

TAPAS Y RACIONES

PULPO A LA GALLEGA

Spanish octopus served with mashed potatoes & Pimenton De La Vera (Spanish paprika)

PATATAS BRAVAS

Potatoes in spicy tomato sauce & garlic mayonnaise

QUESO DE CABRA FRITO CON MIEL AL LIMÓN

Fried goats' cheese with lemon honey

CHAMPIÑONES AL AJILLO

Button mushrooms sautéed with butter, garlic & parsley

CALAMARES FRITOS

Crispy squid rings with milk alioli

PISTO MANCHEGO CON HUEVO

Zucchini, potatoes, eggplant, capsicum & poached egg with tomato sauce

BERENJENAS CON SALSA DE PIMIENTOS

Braised eggplant with red pepper sauce

OLIVAS MARINADAS

Green & black olives marinated with herbs, olive oil & garlic

TORTILLA ESPAÑOLA

Traditional Spanish omelette with potatoes & onions

Traditional Spanish omelette with potatoes, onions & turkey chorizo

SALCHICHAS AL DIABLO

Chorizo chicken sausage sautéed with onions, chilli & spicy tomato sauce

CROQUETAS

Roasted chicken croquettes

YAKITORI PICO DE GALLO

Spicy chicken skewers with chopped tomato, onion & capsicum

POLLO AL AJILLO PICANTE

Sautéed chicken in olive oil with garlic & chilli

ALBÓNDIGAS SAINT CLIMENT

Lamb meatballs in a rich brandy sauce

CARRILLERAS DE TERNERA

Beef cheek in wine sauce with potatoes

PESCAÍTO FRITO

Battered fish and seafood served with milk alioli

SAN JACOBO

Crispy breaded turkey ham with cheese

CHULETAS DE CORDERO A LA PARRILLA

Grilled New Zealand lamb cutlets with parsley oil & milk alioli

CHIPIRONES EN SU TINTA

Squid in ink sauce

SOLOMILLO AL TRESVISO

Tenderloin with Spanish blue cheese sauce & potatoes

CHOPITOS

Crispy baby squids served with milk alioli

GAMBAS AL AJILLO

Tiger prawns sautéed in olive oil, garlic & chilli

ENSALADILLA CON SALMÓN MARINADO

Spanish potato salad with tuna and topped with marinated salmon

PAELLA AND FIDEUÀ

waiting time : 30 mins

ARROZ NEGRO CON CALAMARES Y ALLIOLI

Spanish rice with squid ink, squids & tiger prawns, topped with garlic mayonnaise

PAELLA VALENCIANA MIXTA

Spanish rice cooked with prawns, chicken, squid & mussels with peas

PAELLA DE PESCADO Y MARISCOS

Spanish rice cooked with mixed seafood

FIDEUÀ

Authentic Spanish fideuà with squids, tiger prawns, peas & garlic mayonnaise

BREAKFAST

BODEGA'S BIG BREAKFAST

Two farm fresh eggs, breakfast chicken sausage, beef bacon, grilled tomato, baked beans, hash brown, sautéed mushrooms & a slice of toast. Add freshly squeezed juice & coffee

SPANISH BREAKFAST

Two farm fresh eggs, sautéed mushrooms, potato confit, asparagus, turkey chorizo and a slice of toast with a choice of breakfast chicken sausage or beef bacon. Add freshly squeezed juice & coffee

MIGAS

Traditional Spanish breakfast made from bread pieces, turkey chorizo, breakfast chicken sausage, beef bacon, garlic & olive oil with two farm fresh eggs

ENGLISH BREAKFAST

Choose any 2 items:

Beef bacon, Spanish turkey ham, breakfast chicken sausage, sautéed mushrooms, grilled tomato, baked beans or hash browns, served with two farm fresh eggs, & a slice of toast

Add freshly squeezed juice & coffee

TOAST

Slices from a rustic bread loaf served with butter & preserves

OMELETTE

Three farm fresh eggs served with toast.

Choice of additional filling:

Sautéed onions / Tomatoes

Sautéed mushrooms

Cheese

Beef bacon / Turkey ham

Smoked salmon trout

EGGS BENEDICT

Two poached eggs on toast with Hollandaise sauce.

Choice of:

Smoked salmon trout

Spanish turkey ham

SCRAMBLED EGGS

with smoked salmon trout on toast

CHURROS

Crispy pastry served with warm chocolate

CONTINENTAL BREAKFAST

Choice of one croissant - plain or chocolate, served with fresh fruit juice & coffee

FRENCH TOAST

Classic french toast served with maple syrup, butter & preserves

PANCAKES

Homemade pancakes served with maple syrup, butter & preserves

Choice of additional ingredient:

Blueberries

Chocolate chips

Bananas

MUESLI

Our own blend of muesli, dried fruit & nuts served with cold milk

FRESH FRUIT SALAD

Assorted fruits served with greek yoghurt & honey

SOUPS & SALADS

WILD MUSHROOM SOUP

With black truffle poached eggs

BULLABESA

Seafood soup with salmon & saffron alioli

CÆSAR SALAD

Crisp romaine lettuce tossed in classic Cæsar dressing with an egg, toasted croutons & bacon bits (Cæsar dressing contains anchovies)

Add crispy breaded chicken breast

Add marinated salmon trout

MARINATED SALMON TROUT SALAD

with mixed greens, cherry tomatoes & mushrooms

BACALAO SALAD

Spanish cod fish with mixed greens & tomatoes in a lemon dressing served with black olive toast

CRISPY BRIE CHEESE SALAD

With mixed greens, berry vinaigrette & cripsy beef bacon

CHICKEN SALAD

Roasted chicken with mixed greens and topped with poached egg, hollandaise sauce and walnuts

MAINS

SPRING CHICKEN

Served with escalivada & piquillo peppers drizzled in parsley oil

RIB EYE (200GM)

Served with roasted vegetables & potatoes with creamy mushroom sauce

TENDERLOIN (200GM)

Served with truffle mash potatoes & sautéed button mushrooms with red wine jus

LAMB CUTLETS(300GM)

Served with ratatouille & potatoes with rosemary sauce

SALMON TROUT CONFIT

Served with creamy seafood Spanish rice

BURGERS

SPICY CHICKEN BURGER

Chicken patty topped with onion confit & cheddar cheese, served with French fries & chilli mayonnaise

CHEESE BURGER

Grilled beef patty with lettuce, cheese, tomato & mayonnaise and gherkins

LA BODEGA BURGER

Grilled beef patty with camembert cheese & berry coulis

BURGER TOPPINGS

Onions / Fried Egg / Mushrooms / Cheddar Cheese / Turkey Ham / Beef Bacon

SANDWICHES

BRAISED LAMB SANDWICH

Pulled lamb with spicy cherry tomato and olive sauce served with rocket salad

CHICKEN TANDOORI PITA

Warm chicken marinated in tandoori spices, mint yoghurt, red onions & spinach in a pita pocket

ROASTED MEDITERRANEAN VEGETABLES SANDWICH

Char-grilled capsicum, onions, zucchini, eggplant & basil pesto

SALT BEEF SANDWICH

Warm sliced salt beef with sauerkraut, dijon mustard, melted cheddar & gherkins

CLUB SANDWICH

A triple decker sandwich with smoked turkey ham, beef bacon, cheddar cheese & fried egg

MARINATED SALMON TROUT WITH BABA GHANOUSH

Baba Ghanoush a traditional Levantine eggplant spread with marinated salmon trout, onions, sour cream, tomato & mixed leaves

MARINATED CHICKEN BREAST SANDWICH

Sautéed mixed mushrooms, roasted peppers, sun-dried tomatoes & marinated chicken breast with melted Brie cheese

DIPS & PATÉS

MILK ALLIOLI

Homemade milk mayonnaise with garlic

PATÉ DE TOMATE

Made from sun-dried & fresh tomato paté

PASTA

SPAGHETTI FRUTTI DI MARE

With prawns, mussels, clams, & squid tossed in light tomato cream sauce or aglio olio

CHILLI LINGUINE WITH COBIA FISH

With preserved lemon & grilled zucchini in aglio olio

PENNE BOLOGNESE

With beef ragout & parmesan crackers

SPAGHETTI CARBONARA

With beef bacon and mushrooms

DESSERTS

CREMA CATALANA

The Spanish version of crème brûlée

TIRAMISU

CREPES Sweet Crepes

Nutella and banana / Nutella and strawberry / Lemon and caster sugar / Peanut butter and strawberry jam

WAFFLES

Choice of topping:

Nutella and vanilla ice cream / Peanut butter and vanilla ice cream / Maple syrup and vanilla ice cream

VOLCÁN DE CHOCOLATE

Molten-centered chocolate cake served with vanilla ice cream

TORRIJA

Fried bread soaked in milk served with vanilla ice cream

FLAN DE HUEVO

Spanish crème caramel

CHEESE PUDDING

BLUEBERRY SUNDAE

Vanilla ice cream with lemon slices, digestive biscuit crumble & blueberry ripple

CHOCOLATE BANANA SUNDAE

Chocolate ice cream with Oreo cookie crumbs & banana purée

LA BODEGA SWEET TOUR

Volcán de chocolate, cheese pudding, torrija with crema catalana sauce

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Volcán de chocolate, cheese pudding, torrija with crema catalana sauce

PATÉ DE POLLO

Chicken liver paté

ASSORTED PATÉ

Milk Alioli, Paté tomate & Paté de Pollo

Served with fresh Baguette & Spanish crackers