

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	8
MARCONAS spanish almonds salted and sweet with rosemary	10
PAN CON TOMATE grilled bread with tomato and olive oil	8

SOPAS Y ENSALADAS

(Soups and Salads)

GAZPACHO the famous cold soup	8
EL “CAESAR” artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego <i>add grilled pork loin or sautéed prawns \$4</i>	14
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>	14
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>	14

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	10
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	20
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	12
JAMÓN SERRANO cured spanish ham, olive oil	16
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	32
TABLA DE IBÉRICOS assortment of the finest charcuterie from Spain <i>add to any charcuterie: grilled bread, with tomato and olive oil \$4</i>	32

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE marinated white anchovy filets, piquillo pepper marmalade	15
MOJAMA cured tuna in olive oil with a dried fruit chutney	12
CEVICHE seafood salad, fresh lemon, red onion and herbs	16

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO sautéed prawns in garlic and chillies with sherry	10
ARROZ ESPAÑOL seafood rice pilaf with saffron	15
CALAMARES FRITOS deep fried squid, aioli	15
MEJILLONES A LA MARINARA fresh mussels, peppery tomato sauce	15
PULPO A LA PARILLA grilled octopus, piquillo romesco	15
CHIPIRONES sautéed baby squid, garlic and wine	15
BACALAO A LA VIZCAÍNA cod with a tomato and red pepper sauce	18

CARNES

(Meats)

POLLO FRITO brined and fried full chicken wings, free range, garlic and sherry	12
LENGUA ESTOFADA beef tongue, tomato, onion and capers	14
MONTADITOS DE LOMO marinated and grilled pork loin	12
ALBÓNDIGAS meatballs, tomato sauce, grated manchego	15
CHORIZO A LA PARRILLA grilled spicy pork sausage, mustard	14
CHISTORRA A LA SIDRA sauteed thin pork sausage finished with basque cider	14
PINCHO MORUNO grilled skewers of marinated AAA beef	19
CALLOS A LA MADRILEÑA beef tripe, tomato, chorizo and paprika	15
COSTILLAS DE RES braised short ribs	28
CHULETILLAS DE CORDERO rosemary marinated and grilled lamb chops	18
POLLO RIOJANA chicken with tomato and wine sauce	18

PAELLAS - two servings per order

PAELLA MIXTA saffron rice with seafood, chicken and chorizo (30 min)	38
PAELLA NEGRA squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	38
PAELLA JARDINERA saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)	38
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	4
COCA COLA	4
FANTA ORANGE	4

SANGRIA

GLASS	12
HALF PITCHER	20
PITCHER	30

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

Please ask your Server about our Daily Features and Specials

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

-bodega on main

DESSERTS

CREMA CATALANA	9
crème brûlée	
PUDÍN	9
bread pudding with Pedro Ximénez toffee sauce	
BOMBÓN DE HIGOS	10
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	12
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	8
espresso with torres 5 brandy	
CAFÉ BOMBÓN	7
espresso with condensed milk	
CAFÉ 43	10
double espresso with licor 43, served hot or iced	
CAFÉ MADRID	14
spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	
OROCHATA 43	10
iced licor 43 orochata with espresso	

bienvenidos.

BOD
EGA
MAIN

Daily Specials

BRUNCH SPECIALS SAT & SUN 11-3 PM

SUNDAY	Segura Viudas Brut - Bottle	30
	Segura Viudas Brut Rosado - Bottle	30
MONDAY	House Wines 7 (6oz) / 10 (9oz)	
	Red / Rosé / White	
TUESDAY	San Miguel	4
	Jameson Shot	4
WEDNESDAY	Sangria Special	
	glass 10, 1/2 pitcher 18, full pitcher 28	
THURSDAY	Alhambra Bottle	4
	Altos Tequila Shot	4

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