

# BOD EGA MAIN

## APERITIVOS

(Bar Snacks)

<b>PAN Y ACEITE DE OLIVA</b>	<b>5</b>
organic breads served with a side of spanish evoo	
<b>OLIVAS</b>	<b>9</b>
house marinated mixed olives	
<b>MARCONAS</b>	<b>11</b>
spanish almonds salted and sweet with rosemary	
<b>PAN CON TOMATE</b>	<b>10</b>
grilled bread with tomato and olive oil	

## SOPAS Y ENSALADAS

(Soups and Salads)

<b>GAZPACHO</b>	<b>8</b>
the famous cold soup	
<b>ENSALADILLA RUSA</b>	<b>14</b>
spanish potato salad with tuna, shrimp, and aioli	
<b>EL "CAESAR"</b>	<b>16</b>
artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego	
<i>add grilled pork loin or sautéed prawns \$4</i>	
<b>ENSALADA MIXTA</b>	<b>16</b>
baby artichokes, hard boiled eggs, olive oil and vinegar dressing	
<i>add grilled pork loin or sautéed prawns \$4</i>	
<b>ENSALADA DE HINOJO</b>	<b>14</b>
shaved fennel, red onion, citrus, roasted pine nuts	
<i>add grilled pork loin or sautéed prawns \$4</i>	
<b>ENSALADILLA DE RÚCULA</b>	<b>16</b>
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>	

## VERDURAS

(Vegetables)

<b>PATATAS BRAVAS</b>	<b>9</b>
dad's famous twice fried potatoes, zesty dressing	
<i>add a fried egg \$3   add aioli \$2</i>	
<b>TORTILLA ESPAÑOLA</b>	<b>13</b>
potato omelette, aioli, mixed olives	
<b>CHAMPIÑONES</b>	<b>12</b>
sautéed mixed mushrooms, garlic, sherry, finely grated aged manchego	
<i>add a fried egg \$3</i>	
<b>PISTO ANDALUZ</b>	<b>11</b>
stewed peppers, tomatoes, squash, onions	
<i>add a fried egg \$3</i>	
<b>PIMIENTOS DE PADRÓN</b>	<b>12</b>
blistered peppers, maldon salt	
<b>PIQUILLOS RELLENOS</b>	<b>11</b>
piquillo peppers stuffed with goat cheese, basil, dates and marcona almonds	
<b>BERENJENAS CON MIEL</b>	<b>15</b>
fried eggplant with honey	

## QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

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

## MARISCOS

(Seafood Tapas - Cold)

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

## MARISCOS

(Seafood Tapas - Hot)

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

## CARNES

(Meats)

<b>POLLO FRITO</b>	<b>14</b>
brined and fried full chicken wings, free range, garlic and sherry	
<b>LENGUA ESTOFADA</b>	<b>16</b>
beef tongue, tomato, onion and capers	
<b>MONTADITOS DE LOMO</b>	<b>15</b>
marinated and grilled pork loin	
<b>ALBÓNDIGAS</b>	<b>16</b>
meatballs, tomato sauce, grated manchego	
<b>CHORIZO A LA PARRILLA</b>	<b>18</b>
grilled spicy pork sausage, mustard	
<b>CHISTORRA A LA SIDRA</b>	<b>18</b>
sautéed thin pork sausage finished with basque cider	
<b>PINCHO MORUNO</b>	<b>22</b>
grilled skewers of marinated AAA beef	
<b>CALLOS A LA MADRILEÑA</b>	<b>19</b>
beef tripe, tomato, chorizo and paprika	
<b>COSTILLAS DE RES</b>	<b>32</b>
braised short ribs	
<b>CHULETILLAS DE CORDERO</b>	<b>22</b>
rosemary marinated and grilled lamb chops	
<b>POLLO RIOJANA</b>	<b>20</b>
chicken with tomato and wine sauce	

## PAELLAS - two servings per order

<b>PAELLA MIXTA</b>	<b>44</b>
saffron rice with seafood, chicken and chorizo (30 min)	
<b>PAELLA NEGRA</b>	<b>44</b>
squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	
<b>PAELLA JARDINERA</b>	<b>44</b>
saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)	
<b>PAELLA SENYORET</b>	<b>62</b>
gentleman's style paella, peeled and de-shelled seafood, lobster (30 min)	

## RETRO POP - glass bottles

<b>POP SHOPPE</b>	<b>4</b>
grape, blackcherry, or cream soda	
<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>

Please ask your Server about our Daily Features and Specials

18% Gratuity will be added for parties of 6 or more

**OCEAN WISE** RECOMMENDED

Ⓞ denotes gluten friendly

-bodega on main

## DESSERTS

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

## SAUCES - bottles

GF BRAVA SAUCE (375ml) spicy spanish tomato & roasted garlic sauce	8.99
GF PIQUILLO RELISH (250ml) sweet piquillo peppers & caramelized onion relish	7.49
GF ROMESCO SAUCE (250ml) roasted almonds, piquillo peppers & spanish paprika	7.99

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	Tequila Shot 6 NorthPaw Brew Co. 6 Seasonal (Rotating) Cerveza La Roja (20oz can)	
WEDNESDAY	Sangria Special glass 10, 1/2 pitcher 18, full pitcher 28	
THURSDAY	Estrella Daura (330ml) 6 Jameson Shot 6	

## COFFEE

TÉ choice of organic teas	3
CAFÉ SOLO rich creamy espresso	3
CAFÉ CORTADO espresso cut with a bit of steamed milk	3.5
CAFÉ CON LECHE espresso and steamed milk	5
CARAJILLO espresso with torres 5 brandy	8
CAFÉ BOMBÓN espresso with condensed milk	7
CAFÉ 43 double espresso with licor 43, served hot or iced	12
CAFÉ MADRID spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	16
OROCHATA 43 iced licor 43 orochata with espresso	12

BOD  
EGA  
MAIN

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

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IN SUPPORT OF  
**REXNIHL**  
breast cancer

2024-03-30