



## Menu

### CONTACTLESS MENU

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THE QR CODE TO VIEW  
OUR MENU



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### IMPRESS YOUR GUESTS!

For both cocktail party and seated dinner events we offer preset or customized menus along with paella packages for groups of 10 or more.

Please inquire at [info@bodegadc.com](mailto:info@bodegadc.com)

## TABLAS

<b>Tabla de Quesos Españoles con Acompañamientos</b> <i>Chef's Selection of Spanish Cheeses and Accompaniments</i>	19
<b>Tabla de Jamón Serrano con Manchego</b> <i>Jamón Serrano with Manchego Cheese</i>	21

## SOUPS

<b>Sopa de Lentejas</b> <i>Lentil Soup with Chorizo Sausage</i>	9
<b>Gazpacho Andaluz</b> <i>Traditional Andalucían Chilled Gazpacho Soup</i>	8
<b>Sopa de Pescado con Fideos</b> <i>Traditional Seafood Broth with Shrimp, Clams, Mussels and Fideo Noodles</i>	14

## SALADS

<b>Ensalada de Peras y Nueces</b> <i>Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette</i>	11
<b>Ensalada de la Casa</b> <i>Romaine Lettuce tossed in a Garlic Anchovy Dressing topped with shaved Idiazábal Cheese</i>	11
<b>Ensalada de Tomate con Bonito del Norte</b> <i>Beefsteak Tomatoes, Onions and Bonito Tuna</i>	13

## COLD TAPAS

<b>Boquerones con Guindilla Vasca</b> <i>Cured, Marinated Anchovies with Basque Pepper</i>	10
<b>Aceitunas de la Casa con Guindilla Vasca</b> <i>Marinated House Olives with Basque Peppers</i>	9
<b>Tostada de Queso de Cabra con Miel</b> <i>Toasted Bread with Goat Cheese and Honey</i>	10
<b>Pan con Tomate y Jamón Serrano</b> <i>Catalonian Tomato Bread with Jamón Serrano</i>	11
<b>Pan con Tomate y Queso Manchego</b> <i>Catalonian Tomato Bread with Manchego Cheese</i>	10

## HOT TAPAS

<b>Pimientos del Piquillo a la Plancha</b> <i>Seared Piquillo Peppers with Sea Salt</i>	10
<b>Croquetas de Pollo</b> <i>Crispy, Golden Chicken Croquettes</i>	11
<b>Tortilla Española</b> <i>Spanish Tortilla – Potato, Onion and Egg Omelet</i>	9
<b>Arroz Meloso de Setas y Queso Idiazabal</b> <i>Creamy Mushroom Rice with Idiazabal Cheese</i>	12

*Please inform your server of any food allergies*

## HOT TAPAS

<b>Judías Verdes Finas Salteadas con Almendras</b>	<b>12</b>
<i>French Green Beans with Almonds</i>	
<b>Setas a la lancha</b>	<b>12</b>
<i>Grilled Seasonal Mushrooms with Olive Oil and Sea Salt</i>	
<b>Espinacas a la Catalana</b>	<b>12</b>
<i>Sautéed Spinach with Pine Nuts, Apples and Raisins</i>	
<b>Dátiles con Tocino</b>	<b>10</b>
<i>Crispy Dates Wrapped In Bacon</i>	
<b>Patatas Bravas</b>	<b>9</b>
<i>Crispy Potatoes tossed in a Spicy Ali-Oli topped with garlic Ali-Oli</i>	
<b>Salmón con Aceitunas y Alcaparras</b>	<b>14</b>
<i>Salmon with Olives, Capers and Shallots</i>	
<b>Camarones a la Plancha</b>	<b>16</b>
<i>Grilled Head-On Prawns with Sea Salt and Olive Oil</i>	
<b>Gambas al Ajillo</b>	<b>16</b>
<i>Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil</i>	
<b>Calamares Fritos con Ali-Oli</b>	<b>12</b>
<i>Fried Calamari with Ali-Oli</i>	
<b>Pulpo a la Plancha</b>	<b>13</b>
<i>Seared Octopus with Potatoes and Smoked Paprika</i>	
<b>Sepia a la Plancha</b>	<b>14</b>
<i>Cuttlefish Grilled with Crismona Olive Oil and Sea Salt</i>	
<b>Mejillones al Vapor</b>	<b>12</b>
<i>Steamed Mussels in a White Wine and Saffron Broth</i>	
<b>Atún a la Plancha con Cebolla Caramelizada</b>	<b>15</b>
<i>Seared Tuna with Caramelized Onions</i>	
<b>Brocheta de Pollo al Ajillo con Salsa Picante de Pimiento</b>	<b>12</b>
<i>Grilled Chicken Skewers served with Pepper Emulsion</i>	
<b>Pimientos del Piquillo Rellenos de Costilla de Buey</b>	<b>14</b>
<i>Piquillo Peppers Stuffed with Braised Beef Short Ribs and Served Au Jus</i>	
<b>Albóndigas Estofadas</b>	<b>12</b>
<i>Cocktail Meatballs Stewed in a Red Wine Sauce</i>	
<b>Chuletillas de Cordero con Vino Tinto</b>	<b>18</b>
<i>Grilled Lamb Chops with Red Wine Sauce</i>	
<b>Bistek a la Plancha</b>	<b>15</b>
<i>Seared Beef Steak a la Plancha</i>	
<b>Chistorra Vasca a la Plancha</b>	<b>12</b>
<i>Grilled Basque Chorizo Sausage with Smoked Paprika</i>	
<b>Chorizo de la Casa a la Parilla</b>	<b>12</b>
<i>Grilled Traditional Spanish Chorizo Sausage</i>	

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

## PAELLAS

A Spanish Tradition!

Individual / (Serves 2 to 3)

<b>Paella Marinera con Bogavante</b>	<b>35</b>	<b>68</b>
<i>Seafood Paella with Monkfish, Clams, Mussels, Squid, Scallops, Shrimp &amp; Lobster</i>		
<b>Arroz Abanda</b>	<b>24</b>	<b>48</b>
<i>Paella of Shrimp, Monkfish, Squid &amp; Scallops</i>		
<b>Paella de Pollo y Chorizo</b>	<b>22</b>	<b>44</b>
<i>Chicken and Chorizo Paella</i>		
<b>Paella Vegetariana</b>	<b>22</b>	<b>44</b>
<i>Vegetables Paella</i>		
<b>Paella de Pollo con Gambón</b>	<b>24</b>	<b>48</b>
<i>Spicy Chicken &amp; Tiger Prawn Paella</i>		

## ENTREES

<b>Pollo al Ajillo</b>	<b>22</b>
<i>Traditional Garlic Chicken Breast, served with Green Beans and Mashed Potatoes</i>	
<b>Salmon a la Plancha</b>	<b>24</b>
<i>Seared Salmon Fillet, served with Catalian Spinach and Mashed Potatoes</i>	
<b>Bistek</b>	<b>28</b>
<i>Grilled 10oz NY Steak, topped with Red Wine Sauce, Served with Crispy Potatoes and seasonal Mushrooms</i>	

## PICASO \$110

### DINNER PACKAGE FOR 2

**To share : Tabla de Quesos Espanoles**

**Choose 2 : Cold Tapas Or Salads**

**Choose 3 : Hot Tapas**

**Choose 1 : Paella Vegetariana**

**Paella de Pollo con Gambon**

**Paella de Pollo y Chorizo**

**Paella Marinera (Add \$10.00)**

**Dessert 1 : Tarta De Chocolate**

**Crema Catalana**

**1/2 PRICE SANGRIA**

**WHEN PAIRED WITH DINNER PACKAGE**



## BOTELLAS DE CERVEZA / BOTTLED BEER

ESTRELLA DAM	8	AMSTEL LIGHT	7
MAHOU ESTRELLA	8	CORONA	7
STELLA	7	ALHAMBRA ROJA	9
HEINEKEN	7	ALHAMBRA RESERVA	8
KALIBER N/A	7	BOLD ROCK CIDER	7

## ESPUMOSO / SPARKLING

CAVA, FREIXENET, BRUT	9
CAVA, DIBON, ROSE, BRUT	12

## VINOS BLANCOS / WHITE WINES

ALBARIÑO, COLUMNA, <i>Rias Baixas</i>	12
CHARDONNAY, ENATE	10
VERDEJO, BROTOS, <i>Rueda</i>	11
SAUVIGNON BLANC, LAS CASAS	11
ROSE, MARQUES DE CACERES, <i>Rioja</i>	11

## VINOS TINTOS/RED WINES

TEMPRANILLO, HAZAÑA	12
TEMPRANILLO, FINCA LA MATA	14
GARNACHA, HERENCIA ALTES	12
CABERNET, BARON D BREG	12
BLEND, BLACK SLATE	13

SANGRIA	GL	PITCHER
RED	9	28
CAVA	10	36

## **MARTINIS-12**

### POMEGRANATE-TINI

*Pama Liqueur, Vodka, Pomegranate & Lime Juices*

### MARY'S GREYHOUND

*Hendrick's Gin, Ruby Red Grapefruit, Agave & Rosemary*

### SKINNY COCONUT

*Coconut Rum, Coconut Water & Pineapple Juice*

### ST. RITA MARTINI

*El Jimador Silver Tequila, St Germaine & Lime*

## **COCKTAILS-12**

### CUCUMBER MOSCOW MULE

*Cucumber Lime Vodka, Ginger Beer & Lime Juice*

### MOJITO

*Rum, Lime, Mint and Sugar*

### CAIPIRINHA

*Cachaça, Simple Syrup & Lime*

### CUCUMBER COLLINS

*Hendrick's Gin, St. Germaine, Cucumber & Lime*

### HIBISCUS MARGARITA

*Hibiscus Tequila, Orange Liqueur, Agave Nectar & Lime*