

BODEGA MAIN

Cocktail Party Menu Effective October 1, 2019

OLIVAS *(vegetarian)*

house marinated mixed olives

MARCONAS *(vegetarian)*

spanish almonds salted and sweet with rosemary

ENSALADILLA RUSA *(gluten friendly)*

spanish potato salad with tuna, shrimp, and aioli

ALBÓNDIGAS

meatballs, tomato sauce, grated manchego

CEVICHE *(gluten friendly)*

fresh prawns and scallops in a citrus marinade

TORTILLA ESPAÑOLA *(vegetarian and gluten friendly)*

traditional potato omelette, aioli

PIQUILLOS RELLENOS *(vegetarian and gluten friendly)*

piquillo peppers stuffed with goat cheese, basil, dates and marcona almonds

MEMBRILLO Y QUESO *(vegetarian)*

aged manchego cheese and quince jelly

MONTADITOS

assorted tapa-sized spanish sandwiches made with jamón serrano, chorizo, salchichón ibérico
can substitute jamón ibérico de bellota for an additional \$5 per person

CHORIPÁN

chistorra sausage in a bun with grainy mustard

PIMIENTOS DE PADRÓN *(vegetarian and gluten friendly)*

blistered peppers, maldon salt

ESCALIVADA *(vegetarian)*

grilled vegetables on a crostini

PAELLA MIXTA *(gluten friendly)*

Saffron rice with seafood, chicken, chorizo and pork

CHURROS *(vegetarian)*

served with hot dipping chocolate and vanilla mascarpone

\$50 per person plus tax and gratuity

*Additional Vegetarian, Vegan, and Gluten Friendly options available upon request
Please advise us of any food allergies or special dietary requirements*