

BODEGA ON MAIN

APERITIVOS

(Bar Snacks)

PAN Y ACEITE DE OLIVA organic breads served with a side of spanish evoo	5
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	9

SOPAS Y ENSALADAS

(Soups and Salads)

SOPA DEL DÍA soup of the day	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>	9
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
BERENJENAS CON MIEL fried eggplant with honey	12

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS assorted spanish cheeses, fruits and nuts	22
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	34
TABLA DE IBÉRICOS assortment of the finest charcuterie from Spain <i>add to any charcuterie: grilled bread, with tomato and olive oil \$4</i>	34

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE marinated white anchovy filets, piquillo pepper marmalade	16
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	12
ARROZ ESPAÑOL seafood rice pilaf with saffron	16
CALAMARES FRITOS deep fried squid, aioli	16
MEJILLONES A LA MARINARA fresh mussels, peppery tomato sauce	15
PULPO A LA PARILLA grilled octopus, piquillo romesco	16
CHIPIRONES sautéed baby squid, garlic and wine	16
BACALAO A LA VIZCAÍNA cod with a tomato and red pepper sauce	19

CARNES

(Meats)

POLLO FRITO brined and fried full chicken wings, free range, garlic and sherry	13
LENGUA ESTOFADA beef tongue, tomato, onion and capers	15
MONTADITOS DE LOMO marinated and grilled pork loin	13
ALBÓNDIGAS meatballs, tomato sauce, grated manchego	15
CHORIZO A LA PARRILLA grilled spicy pork sausage, mustard	15
CHISTORRA A LA SIDRA sauteed thin pork sausage finished with basque cider	15
PINCHO MORUNO grilled skewers of marinated AAA beef	20
CALLOS A LA MADRILEÑA beef tripe, tomato, chorizo and paprika	16
COSTILLAS DE RES braised short ribs	29
CHULETILLAS DE CORDERO rosemary marinated and grilled lamb chops	20
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

Please ask your Server about our Daily Features and Specials

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

DESSERTS

CREMA CATALANA	10
crème brûlée	
PUDÍN	10
bread pudding with Pedro Ximénez toffee sauce	
BOMBÓN DE HIGOS	12
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	12
aged manchego cheese and quince jelly	
CHURROS	10
served with hot dipping chocolate and vanilla mascarpone	
TARTA DE QUESO	14
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	12
double espresso with licor 43, served hot or iced	
CAFÉ MADRID	16
spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	
OROCHATA 43	12
iced licor 43 orochata with espresso	

bienvenidos.

BOD
EGA
MAIN

Daily Specials

BRUNCH SPECIALS SAT & SUN 11-3 PM

SUNDAY	Anna de Codorniu - Blanc de Blancs - Bottle	30
MONDAY	House Wines	7 (6oz) / 10 (9oz)
	Red / Rosé / White	
TUESDAY	Valencia Sour (20oz)	5
	Jameson Shot	4
WEDNESDAY	Sangria Special	
	glass 10, 1/2 pitcher 18, full pitcher 28	
THURSDAY	Alhambra Bottle	5
	Tequila Shot	4

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

1014 main street
604 565 8815
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IN SUPPORT OF
REXNIHL
breast cancer
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