

Vermouth

Yzaguirre Rojo or Blanco (120ml)
served with marinated mediterranean olives
and Iberico Cheese.

Apperitivos

Aceitunas Mixta

Spanish Queen green olive & Kalamata black olives,
pearl onions, baby gherkins, piquillo pepper.

Cecina

Spanish air-dried beef, green peppercorn and
grated Manchego cheese.

Ensalada Griega

Cold roasted tomato stuffed with cucumber,
olives & feta cheese.

Tortilla Espinacha Piñón

Traditional Spanish omelette with spinach and pine nuts.

Tortilla Patatas y Chorizo

Traditional Spanish omelette with chicken
chorizo and potatoes.

Boquerones y Anchoas

Marinated & cured anchovies served with
roasted pepper and pate de aceitunas.

Ensaladilla Rusa

Spanish potato and tuna salad served with
marinated salmon and herring caviar.

TOASTED

Club Sandwich

A triple decker sandwich with chicken ham,
beef bacon, cheddar cheese and fried egg on panini.

Chicken Tandoori

Chicken marinated in tandoori spices, mint yoghurt,
pickled red onions & spinach in a pita pocket.

Chicken & Brie

Sautéed mixed mushrooms, roasted peppers,
sun-dried tomatoes & Ras el Hanout marinated
chicken breast with melted Brie on panini.

Classic Salt Beef

Warm sliced salt beef with cornichons & Colman's
English mustard on batard bread.

Soups & Salads

Mediterranean Seafood Sou

Mixed seafood in a tomato broth.

Wild Mushroom Soup

With wild mushrooms & truffled poached egg.

Cecina Caesar Salad

Crisp romaine lettuce tossed in classic Caesar
dressing with quail eggs, croutons & cecina.

Cheese and Poached Pear Salad

Crispy goats' cheese served with poached pear in
red wine, rucola, pine nuts & berry dressing.

Chicken Salad

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

Marinated Salmon Trout Salad

with mixed greens, shredded egg, cherry tomatoes
& mushrooms in lemon dressing.

La Bodega's Red Sangria

A refreshing chilled punch made with
Torres Vina Brava, Matusalem Platino,
orange liqueur, orange juice & lemonade.

Tiojito

Tio Pepe sherry with a splash of sprite,
freshly crushed mint leaves
and served over ice.



Classics

Champinones al Ajillo

Button mushrooms sautéed with butter,
garlic and parsley.

Berenjenas con Salsa de Pimientos

Braised eggplant with red pepper sauce.

Patatas Bravas

Potatoes in spicy tomato sauce and alioli.

Gambas al Ajillo

Tiger prawns sautéed in olive oil, garlic
and chilli.

Albondigas Saint Climent

Lamb meatballs in a rich brandy sauce.

Salchichas al Diablo

Spicy chicken chorizo sausage sautéed
with onions, chili & spicy tomato sauce.

Queso de Cabra

Fried Spanish goat's cheese served with
lemon honey.

Queso de Mahon

Fried Spanish cheese with paté tomate.

Yakitori con Alioli

Spicy chicken skewers with lemon alioli.

Solomillo al Queso Azul

Tenderloin served with Spanish blue
cheese sauce & roasted sweet potatoes.

Chuletas de Cordero a la Parrilla

Grilled lamb cutlets with gratinated
alioli.

Tapas are those irresistible delicacies that are eaten hot or cold, served plain or as an artistic flight or fancy, as an introduction to the main meal. Take a tip from the Spaniards and make eating a relaxing, all enveloping pursuit. Learn, as they say in Spain, to: "vivir para comer" (live to eat) instead of "comer para vivir" (eat to live)!

!QUE APROVECHE!

TAPAS Y RACIONES

Pulpo a la Gallega

Spanish octopus served mashed sweet
potatoes & paprika oil.

Calamares Fritos

Crispy squid rings with squid ink alioli.

Vieiras a la Parrilla

Seared scallops with spicy papaya
salsa topped with herring caviar.

Piquillo Relleno

Chicken chorizo stuffed in roasted
piquillo pepper served with mojo picon.

Croquetas de Trufa

Truffle & mushrooms croquettes served
with lemon alioli and creamy pesto.

Calamar Relleno

Squid stuffed with spicy lamb ragout
served with saffron cream sauce.

Pincho De Cordero Con Alioli Y Chutney De Albaricoco

Marinated lamb skewer with alioli
and apricot chutney.

Nori Envueltos Salmón

Grilled salmon trout wrapped in Japanese
seaweed served with caramelised onion,
pepper and miso mustard sauce.

Ostra al Horno

Tragheanna Bay oyster baked with
creamy garlic spinach, parmesan cheese
and topped with herring caviar.

Alitas de Pollo

Spicy barbequed chicken wings with
Goma dressing.

Rollos de Pollo

Chicken thigh stuffed with spicy chicken
chorizo sausage and cheese.

Hamburguesas de Pollo

Spicy chicken sliders with pickles
and olives.

Sardinas a la Parrilla

Grilled sardines with chili scallion dressing.

Sharing Platters, Pâtés

Montaditos Platter

Mix platter of tapas on toast.

Plato de Entremeses

Cecina, Smoked turkey ham, Beef pepperoni and
beef Milano with mixed olives, piparras pepper,
Spanish potato salad, Manchego cheese served
with Membrillo, water crackers and fresh baguette.

Tabla de Quesos

Cheese platter; Brie, Camembert, Manchego &
Spanish Blue Cheese served with Membrillo,
Walnuts, dried apricot, green apple, fresh
baguette & water crackers.

Trio de Patés

Black olive paté, sun dried tomato paté & chicken
liver paté. Served with baguette & water crackers.

Tabla de Quesos
With a bottle of Sangre de
Toro red, white or rosé

Plato de Entremeses
With a bottle of Sangre de
Toro red, white or rosé

Paella

Paella de Pollo y Setas

Spanish rice cooked with chicken
and mushrooms.

Arroz Negro con Calamares y Gambas con Alioli

Spanish rice with squid ink, baby cuttlefish
& tiger prawns, topped with alioli.

Paella Valenciana Mixta

Spanish rice cooked with prawns, chicken,
clam, baby cuttlefish & mussels with peas.

Pasta La Vista

Frutti di Mare

Spaghetti with prawns, mussels, clams & baby cuttlefish
tossed in tomato sauce or aglio e olio with Herring caviar.

Duck Ravioli

Ravioli stuffed with foie gras & duck rilette in
mushroom sauce.

Pappardelle Beef Cheek

Braised beef cheek tossed with homemade pappardelle.

KING SIZED

T-Bone Steak

With grilled vegetable, spicy harissa and shallot
red wine sauce.

Black Angus Beef Tenderloin

With potato gratin, balsamic reduction and
sautéed wild mushrooms.

Lemon Sole

Potato confit, pearl onion, edamame beans
and prawn bisque butter sauce.

Duck Leg Confit

Sweet potato mash, rucola and star anise
infused orange reduction.

Rack of Lamb

Honey mustard glazed NZ lamb, roasted
pumpkin with chimichurri sauce.

Spring Chicken

Samfaina terrine, mashed potatoes and pesto sauce.

La Bodega Burger

Grilled Beef patty with rucola, onion marmalade,
gherkins, cheddar cheese and foie gras.

Sweet Endings

Chocolate Volcano

Molten-centered chocolate cake served with
vanilla ice cream.

Turrón de Jijona y dulce de Membrillo con Helado

Almond nougat and sweet quince paste with
vanilla ice cream.

Crema Catalana

The Spanish version of crème brûlée.

R&R 43

Licor 43 with Rum & Raisin ice cream and pistachios.

Lemon Meringue Tarts

With hazelnut ice cream.

Soft Serve Vanilla