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

BODEGA TAPAS BAR
BY SABOR
Highlands

TAPAS

EMPANADILLAS 4pcs — 15
choice of: chicken, beef, lamb, prawn or spinach-sundried tomato & cheese

BACON-WRAPPED DATES 4pcs gf — 13
manchego cheese with quince & balsamic reduction

SERRANO CROQUETTES 4pcs — 13
serrano ham & cheese with mustard & honey mayo

BEEF CROQUETTES 4pcs — 13
braised beef with truffle aioli

BOAR CHEEKS 4pcs gf,df — 16
braised in red wine

STEAK BITES 6oz df — 22
flour-dusted beef tenderloin w. truffle aioli

BONE MARROW WITH EGGPLANT — 18
w. toasted bread

ROASTED PORK BELLY gf,df — 16
quince balsamic reduction

PORTUGUESE SALT COD FRITTERS 4pcs — 15
citrus aioli

GARLIC PRAWNS 6pcs gf,df — 24
garlic, olive oil, roasted red pepper, chilies, white wine, baguette toast

SEARED SCALLOPS 4pcs gf,df — 24
avocado-cucumber-green onion salsa

GRILLED SARDINE FILLETS gf,df — 12
portuguese molho verde, onion, garlic, parsley, olive oil, red wine vinegar

MUSSELS gf — 24
saffron cream, diced tomatoes, green onions w. fresh baguette

IBERICO MEATBALL gf — 16
spanish black pork, roasted red pepper tomato sauce, manchego cheese w. baguette toast
(contains almonds)

WAGYU BEEF MEATBALL — 16
lakeside farmstead beef, tomato sauce, parmesan cheese w. baguette toast

PIRI PIRI CHICKEN gf,df — 18
piri piri aioli, shoestring potatoes

*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
grilled calamari

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

SEAFOOD — 120

FIRST COURSE
mussels in saffron cream w. fresh
baguette & grilled 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.