

BODEGA MAIN

APERITIVOS

(Bar Snacks)

PAN Y ACEITE DE OLIVA organic breads served with a side of spanish evoo	4
OLIVAS house marinated mixed olives	5
MARCONAS spanish almonds salted and sweet with rosemary	8
PAN CON TOMATE grilled bread with tomato and olive oil	4

SOPAS Y ENSALADAS

(Soups and Salads)

SOPA DEL DÍA soup of the day	6
EL “CAESAR” artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego <i>add grilled pork loin \$4</i>	10
ENSALADA MIXTA artisan romaine, olives, tomatoes, red onion, baby artichokes, hard boiled eggs, olive oil and vinegar dressing	10
ENSALADA DE HINOJO shaved fennel, red onion, citrus, roasted pine nuts <i>add sautéed prawns \$4</i>	9
ENSALADILLA DE RÚCULA baby arugula, apples, dates, red onion, crumbled goat cheese, marcona almonds with olive oil and white balsamic	10

VERDURAS

(Vegetables)

PATATAS BRAVAS dad’s famous twice fried potatoes, zesty dressing <i>add a fried egg \$2</i> <i>add aioli \$2</i>	6
TORTILLA ESPAÑOLA potato omelette, aioli, mixed olives	8
CHAMPIÑONES sauteed mixed mushrooms, garlic, sherry, finely grated aged manchego <i>add a fried egg \$2</i>	8
PISTO ANDALUZ stewed peppers, tomatoes, squash, onions <i>add a fried egg \$2</i>	8
PIMIENTOS DE PADRÓN blistered peppers, maldon salt	8
PIQUILLOS RELLENOS piquillo peppers stuffed with goat cheese, basil, dates and marcona almonds	9

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS assorted spanish cheeses, fruits and nuts	16
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	8
JAMÓN SERRANO cured spanish ham, olive oil	10
JAMÓN IBÉRICO DE BELLOTA hand carved, aged 48 months JOSELITO ham, the finest in the world	30
SALCHICHÓN IBÉRICO iberian, cured pork sausage, seasoned simply with salt and pepper	10
CHORIZO IBÉRICO dry cured pork sausage made with garlic and paprika	10
TABLA DE QUESOS Y EMBUTIDOS mixed spanish cheeses and meats, olives	25
TABLA DE IBÉRICOS assortment of the finest charcuterie from Spain <i>add to any charcuterie: grilled bread, with tomato and olive oil \$4</i>	25

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE marinated white anchovy filets, piquillo pepper marmalade	10
FILETES DE SARDINAS AHUMADAS smoked sea salt cured sardine filets with fig jam on toast	10

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO sautéed prawns in garlic and chillies with sherry	8
ARROZ ESPAÑOL seafood rice pilaf with saffron	10
CALAMARES FRITOS deep fried squid, aioli	10
MEJILLONES A LA MARINARA fresh mussels, peppery tomato sauce	12
PULPO A LA PARILLA grilled octopus, piquillo romesco	12
CHIPIRONES sautéed baby squid, garlic and wine	10

CARNES

(Meats)

POLLO FRITO brined and fried full chicken wings, free range, garlic and sherry	8
LENGUA ESTOFADA beef tongue, tomato, onion and capers	10
MONTADITOS DE LOMO marinated and grilled pork loin	9
ALBÓNDIGAS meatballs, tomato sauce, grated manchego	10
CHORIZO A LA PARRILLA grilled spicy pork sausage, mustard	9
CHISTORRA A LA SIDRA sauteed thin pork sausage finished with basque cider	9
PINCHO MORUNO grilled skewers of marinated AAA beef	12
CALLOS A LA MADRILEÑA beef tripe, tomato, chorizo and paprika	10

CONEJO RIOJANA slow cooked rabbit, tomato and wine sauce	16
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COSTILLAS DE RES braised short ribs	24
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CHULETILLAS DE CORDERO rosemary marinated and grilled lamb chops	16
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PAELLAS - two servings per order

PAELLA MIXTA saffron rice with seafood, chicken, chorizo and pork (30 min)	32
PAELLA NEGRA squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	32
PAELLA JARDINERA saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)	32

RETRO POP - glass bottles

POP SHOPPE grape, blackcherry, or cream soda	3
COCA COLA	3
FANTA ORANGE	3

SANGRIA

GLASS	8
HALF PITCHER	17
PITCHER	27

IN SUPPORT OF

REXNIHL
breast cancer

Every Monday, 15 percent of all food sales will be donated to Rethink Breast Cancer



A SUSTAINABLE CHOICE

Ⓜ denotes gluten friendly

18% Gratuity will be added for parties of 8 or more

-bodega on main

DESSERTS

CREMA CATALANA	8
crème brûlée	
PAN DE CALATRAVA	8
bread pudding with figs, dates, dulce de leche	
BOMBÓN DE HIGOS	8
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	8
aged manchego cheese and quince jelly	
CHURROS	8
served with hot dipping chocolate and vanilla mascarpone	
HELADO DEL DÍA	10
daily sundae, fruits, nuts	

SAUCES - bottles

GF BRAVA SAUCE (375ml)	6.99
spicy spanish tomato & roasted garlic sauce	
GF PIQUILLO RELISH (250ml)	5.99
sweet piquillo peppers & caramelized onion relish	
GF ROMESCO SAUCE (250ml)	7.99
roasted almonds, piquillo peppers & spanish paprika	

COFFEE

TÉ	3
choice of organic teas	
CAFÉ SOLO	3
rich creamy espresso	
CAFÉ CORTADO	3.5
espresso cut with a bit of steamed milk	
CAFÉ CON LECHE	5
espresso and steamed milk	
CARAJILLO	7
espresso with torres 5 brandy	
CAFÉ BOMBÓN	5
espresso with condensed milk	
CAFÉ 43	7
double espresso with licor 43	
CAFÉ MADRID	9
spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	

bienvenidos.

BOD
EGA
MAIN

Daily Specials

BRUNCH SPECIALS SAT & SUN 11-3 PM

SUNDAY	Segura Viudas Brut - Bottle	25
	Segura Viudas Brut Rosado - Bottle	25
MONDAY	House Wines	6
	Red / Rosé / White	
TUESDAY	San Miguel	4
	Jameson Shot	4
WEDNESDAY	Sangria Special	
	glass 6, 1/2 pitcher 15, full pitcher 22	
THURSDAY	Alhambra bottle	4
	Altos Tequila Shot	4

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