on the side GF	cup 7 / bowl 9	ENSALADA DE MANZANAS Ensalada de Manzanas-Granny Smith apples, Idiazabal cheese, celery, radish, walnuts, apple cider vinaigrette GF, V	15
CREMA DE MARISCOS Tomato cream soup with shrimps, scallops, mussels, calamari	cup 9 / bowl 12	BODEGA CÉSAR Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego GFO	sm 12 / lg 16 Add white anchovies 3

PAELLA Y ARROCES TO SHARE PAELLA, THE NATIONAL DISH OF SPAIN

PAELLA VALENCIANA Chicken, chorizo, shrimp, clams, mussels, string beans GF	sm 44 / lg 88	PAELLA VERDURAS Vegetable paella of artichokes, olives, string beans, mushrooms, roasted peppers, golden raisins, pine nuts & goat cheese GF, V	sm 34 / lg 68	ARROZ CON ROLLOS DE POLLO roasted chicken breast, stuffed with jamon, olives and mushrooms, with a lemon, artichokes, caperberries amogio, sauteed spinach GF	30
PAELLA MARISCOS Shrimp, scallops, clams, mussels, calamari, peas GF	sm 48 / lg 96			ARROZ CON AHI Seared tuna with 15 spice rub, saffron aioli, spinach	32

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
BURRATA AJO Y OLIVIO Burrata, roasted garlic, EVOO, Balsamic vinegar, red peppers, Castelvetrano Olives, basil, lemon, Spanish Smoked paprika, Aleppo, grated Manchego, grilled bread	18
ESCALIVADA Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flat bread V, GFO	14
HIGOS Y QUESO DE CABRA Goat cheese, roasted peppers and fig coulis on grilled baguette V	12
PAN CON TOMATE Grilled baguette, tomato fresco, garlic oil, Maldon salt V, VG	9
TORTILLA ESPAÑOLA Potato and onion filled egg torta, 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
ALUBIAS BLANCO White beans, roasted red pepper, tahini, garlic, pita EVOO V	12
VIEIRAS CRUDAS Sea scallops, oranges, watermelon radish lemon honey vinaigrette, salmon roe, jalapeño, EVOO	24

TAPAS CALIENTES HOT TAPAS

CROQUETAS DE JAMÓN Y QUESO Potato, Serrano ham and Mahón cheese croquettes with red pepper aioli	14	ALCACHOFAS CON JAMÓN Y MANCHEGO Fried Spanish artichokes, crispy Jamón, Manchego fonduta	16
QUESO DE CABRA AL HORNO Fresh goat cheese baked in housemade tomato fresco with garlic crostini V, GFO	14	BROTXETA* Grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata GF	20
ESPINACAS A LA CATALANA Sautéed spinach garlic EVOO, orange juice, pine nuts, golden raisins, orange zest GF, V	16	MONTADITOS DEL CARNE DE CERDO* Slow-braised pulled pork on grilled baguette with Manchego cheese, olive tapenade, roasted red peppers	18
DÁTILES CON JAMÓN Y CHORIZO Pancetta-wrapped dates stuffed with chorizo and fig coulis GF	18	ELOTES Charred sweet corn, Manchego cheese, garlic-cumin, pimentón aioli, smoked paprika, lime, Maldon GF, V	12
PINTXO DE POLLO Y CHORIZO Skewered chicken and chorizo with garlic-cumin aioli GF	18	PATATAS BRAVAS Potatoes in spicy tomato sauce, shaved Manchego V	10
PAPAS FRITAS CON AJO Refried roasted potatoes with garlic, parsley and garlic-cumin aioli V	10	GAMBAS AL AJILLO* Sautéed shrimp, garlic, olive oil, sherry, red pepper flakes GF	19
CHAMPIÑONES A LA PLANCHA Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce GF, V	14	COSTILLAS CORTAS* Chipotle-apricot braised short ribs, roasted peppers and fresh mint GF	24
ALBÓNDIGAS CASERAS Pork and beef meatballs in spicy garlic cream with garlic crostini	18	MEJILLONES Y CHORIZO* PEI mussels, Bilbao chorizo, fennel, onion, sweet peppers, Yzaguirre Reserva, saffron	19
VIEIRAS ROMESCO* pan seared sea scallops, smoky almond Romesco sauce, lemon-infused oil GF	24	SOLOMILLO CON CABRALES* Grilled beef tenderloin steak crusted with Spanish blue cheese	MP
PADRONES Pan-fried Spanish shishito peppers, EVOO, Spanish smoked paprika, lemon zest, Maldon GF, V	14	CALAMARES Y CHORIZO A LA PLANCHA* Seared calamari, Bilbao chorizo, saffron rice, cucumber slices, lemon zest, red pepper flakes GF	18
BOLAS CON ARROZ Fried Valenciana rice, stuffed with Manchego, Sobrasada, olive, roasted red pepper aioli, Mahón, honey drizzle	18	PULPO A LA PARILLA Grilled Spanish octopus, Kalamata olive, shaved fennel, cherry tomatoes, pickled red onion, honey vinaigrette GF	23
		EMBUTIDOS MIXTOS Assorted grilled Spanish sausages with warm curtido potato salad and coarse mustard vinegarett	18

V-VEGETARIAN GF-GLUTEN-FREE VG-VEGAN GFO-GLUTEN-FREE OPTION

*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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28/CLASS	Caymus Cabernet Sauvignon Napa, CA
112	Hall Cabernet Sauvignon Sonoma, CA
16/62	Daou Family Estates Cabernet Sauvignon Paso Robles, CA
12/48	Lobelia Cabernet Sauvignon La Mancha, ESP
88	Prisoner Red Blend Napa, CA
12/48	Coppola Claret Red Blend CA
99	Ruffino Riserva Ducale Oro Chianti Classico Tuscany, IT
71	St. Francis Zinfandel Sonoma, CA
12/48	Matias Riccitelli "Hey Malbec" Mendoza, ARG
94	Muga Reserva Tempranillo Rioja, ESP
86	Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP
81	Marques de Murrieta Reserva Tempranillo , Rioja, ESP
82	Marques de Riscal Reserva Tempranillo Rioja, ESP
76	Marques de Caceres Reserva Rioja, ESP
72	Torres Celeste Tempranillo Ribera del Duero, ESP
68	La Rioja Alta Vina Alberdi Reserva Tempranillo Rioja, ESP
12/48	Reino de la Vina Tempranillo Reserva Rioja, ESP
10/40	Venta Morales Tempranillo La Mancha, ESP
13/52	Marques de Caceres Crianza Red Rioja, ESP
69	Cune Reserva Tempranillo/Carnacha Blend Rioja, ESP
44	Bodegas Monticello Tempranillo/Carnacha Crianza Rioja, ESP
88	Palacios "Camins del Priorat" Carnacha Blend Priorat, ESP
13/52	Maison Louis Jadot Beaujolais-Villages Burgundy, FR
50	Dorina Lindemann Reserva Tinto Alentejo, PRT
10/40	Marques de Caceres Carnacha Blend Rioja, ESP
56	Pago Ayles Cuesta del Herrero Vino Pago Aragon, ESP
80	Ken Wright Pinot Noir Willamette Valley, OR
72	Belle Glos Clark & Telephone Pinot Noir Santa Maria Valley, CA
71	Jax Y3 Pinot Noir Russian River Valley, CA
17/68	Ayres Pinot Noir Willamette, OR
11/44	Séance Pinot Noir Arroyo Seco , CA

58	CLASS/BOTTLE
62	15/60
85	75
16/64	16/64
12/48	12/48
50	50
12/48	12/48
11/44	11/44
9/36	9/36
46	46
9/36	9/36
68	68
10/40	10/40
CLASS/BOTTLE	CLASS/BOTTLE
68	68
12/48	12/48
9/36	9/36
9/36	9/36
CLASS/BOTTLE	CLASS/BOTTLE
155	155
145	145
138	138
109	109
62	62
72	72
52	52
12/48	12/48
9/36	9/36
10/40	10/40
11/44	11/44

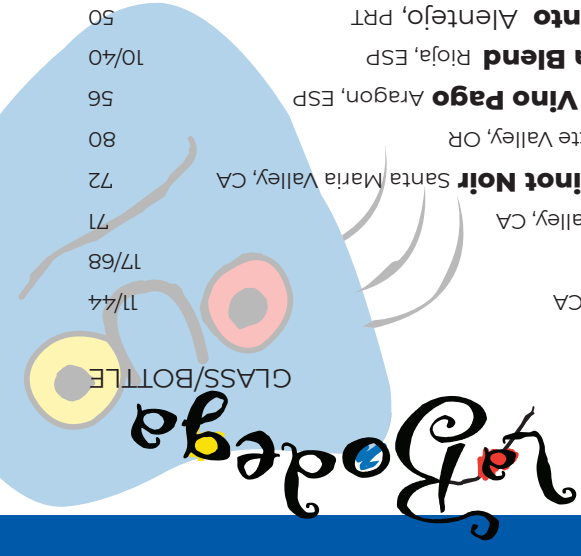
Zudugara! Txakolina Basque, ESP
Paco & Lola Albariño Rias Baixas, ESP
Colma Albariño Rias Baixas, ESP
Rombauer Chardonnay Carneros, CA
Frank Family Chardonnay Carneros, CA
Trethien Chardonnay Napa, CA
Sonoma Cúter Russian River Ranch Chardonnay Sonoma, CA
"Unshackled" by Prisoner Chardonnay Central Coast, CA
Le Garrenne Sauvignon Blanc Loire Valley, FR
Hunter's Valley OGD Sauvignon Blanc Marlborough, NZ
Pine Ridge Chenin Blanc Napa, CA
Marques de Caceres Verdejo Rueda, ESP
Torres Celeste Verdejo Castilla La Mancha, ESP
Broadbent Vinho Verde PRT
Santa Margherita Pinot Grigio Valdadige, IT
Ciuliano Rosati Friuli Pinot Grigio IT

BLANCO

ROSADO

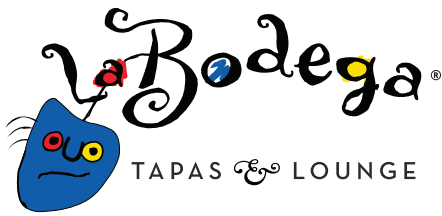
ESPUMOSO

TINTO



Bodega
GLASS/BOTTLE

DINNER



SW BLVD

CÓCTELES

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	
MEZCAL OLD FASHIONED	13
Verde Amaras Mezcal, Marigold Honey Cordial, Mole Bitters	
NEGRONI ESPAÑOL	16
Cueva Nueva Vermut, Mahon Mediterranean Gin, Bonanto	
SANDÍA REBUJITO	13
Gracia Fino sherry, fresh watermelon, watermelon puree, lemon-lime soda, salt rim	
FRESA GRANIZADO MARTINI	14
St. George Valley Orange gin, mixed berries, lime juice, simple, crushed ice	
MARTINI CLASSICO	17
Mahon Spanish Gin infused with Mediterranean Citrus Olive Oil garnished with olive and lemon peel	

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
Choose either

Originale Rojo or Blanco	Glass / Pitcher
Especial Rojo or Blanco	9 / 36
Ask your server about our seasonal sangria	12 / 48

VERMUT

Lacuesta Vermut Dry	9
Mata Vermut Blanco	9
Yzaguirre Vermut Rose	10
Mata Vermut Tinto	9
Casa Valdepablo Vermut Blanco	8
Casa Valdepablo Vermut, Rojo	8

GIN & TONICS

NARANJA (ORANGE)	14
St. George Valley Orange gin , Housemade orange tonic, orange bitters, star anise, orange slice	
NARANJA DE SANGRE (BLOOD ORANGE)	15
Tarquin's Blood Orange Gin, FeverTree Mediterranean Tonic, simple syrup, blood orange puree	
ROSA (ROSE)	15
Nolet Gin, Elderflower FeverTree, Lemon Peel, Rose Petals	
POMELO (GRAPEFRUIT)	15
Mahon Spanish Gin, FeverTree Pink Grapefruit Tonic	
PEPINO (CUCUMBER)	14
Thresh & Winnow Koval Foret gin, FeverTree Cucumber, cucumber, basil	

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, whipped cream

With Licor 43

PORTO

Graham's 6 Grape Ruby	12
Fonseca Bin 27 Ruby	11
Warres Warrior Ruby	12
Dow's 10 Year Tawny	15
Graham's 10 Year Tawny	15
Ramos Pinto 10 Year Tawny	17
Taylor Fladgate 20 Year Tawny	20
Taylor Fladgate 2022 Sentinels Vintage	21

SHERRY BY THE GLASS

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

MOCKTAILS

VIRGIN SANGRIA	6
VIRGIN MOJITO	7
EMPRESS	12
Cucumber & strawberry, lemon juice, agave, simple syrup, cranberry, pineapple & club soda	

