

BODEGA 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	10

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>	16
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>	16
ENSALADA DE HINOJO shaved fennel, red onion, citrus, roasted pine nuts <i>add grilled pork loin or sautéed prawns \$4</i>	14
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>	16

VERDURAS

(Vegetables)

PATATAS BRAVAS dad’s famous twice fried potatoes, zesty dressing <i>add a fried egg \$3</i> <i>add aioli \$2</i>	9
TORTILLA ESPAÑOLA potato omelette, aioli, mixed olives	12
CHAMPIÑONES sauteed mixed mushrooms, garlic, sherry, finely grated aged manchego <i>add a fried egg \$3</i>	11
PISTO ANDALUZ stewed peppers, tomatoes, squash, onions <i>add a fried egg \$3</i>	11
PIMIENTOS DE PADRÓN blistered peppers, maldon salt	11
PIQUILLOS RELLENOS piquillo peppers stuffed with goat cheese, basil, dates and marcona almonds	10
BERENJENAS CON MIEL fried eggplant with honey	14

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS assorted spanish cheeses, fruits and nuts	25
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	13
JAMÓN SERRANO cured spanish ham, olive oil	18
JAMÓN IBÉRICO DE BELLOTA Cinco Jotas acorn-fed 100% ibérico ham	34
SALCHICHÓN IBÉRICO iberian, cured pork sausage, seasoned simply with salt and pepper	14
CHORIZO IBÉRICO dry cured pork sausage made with garlic and paprika	14
TABLA DE QUESOS Y EMBUTIDOS mixed spanish cheeses and meats, olives	38
TABLA DE IBÉRICOS assortment of the finest charcuterie from Spain <i>add to any charcuterie: grilled bread, with tomato and olive oil \$6</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	18

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO sautéed prawns in garlic and chillies with sherry	14
ARROZ ESPAÑOL seafood rice pilaf with saffron	16
CALAMARES FRITOS deep fried squid, aioli	16
MEJILLONES A LA MARINARA fresh mussels, peppery tomato sauce	18
PULPO A LA PARILLA grilled octopus, piquillo romesco	19
CHIPIRONES sautéed baby squid, garlic and wine	18
BACALAO A LA VIZCAÍNA cod with a tomato and red pepper sauce	20

CARNES

(Meats)

POLLO FRITO brined and fried full chicken wings, free range, garlic and sherry	14
LENGUA ESTOFADA beef tongue, tomato, onion and capers	16
MONTADITOS DE LOMO marinated and grilled pork loin	14
ALBÓNDIGAS meatballs, tomato sauce, grated manchego	16
CHORIZO A LA PARRILLA grilled spicy pork sausage, mustard	16
CHISTORRA A LA SIDRA sauteed thin pork sausage finished with basque cider	16
PINCHO MORUNO grilled skewers of marinated AAA beef	22
CALLOS A LA MADRILEÑA beef tripe, tomato, chorizo and paprika	18

COSTILLAS DE RES braised short ribs	32
---	-----------

CHULETILLAS DE CORDERO rosemary marinated and grilled lamb chops	22
POLLO RIOJANA chicken with tomato and wine sauce	20

PAELLAS - two servings per order

PAELLA MIXTA saffron rice with seafood, chicken and chorizo (30 min)	42
PAELLA NEGRA squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	42
PAELLA JARDINERA saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)	42
PAELLA SENYORET gentleman’s style paella, peeled and de-shelled seafood, lobster (30 min)	62

RETRO POP - glass bottles

POP SHOPPE grape, blackcherry, or cream soda	4
COCA COLA	4
FANTA ORANGE	4

SANGRIA

GLASS	14
HALF PITCHER	22
PITCHER	32



RECOMMENDED

Please ask your Server about our Daily Features and Specials

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

Ⓜ denotes gluten friendly

-bodega on main

DESSERTS

CREMA CATALANA	12
crème brûlée	
PUDÍN	12
bread pudding with Pedro Ximénez toffee sauce	
BOMBÓN DE HIGOS	13
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	13
aged manchego cheese and quince jelly	
CHURROS	12
served with hot dipping chocolate and vanilla mascarpone	
TARTA DE QUESO	16
cheesecake, dulce de leche, marcona almonds, sea salt	

SAUCES - bottles

Ⓜ BRAVA SAUCE (375ml)	8.99
spicy spanish tomato & roasted garlic sauce	
Ⓜ PIQUILLO RELISH (250ml)	7.49
sweet piquillo peppers & caramelized onion relish	
Ⓜ 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	35
MONDAY	House Wines	7 (6oz) / 10 (9oz) Red / Rosé / White
TUESDAY	Valencia Sour (20oz)	6
	Jameson Shot	5
WEDNESDAY	Sangria Special	
	glass 10, 1/2 pitcher 18, full pitcher 28	
THURSDAY	Alhambra Bottle	5
	Tequila Shot	5

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

1014 main street
604 565 8815
www.bodegaonmain.com
@bodegaonmain
#bodeganights #bodegaonmain

IN SUPPORT OF
REXNIHL
breast cancer
2023-04-23