

BODEGA ON MAIN

APERITIVOS

(Bar Snacks)

PAN Y ACEITE DE OLIVA organic breads served with a side of spanish evoo	4
OLIVAS house marinated mixed olives	6
MARCONAS spanish almonds salted and sweet with rosemary	10
PAN CON TOMATE grilled bread with tomato and olive oil	6

SOPAS Y ENSALADAS

(Soups and Salads)

GAZPACHO the famous cold soup	7
EL “CAESAR” artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego <i>add grilled pork loin or sautéed prawns \$4</i>	12
ENSALADA MIXTA artisan romaine, olives, tomatoes, red onion, baby artichokes, hard boiled eggs, olive oil and vinegar dressing <i>add grilled pork loin or sautéed prawns \$4</i>	12
ENSALADA DE HINOJO shaved fennel, red onion, citrus, roasted pine nuts <i>add grilled pork loin or sautéed prawns \$4</i>	12
ENSALADILLA DE RÚCULA baby arugula, apples, dates, red onion, crumbled goat cheese, marcona almonds with olive oil and white balsamic <i>add grilled pork loin or sautéed prawns \$4</i>	12

VERDURAS

(Vegetables)

PATATAS BRAVAS dad’s famous twice fried potatoes, zesty dressing <i>add a fried egg \$2</i> <i>add aioli \$2</i>	8
TORTILLA ESPAÑOLA potato omelette, aioli, mixed olives	9
CHAMPIÑONES sauteed mixed mushrooms, garlic, sherry, finely grated aged manchego <i>add a fried egg \$2</i>	10
PISTO ANDALUZ stewed peppers, tomatoes, squash, onions <i>add a fried egg \$2</i>	10
PIMIENTOS DE PADRÓN blistered peppers, maldon salt	10
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	18
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	10
JAMÓN SERRANO cured spanish ham, olive oil	14
JAMÓN IBÉRICO DE BELLOTA Cinco Jotas acorn-fed 100% ibérico ham	32
SALCHICHÓN IBÉRICO iberian, cured pork sausage, seasoned simply with salt and pepper	12
CHORIZO IBÉRICO dry cured pork sausage made with garlic and paprika	12
TABLA DE QUESOS Y EMBUTIDOS mixed spanish cheeses and meats, olives	30
TABLA DE IBÉRICOS assortment of the finest charcuterie from Spain <i>add to any charcuterie: grilled bread, with tomato and olive oil \$4</i>	30

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE marinated white anchovy filets, piquillo pepper marmalade	12
MOJAMA cured tuna in olive oil with a dried fruit chutney	10
CEVICHE seafood salad, fresh lemon, red onion and herbs	12

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO sautéed prawns in garlic and chillies with sherry	10
ARROZ ESPAÑOL seafood rice pilaf with saffron	12
CALAMARES FRITOS deep fried squid, aioli	12
MEJILLONES A LA MARINARA fresh mussels, peppery tomato sauce	14
PULPO A LA PARILLA grilled octopus, piquillo romesco	14
CHIPIRONES sautéed baby squid, garlic and wine	12
BACALAO A LA VIZCAÍNA cod with a tomato and red pepper sauce	16

CARNES

(Meats)

POLLO FRITO brined and fried full chicken wings, free range, garlic and sherry	10
LENGUA ESTOFADA beef tongue, tomato, onion and capers	10
MONTADITOS DE LOMO marinated and grilled pork loin	10
ALBÓNDIGAS meatballs, tomato sauce, grated manchego	12
CHORIZO A LA PARRILLA grilled spicy pork sausage, mustard	12
CHISTORRA A LA SIDRA sauteed thin pork sausage finished with basque cider	12
PINCHO MORUNO grilled skewers of marinated AAA beef	16
CALLOS A LA MADRILEÑA beef tripe, tomato, chorizo and paprika	14
COSTILLAS DE RES braised short ribs	26
CHULETILLAS DE CORDERO rosemary marinated and grilled lamb chops	18
POLLO RIOJANA chicken with tomato and wine sauce	16

PAELLAS - two servings per order

PAELLA MIXTA saffron rice with seafood, chicken and chorizo (30 min)	36
PAELLA NEGRA squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	36
PAELLA JARDINERA saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)	36
PAELLA SENYORET gentleman’s style paella, peeled and de-shelled seafood, lobster (30 min)	58

RETRO POP - glass bottles

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

SANGRIA

GLASS	10
HALF PITCHER	19
PITCHER	28

IN SUPPORT OF

REXNIHL
breast cancer

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

Please ask your Server about our Daily Features and Specials

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



A SUSTAINABLE CHOICE

ⓄF denotes gluten friendly

-bodega on main

DESSERTS

CREMA CATALANA	9
crème brûlée	
PUDÍN	9
bread pudding with Pedro Ximénez toffee sauce	
BOMBÓN DE HIGOS	9
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	10
aged manchego cheese and quince jelly	
CHURROS	9
served with hot dipping chocolate and vanilla mascarpone	
TARTA DE QUESO	10
cheesecake, dulce de leche, marcona almonds, sea salt	

SAUCES - bottles

GF BRAVA SAUCE (375ml)	8.99
spicy spanish tomato & roasted garlic sauce	
GF PIQUILLO RELISH (250ml)	7.49
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	8
double espresso with licor 43, served hot or iced	
CAFÉ MADRID	10
spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	
OROCHATA 43	8
iced licor 43 orochata with espresso	

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 (6oz) / 9 (9oz)	
	Red / Rosé / White	
TUESDAY	San Miguel	4
	Jameson Shot	4
WEDNESDAY	Sangria Special	
	glass 8, 1/2 pitcher 16, full pitcher 24	
THURSDAY	Alhambra Bottle	4
	Altos Tequila Shot	4

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