

# BODEGA ON MAIN

## APERITIVOS

(Bar Snacks)

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

## SOPAS Y ENSALADAS

(Soups and Salads)

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

## VERDURAS

(Vegetables)

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

## QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

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

## MARISCOS

(Seafood Tapas - Cold)

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

## MARISCOS

(Seafood Tapas - Hot)

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

## CARNES

(Meats)

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

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

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

## RETRO POP - glass bottles

<b>POP SHOPPE</b> grape, blackcherry, or cream soda	<b>3</b>
<b>COCA COLA</b>	<b>3</b>
<b>FANTA ORANGE</b>	<b>3</b>

## SANGRIA

<b>GLASS</b>	<b>8</b>
<b>HALF PITCHER</b>	<b>17</b>
<b>PITCHER</b>	<b>27</b>

IN SUPPORT OF  
**REXNIHL**  
breast cancer

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

 **ocean wise**® A SUSTAINABLE CHOICE

ⓄF 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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