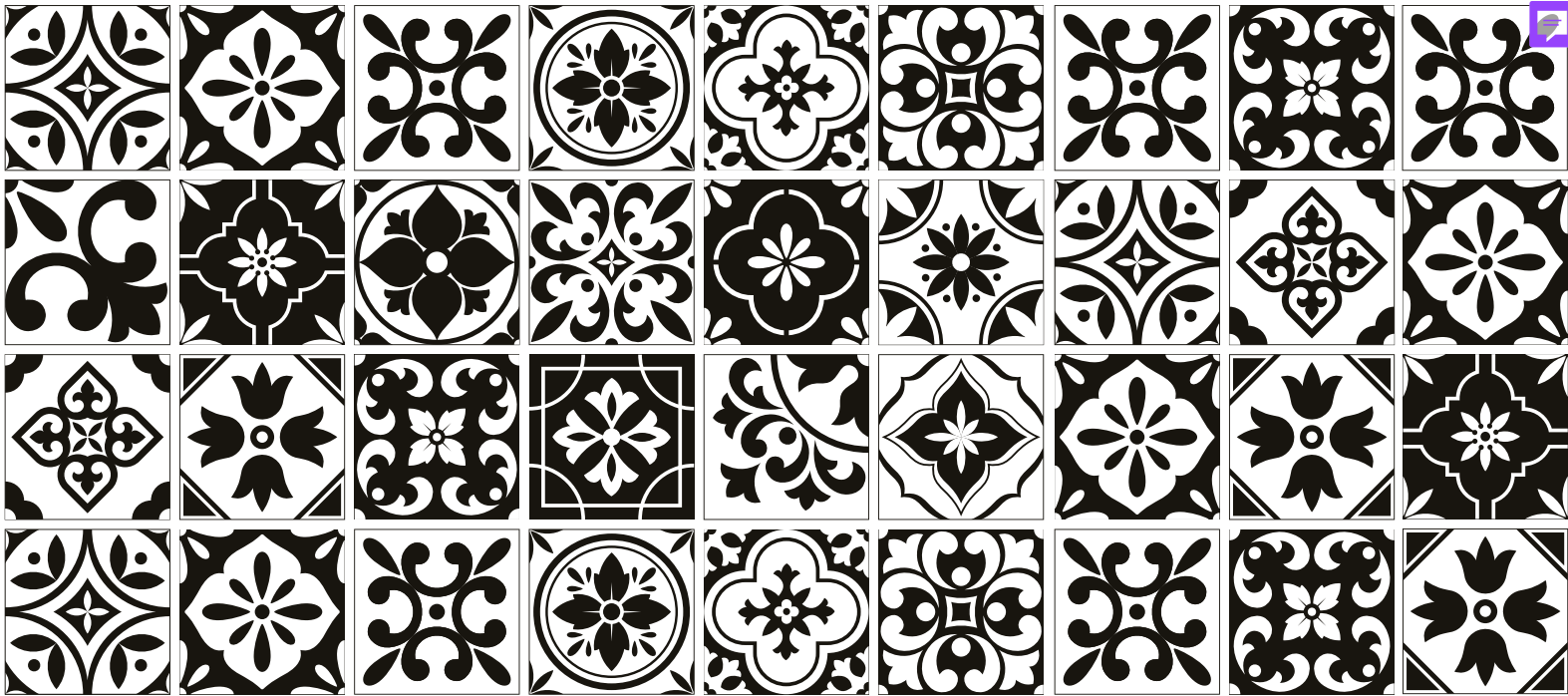




## BREADS & SPREADS

WARM PORTUGUESE BAGUETTE w. butter

FRESH CIABATTA TOAST w. butter TOASTED

GLUTEN-FREE BREAD w. butter

CHORIZO BREAD w. warm nut-free romesco

OLIVE OIL AND BALSAMIC

SUNDRIED TOMATO PESTO

FROMAGE BLANC (CHEESE)

SMOKED DUCK MOUSSE

TRUFFLE BUTTER

BLACK OLIVE TAPENADE

## SALADS

### TOMATO SALAD

fresh tomatoes, bocconcini,  
red onion & red wine vinaigrette

### SMOKED DUCK SPINACH SALAD

smoked duck breast, fresh spinach,  
orange, mustard vinaigrette

### ENSALATA MISTA

mixed lettuce greens, fresh tomatoes,  
cucumber, onions & house made  
balsamic vinaigrette.

### CAESAR SALAD

romaine lettuce, croutons, parmesan  
cheese, white anchovies, house made  
caesar dressing

## VEGETARIAN TAPAS

### HOUSE MARINATED OLIVES

PIQUILLO PEPPERS 2pcs  
stuffed with fromage blanc

### GRILLED BABY ARTICHOKES

portuguese cornbread gremolata

### BRUSCHETTA 2pcs

fresh cherry tomatoes, fromage blanc,  
garlic, olive oil on toasted baguette

### PATATAS BRAVAS

fried potatoes & spicy aioli

### BRUSSELS SPROUTS

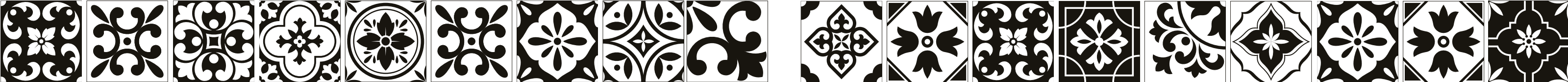
tossed in nut-free romesco

### MUSHROOM VOL AU VENT

butter, sherry, cream, pastry

### GRILLED ASPARAGUS

olive oil & parmesan cheese



TAPAS

EMPANADILLAS 4pcs  
choice of:beef,lamb,prawn  
or spinach-sundried tomato  
& manchego cheese

BACON-WRAPPED DATES 4pcs  
manchego cheese with quince &  
balsamic reduction

SERRANO CROQUETTES 4pcs  
jamon serrano and manchego cheese  
with mustard & honey mayo

SPANISH MEATBALLS 4pcs  
all beef, roasted red pepper  
& tomato sauce  
gluten free: contains almond flour

BOAR CHEEKS 4pcs  
braised in red wine

PORTUGUESE SALT COD  
FRITTERS 5pcs  
citrus aioli

GARLIC PRAWNS 6pcs  
garlic, olive oil, roasted red  
pepper, chilis & white wine

SEARED SCALLOPS 4pcs  
avocado-cucumber-green onion salsa

GRILLED SARDINE FILLETS  
w. portuguese molho verde

FRIED CALAMARI  
fried humboldt squid, mixed lettuce  
greens & cucumber aioli

MUSSELS & CLAMS  
saffron cream, diced tomatoes, green  
onions with fresh baguette

CHEESES

served with ciabatta toast

LAKESIDE ORIGINAL  
STURGEON COUNTY, AB  
soft cheese with a washed rind  
- lakeside farmstead

DOUANIER  
QUEBEC, CAN  
surface-ripened soft cheese  
with an ash line

CHAGA CHEDDAR  
STURGEON COUNTY, AB  
hard cheese with chaga mushroom  
- lakeside farmstead

MANCHEGO  
SPAIN  
hard sheep milk cheese

PRIMADONNA  
HOLLAND  
gouda-style hard cheese

TALLEGGIO  
DOP ITALY  
semi-soft, washed rind ripened cheese

A LA PLANCHA/GRILLED

GRILLED SPANISH OCTOPUS  
black olive tapenade

PIRI PIRI PRAWNS 4pcs  
w. pimento aioli

PORK BELLY 8oz  
quince and balsamic reduction

PIRI PIRI CHICKEN 8oz  
piri piri aioli, shoestring potatoes

LAMB RACK CHOPS 4pcs  
w. eggplant curry purée  
& fresh mint oil

AAA STRIPLOIN 6oz  
chimichurri

SPANISH PORK SAUSAGES  
braised in red wine

CHARCUTERIA/MEATS

served with ciabatta toast

JAMON IBÉRICO DE BELLOTA  
36+ month-aged iberian black pork

JAMON SERRANO  
12+ months aged spanish ham

CHORIZO IBÉRICO  
house made iberico-style chorizo

CHOURIÇO PORTUGUESE  
pork chorizo flamed with grappa

HOUSE CURED BEEF  
CAB striploin, horseradish mayo

BOARDS

served with warm baguette

CHEESE  
180g - three choices of cheese

MEAT  
serrano, chorizo ibérico & striploin

MEAT & CHEESE  
chorizo ibérico, striploin, serrano,  
chaga cheddar, douanier, manchego,  
olives, cherry tomatoes & bocconcini



## PAELLA

made with saffron, spices and vegetables.

### VEGETABLE

grilled artichokes

### SEAFOOD

prawns, scallops,  
mussels, squid

### CHICKEN & CHORIZO

w. pimento aioli

### MIXED

seafood, chicken & chorizo

## RISOTTO

### LOBSTER

fresh lobster tail,  
lobster broth, fresh tomatoes  
& green onions

### MUSHROOM & TRUFFLE

fresh mixed mushrooms,  
mushroom broth, truffle purée

## FAMILY STYLE

### FOR TWO+

### SEAFOOD

#### FIRST COURSE

mussels in saffron cream w. fresh  
baguette

#### SECOND COURSE

pan-seared scallops, piri piri  
prawns, calamari, 2 lobster tails  
& lobster risotto

### GRILLED MEATS

#### ONE COURSE

grilled pork loin, AAA tenderloin,  
piri piri chicken, grilled lamb  
chops, grilled chorizo & mushroom  
risotto

Please note: An 18% gratuity will be added for groups of 6 or more.

Outside food or drink is not permitted at BODEGA locations.

Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions prior to ordering.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.