

BREAKFAST

(Serving from 8am till 12pm)

LA BODEGA'S BIG BREAKFAST

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

ENGLISH BREAKFAST

Choose any 2 items:

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

Add freshly squeezed juice & coffee

ON THE PAN

(Serving from 8am till 12pm)

BACON CARBONARA

Beef bacon, potatoes, onions, button mushrooms & two soft baked eggs in carbonara sauce
Add freshly squeezed juice & coffee

HUEVOS AL PLATO CON CHORIZO

Spicy chicken chorizo sausage, roasted red capsicum, onions & two soft baked eggs with grated mozzarella in tomato sauce
Add freshly squeezed juice & coffee

MIGAS

Traditional Spanish breakfast made from bread pieces, Smoked turkey ham, chicken chorizo sausage, beef bacon, garlic & olive oil with two farm fresh egg, cooked to order
Add freshly squeezed juice & coffee

CREAMY SPINACH

Creamy spinach sautéed with garlic, nutmeg, marinated tomatoes, grated mozzarella, blue cheese with two soft baked eggs

Add freshly squeezed juice & coffee

SPANISH FRITTATA

Eggs cooked with onions, tomatoes, spinach, potatoes and spicy chicken chorizo

Add freshly squeezed juice & coffee

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OMELETTE

Three farm fresh eggs served with toast & side salad

Choice of additional filling:

Sautéed onions/tomatoes

Sautéed mushrooms

Cheese

Beef bacon

Smoked turkey ham

Smoked salmon trout

EGGS BENEDICT WITH SMOKED SALMON

Two poached eggs on toast with smoked salmon, avocado, red onions, coriander & Hollandaise sauce

Add freshly squeezed juice & coffee

EGGS FLORENTINE

Sautéed spinach & mushroom tart with gratinated cheese, topped with a poached egg, served with paté de tomate & Hollandaise sauce

Add freshly squeezed juice & coffee

PANCAKES

Homemade pancakes served with whipping cream

Chocolate

Chocolate sauce, strawberries & almonds

Blueberry

Blueberry sauce & mint leaves

Banana

Sautéed banana slices & maple syrup

MUESLI

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

FRESH FRUIT SALAD

Assorted fruits served with Greek yoghurt & honey

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GOLDEN TOAST

French toast served with fresh strawberries, caramelised bananas, maple syrup & berry coulis

CONTINENTAL BREAKFAST

Choose from croissant, chocolate croissant, or toast, served with a freshly squeezed juice & coffee

CLASSIC TOAST

Slice of rustic bread loaf served with mascarpone, butter & preserves

Choice of: white, rye or wholemeal

ON THE SIDE

Baked beans

Sautéed mushrooms

Hash browns

Grilled asparagus

Two farm fresh eggs on toast

Chicken ham

Beef bacon

Smoked turkey ham

Breakfast chicken sausage

APERITIVO

Yzaguirre Rojo or Blanco (120ml)

Served with marinated Mediterranean olives & Ibérico cheese

SHARING PLATTERS, APERITIVOS & PATÉS

TABLA DE QUESOS

Cheese Platter; Brie, Camembert, Manchego & Spanish blue cheese served with fresh baguette & table water crackers

ACEITUNAS VERDES MARINADAS

Green olives marinated in black peppercorns & peppers

ACEITUNAS A LA SEVILLANA

Black olives marinated in paprika

MOJO PICÓN

Roasted pepper & chilli dip

PATÉ DE ACEITUNAS NEGRAS

Kalamata olives & anchovies

PATÉ DE TOMATE

Sun-dried tomato paté

PATÉ DE HÍGADO DE POLLO

Chicken liver paté

TRIO DE PATÉS

Paté de aceitunas negras, paté de tomate & paté de hígado de pollo served with fresh baguette & Spanish crackers

Served with fresh Baguette & table water crackers

TAPAS Y RACIONES

PATATAS BRAVAS

Potatoes in spicy tomato sauce & garlic mayonnaise

CHAMPIÑONES AL AJILLO

Button mushrooms sautéed with butter, garlic & parsley

BERENJENAS CON SALSA DE PIMIENTOS

Braised eggplant with red pepper sauce

TORTILLA ESPAÑOLA

Traditional Spanish omelette with potatoes & onions
Traditional Spanish omelette with potatoes, onions & spicy chicken chorizo

SALCHICHAS AL DIABLO

Chicken chorizo sausage sautéed with onions, chilli & spicy tomato sauce

YAKITORI CON ALIOLI

Spicy chicken skewers with alioli

POLLO AL AJILLO PICANTE

Sautéed chicken in olive oil with garlic & chilli

ALBÓNDIGAS SAINT CLIMENT

Lamb meatballs in a rich brandy sauce

CHULETAS DE CORDERO A LA PARRILLA

Grilled NZ lamb cutlets with gratinated alioli

GAMBAS AL AJILLO

Tiger prawns sautéed in olive oil, garlic & chilli

GAMBAS EN SALSA DE PIMIENTOS

Tiger prawns sautéed with roasted pepper sauce

QUESO DE MAHÓN

Fried Mahon cheese served with paté de tomate

SARDINAS A LA PARRILLA

Grilled sardines with chilli scallion dressing

QUESO DE CABRA

Fried goats' cheese with lemon honey

TAPAS Y RACIONES

PULPO A LA GALLEGA

Spanish octopus served with mashed potatoes & paprika oil

SOLOMILLO AL QUESO AZUL

Tenderloin with Spanish blue cheese sauce & roasted potatoes

CARACOLES AL HORNO

Baked snails with herbed brandy butter

ENSALADILLA RUSA

Potato, carrot & tuna salad served with marinated salmon & herring caviar

MATRIMONIO DE BOQUERONES Y ANCHOAS

Spanish mixed marinated & cured anchovies served with roasted peppers, paté de aceitunas negras, grated tomato & Spanish crackers

CROQUETAS DE SALCHICHÓN

Turkey salchichón croquettes

CALAMARES FRITOS

Crispy squid rings with alioli

PINCHO DE CORDERO, CON ALIOLI Y CHUTNEY DE ALBARICOQUE

Marinated lamb skewer with alioli and apricot chutney

CHANQUETES PICANTES CON ALIOLI DE LIMÓN

Crispy spicy whitebait with lemon alioli

POLLO POP

Chicken bites with garlic, chilli & sautéed onions

ALITAS DE POLLO PICANTES

Spicy chicken wings

PAPAS FRITAS EN BOLSA CON MOJO PICÓN

Spanish potato crisps fried in olive oil with pepper & chilli dip

PAELLAS

All paellas are cooked in a traditional paella pan with Spanish rice & saffron. Please allow 30min preparation time.

PAELLA DE POLLO Y SETAS

Spanish rice cooked with chicken drumettes, wild mushrooms & peas

ARROZ NEGRO DE CALAMARES Y GAMBAS CON ALIOLI

Spanish rice with squid ink, squid & tiger prawns, topped with alioli

PAELLA VALENCIANA MIXTA

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

SOUPS & SALADS

MEDITERRANEAN SEAFOOD SOUP

Mixed seafood in a tomato broth

WILD MUSHROOM SOUP

With wild mushrooms and a truffled poached egg

CÆSAR SALAD

Crisp romaine lettuce tossed in classic Caesar dressing with an egg, toasted croutons & bacon bits
Add crispy breaded chicken breast
Add marinated salmon trout

MARINATED SALMON TROUT SALAD

With mixed greens, shredded egg, cherry tomatoes & mushrooms in a lemon dressing

CHICKEN SALAD

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

CHEESE AND POACHED PEAR SALAD

Crispy goats' cheese served with poached pear in red wine, mixed greens, nut and berry dressing

MAINS

SPRING CHICKEN

Served with samfaina, mashed potatoes and pesto

ANGUS TENDERLOIN (250GM)

Served with sweet potato fondant & roasted pepper wrapped asparagus with red wine jus

ANGUS RIB EYE (250GM)

Served with roast potatoes, cherry tomatoes, creamy mushroom sauce

BRAISED LAMB SHANK

Served with garlic mash and confit of leeks with lamb jus

SALMON TROUT CONFIT

Served with creamy squid ink rice, edamame beans, paté de tomate and saffron cream sauce

PASTAS

FRUTTI DI MARE

Spaghetti with prawns, mussels, clams & squid tossed in tomato sauce or aglio e olio

LINGUINE SPICY PRAWNS

With asparagus in spicy creamy sauce

LINGUINE MEATBALL

With beef meatballs in a tomato sauce

FETTUCINE CARBONARA

With smoked turkey ham & mushrooms in a creamy sauce

SPAGHETTI AGLIO E OLIO

With chicken tossed with mushrooms in oregano, olive oil, garlic & chilli

PENNE PESTO

With sautéed vegetables in pesto sauce

* Option of gluten free spaghetti available

BURGERS

SPICY CHICKEN BURGER

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

LA BODEGA CHEESE BURGER

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

LAMB BURGER

Grilled lamb patty with mint yoghurt & crumbled feta cheese

BURGER TOPPINGS

Onions

Fried egg

Mushrooms

Cheddar cheese

Turkey ham

Beef bacon

SANDWICHES

(Serving from 12pm till 5pm)

CHICKEN TANDOORI PITA

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

SALT BEEF

Warm sliced salt beef with cornichons & Colman's English mustard on rye

CLUB SANDWICH

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

MARINATED CHICKEN

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

CHEDDAR CHEESE PLOUGHMAN'S

Cheddar cheese & Branston pickles and spring onions on white bread

COLD ROAST LAMB

Sliced roast lamb with tomato relish on ciabatta

CURRIED TURKEY

Roasted turkey with sultanas, mango chutney & almond flakes in a curried mayonnaise on ciabatta

RARE ROAST BEEF

Sliced rare roast beef with horseradish cream & gherkins on rye

DESSERTS

DUO DE CREMAS CATALANAS

The Spanish version of crème brûlée in both classic & coffee flavours

APPLE CRUMBLE

Apple & ginger baked with sultanas topped with crumble & vanilla ice-cream

CHOCOLATE BROWNIE

Warm chocolate brownie, served with a scoop of vanilla ice-cream

TURRÓN DE JIJONA Y DULCE DE MEMBRILLO CON HELADO

Almond nougat & quince paste with vanilla ice-cream