

# BODEGA MAIN

## APERITIVOS

(Bar Snacks)

|                                                                                   |           |
|-----------------------------------------------------------------------------------|-----------|
| <b>PAN Y ACEITE DE OLIVA</b><br>organic breads served with a side of spanish evoo | <b>5</b>  |
| <b>OLIVAS</b><br>house marinated mixed olives                                     | <b>8</b>  |
| <b>MARCONAS</b><br>spanish almonds salted and sweet with rosemary                 | <b>10</b> |
| <b>PAN CON TOMATE</b><br>grilled bread with tomato and olive oil                  | <b>10</b> |

## SOPAS Y ENSALADAS

(Soups and Salads)

|                                                                                                                                                                                                       |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>SOPA DEL DÍA</b><br>soup of the day                                                                                                                                                                | <b>8</b>  |
| <b>EL “CAESAR”</b><br>artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego<br><i>add grilled pork loin or sautéed prawns \$4</i>                                                         | <b>16</b> |
| <b>ENSALADA MIXTA</b><br>artisan romaine, olives, tomatoes, red onion, baby artichokes, hard boiled eggs, olive oil and vinegar dressing<br><i>add grilled pork loin or sautéed prawns \$4</i>        | <b>16</b> |
| <b>ENSALADA DE HINOJO</b><br>shaved fennel, red onion, citrus, roasted pine nuts<br><i>add grilled pork loin or sautéed prawns \$4</i>                                                                | <b>14</b> |
| <b>ENSALADILLA DE RÚCULA</b><br>baby arugula, apples, dates, red onion, crumbled goat cheese, marcona almonds with olive oil and white balsamic<br><i>add grilled pork loin or sautéed prawns \$4</i> | <b>16</b> |

## VERDURAS

(Vegetables)

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

## QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

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

## MARISCOS

(Seafood Tapas - Cold)

|                                                                                           |           |
|-------------------------------------------------------------------------------------------|-----------|
| <b>BOQUERONES EN VINAGRE</b><br>marinated white anchovy filets, piquillo pepper marmalade | <b>16</b> |
| <b>MOJAMA</b><br>cured tuna in olive oil with a dried fruit chutney                       | <b>12</b> |
| <b>CEVICHE</b><br>seafood salad, fresh lemon, red onion and herbs                         | <b>18</b> |

## MARISCOS

(Seafood Tapas - Hot)

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

## CARNES

(Meats)

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

|                                               |           |
|-----------------------------------------------|-----------|
| <b>COSTILLAS DE RES</b><br>braised short ribs | <b>32</b> |
|-----------------------------------------------|-----------|

|                                                                            |           |
|----------------------------------------------------------------------------|-----------|
| <b>CHULETILLAS DE CORDERO</b><br>rosemary marinated and grilled lamb chops | <b>22</b> |
| <b>POLLO RIOJANA</b><br>chicken with tomato and wine sauce                 | <b>20</b> |

## PAELLAS - two servings per order

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

## RETRO POP - glass bottles

|                                                        |          |
|--------------------------------------------------------|----------|
| <b>POP SHOPPE</b><br>grape, blackcherry, or cream soda | <b>4</b> |
| <b>COCA COLA</b>                                       | <b>4</b> |
| <b>FANTA ORANGE</b>                                    | <b>4</b> |

## SANGRIA

|                     |           |
|---------------------|-----------|
| <b>GLASS</b>        | <b>14</b> |
| <b>HALF PITCHER</b> | <b>22</b> |
| <b>PITCHER</b>      | <b>32</b> |



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

|                                                     |      |
|-----------------------------------------------------|------|
| 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 |      |

bienvenidos.

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   | NorthPaw Brew Co. 6                         |    |
|           | Seasonal (Rotating)                         |    |
|           | Cerveza La Roja (20oz can)                  |    |
| WEDNESDAY | Sangria Special                             |    |
|           | glass 10, 1/2 pitcher 18, full pitcher 28   |    |
| THURSDAY  | Alhambra Bottle                             | 5  |
|           | Tequila Shot                                | 5  |

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                                |     |

BOD  
EGA  
MAIN

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

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604 565 8815  
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IN SUPPORT OF  
REXNIHL  
breast cancer  
2023-04-23