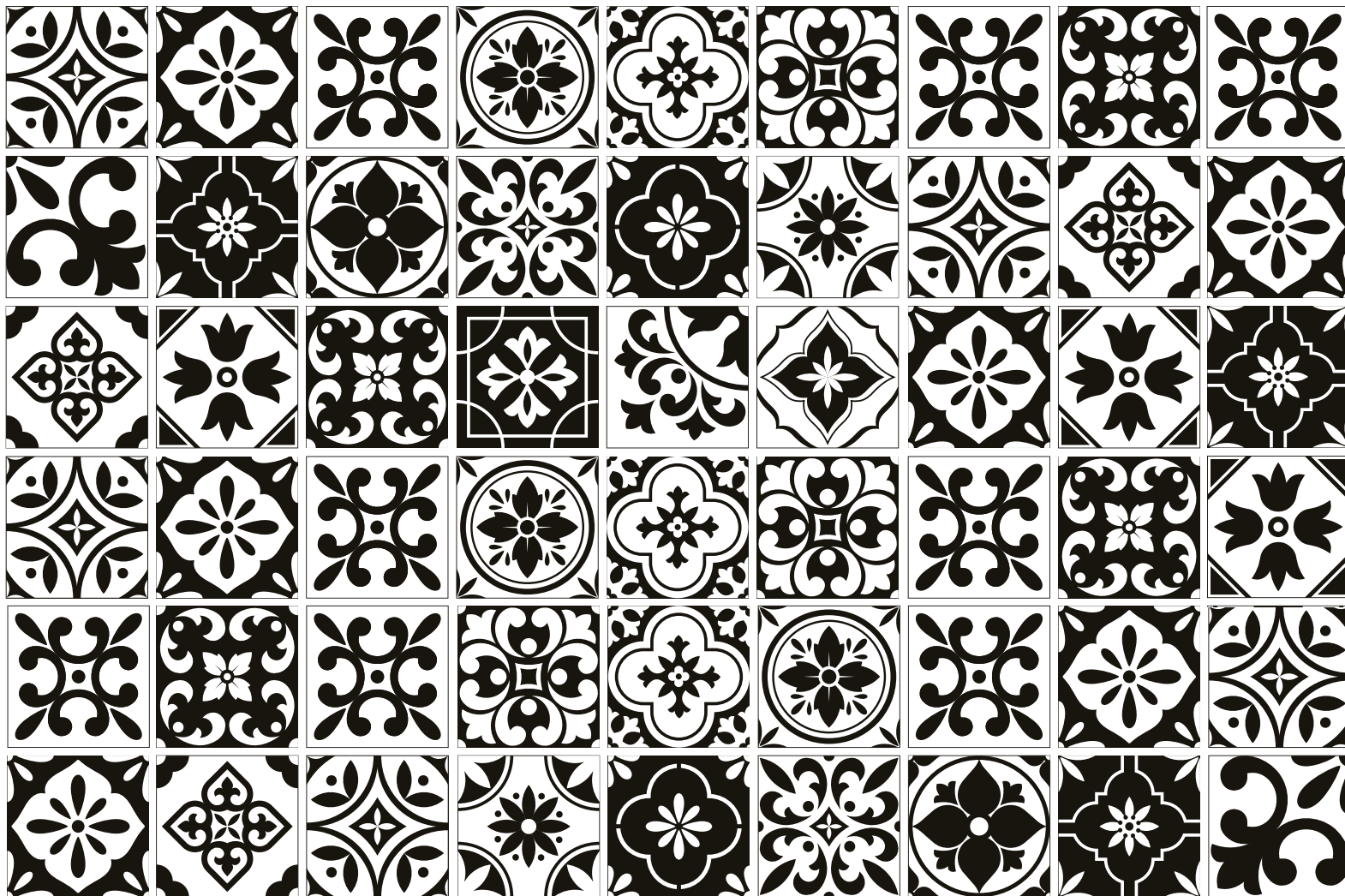




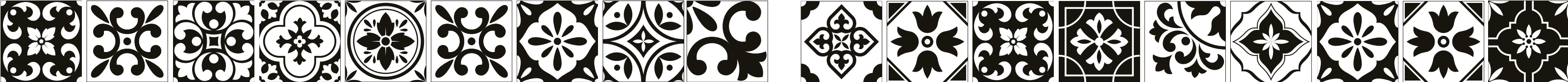
BREADS & SPREADS

WARM PORTUGUESE BAGUETTE w. butter	6
BAGUETTE TOAST w. butter	3
TOASTED GLUTEN-FREE BREAD w. butter	3
JALAPEÑO & CHEDDAR BAGUETTE	7
BLACK OLIVE & HERB BAGUETTE	7
CHORIZO BREAD w. warm nut-free romesco	12
TOMATO FLATBREAD w. fresh mozzarella	12
OLIVE OIL AND BALSAMIC gf	3
SUNDRIED TOMATO PESTO gf,df	3
FROMAGE BLANC (CHEESE) gf	7
SMOKED DUCK MOUSSE gf	7
TRUFFLE BUTTER gf	5
BLACK OLIVE TAPENADE gf,df	5
SPICY SARDINE SPREAD gf,df	6
EGGPLANT CURRY PUREE gf	6
ANTIPASTO gf,df	6

SALADS

SEARED AHI TUNA gf,df	19
mixed lettuce greens, cucumber green onion salsa	
MISTA gf,v	12
mixed greens, fresh tomatoes, cucumber, balsamic vinaigrette	
TOMATO gf	16
fresh tomatoes, fresh basil, padron pepper infused fromage blanc, red onion, red wine vinaigrette	





TAPAS

EMPANADILLAS 4pcs	15	GARLIC PRAWNS 6pcs gf,df	24
choice of: chicken, beef, lamb, prawn or spinach-sundried tomato & cheese		garlic, olive oil, roasted red pepper, chilies, white wine, baguette toast	
BACON-WRAPPED DATES 4pcs gf	13	SEARED SCALLOPS 4pcs gf,df	24
manchego cheese with quince & balsamic reduction		avocado-cucumber-green onion salsa	
SERRANO CROQUETTES 4pcs	13	GRILLED SARDINE FILLETS gf,df	12
serrano ham & cheese		portuguese molho verde, onion, garlic, parsley, olive oil, red wine vinegar	
with mustard & honey mayo		FRIED CALAMARI df	16
BEEF CROQUETTES 4pcs	13	breaded humboldt squid, mixed greens, avocado-cucumber-green onion aioli	
braised beef with truffle aioli		MUSSELS gf	24
BOAR CHEEKS 4pcs gf,df	16	saffron cream, diced tomatoes, green onions w. fresh baguette	
braised in red wine		SCALLOP MEDALLIONS 4pcs df	18
STEAK BITES 6oz df	22	breaded scallops w. saffron aioli	
flour-dusted beef tenderloin w. truffle aioli		IBERICO MEATBALL gf	16
BONE MARROW WITH EGGPLANT	18	spanish black pork, roasted red pepper tomato sauce, manchego cheese w. baguette toast	
w. toasted bread		(contains almonds)	
ROASTED PORK BELLY gf,df	16	WAGYU BEEF MEATBALL	16
quince balsamic reduction		lakeside farmstead beef, tomato sauce, parmesan cheese w. baguette toast	
PORTUGUESE SALT COD	15	PIRI PIRI CHICKEN gf,df	18
FRITTERS 4pcs		piri piri aioli, shoestring potatoes	
citrus aioli			

* spanish chorizo-fresh all beef spanish sausage

VEGETARIAN TAPAS

HOUSE MARINATED OLIVES	8
PIQUILLO PEPPERS 3pcs gf	13
stuffed with fromage blanc	
GRILLED BABY ARTICHOKES df	15
portuguese cornbread gremolata	
BRUSCHETTA 2pcs	13
fresh cherry tomatoes, fromage blanc, garlic, olive oil, toasted baguette	
PATATAS BRAVAS df	12
fried potatoes & spicy aioli	
BRUSSELS SPROUTS df	12
tossed in nut-free romesco	
MUSHROOM VOL AU VENT	16
butter, sherry, cream, pastry	

CHARCUTARIA-cured meats

served w. baguette toast	
JAMON IBÉRICO	48
aged spanish black pork	
JAMON SERRANO	18
aged spanish pork	
CURED WAGYU BEEF	18
lakeside farmstead beef, horseradish mayo	
SMOKED DUCK CARPACCIO	18
arugula, truffle & mushroom dressing	
PORTUGUESE CHOURICO	18
dry pork chorizo, roasted in flaming grappa	
IBERICO CHORIZO	16
dry spanish black pork chorizo	

A LA PLANCHA/GRILLED

GRILLED SPANISH OCTOPUS gf,df	24
black olive tapenade	
PIRI PIRI PRAWNS 4pcs gf,df	24
w. pimento aioli	
BRANZINO gf,df	18
mediterranean seabass fillet, olive oil, sea salt, lemon	
LAMB RACK CHOPS 4pcs gf	42
w. eggplant curry purée & fresh mint oil	
AAA STRIPLOIN STEAK 8oz gf,df	38
chimichurri	
PINCHOS MORUNOS (small skewers) GF,DF	
BEEF RIBEYE-chimichurri aioli	24
GROUND LAMB- thyme mustard demi	18
SPANISH CHORIZO* - puttanesca mustard	18
CALAMARI & PRAWNS-olive oil, garlic, lemon	18

CHARCUTARIA & CHEESE

served w. warm baguette	
CHEESE	28
selection of three cheeses	
MEAT	38
jamon serrano, chorizo ibérico & cured lakeside wagyu beef	
MEAT & CHEESE	48
chorizo ibérico, cured beef, jamon serrano, selection of three cheeses, olives, cherry tomatoes & bocconcini	



ARROZ al HORNO gf,df

spanish paella-style rice
with saffron, spices and vegetables

VEGETABLE vg	24 / 40
grilled artichokes	
SEAFOOD	36 / 68
prawns, scallops, mussels, squid	
CHICKEN & CHORIZO	28 / 52
w. pimento aioli	
MIXED	38 / 72
seafood, chicken & chorizo	

ARROZ MELOSO gf

spanish creamy rice

SEAFOOD	38
roasted red pepper sofrito, seafood broth, prawns, scallops, calamari & mussels	
LOBSTER	38
fresh lobster tail meat, lobster broth, fresh tomatoes & green onions	
MUSHROOM & TRUFFLE	28
fresh mixed mushrooms, mushroom broth, truffle purée	

FAMILY STYLE

FOR TWO+

SPANISH 105

FIRST COURSE

2 bacon-wrapped dates
2 serrano croquettes
2 piquillo peppers
fried calamari

SECOND COURSE

arroz al horno w. seafood,
chicken, chorizo & artichokes

SEAFOOD 120

FIRST COURSE

mussels in saffron cream w. fresh
baguette & fried calamari

SECOND COURSE

pan-seared scallops, piri piri
prawns & lobster arroz meloso

LANDFOOD 120

ONE COURSE

roasted pork belly, grilled striploin
steak, piri piri chicken,
lamb pinchos, spanish beef chorizo,
brussels sprouts, mushroom risotto

DESSERTS 10

PASTEL DE NATA (2)

portuguese custard tarts

BASQUE CHEESECAKE

w. cherries in port

COFFEE CRUNCH BAR

layers of chocolate mousse,
coffee cheesecake & coffee crisp pieces

TORTA DE SANTIAGO gf

galician almond torte w. coffee crema

TIRAMISU gf

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.