

BODEGA MAIN

APERITIVOS

(Bar Snacks)

PAN Y ACEITE DE OLIVA organic breads served with a side of spanish evoo	6
OLIVAS house marinated mixed olives	10
MARCONAS spanish almonds salted and sweet with rosemary	11
PAN CON TOMATE grilled bread with tomato and olive oil	10

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>	16
ENSALADA MIXTA 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, french beans, oranges, herbed mascarpone, candied marconas <i>add grilled pork loin or sautéed prawns \$4</i>	16
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
ENSALADILLA RUSA spanish potato salad with tuna, shrimp, and aioli	16

VERDURAS

(Vegetables)

PATATAS BRAVAS dad’s famous twice fried potatoes, zesty dressing <i>add a fried egg \$3 add aioli \$2</i>	10
TORTILLA ESPAÑOLA potato omelette, aioli, mixed olives	14
CHAMPIÑONES sauteed mixed mushrooms, garlic, sherry, finely grated aged manchego <i>add a fried egg \$3</i>	13
PISTO ANDALUZ stewed peppers, tomatoes, squash, onions <i>add a fried egg \$3</i>	13
PIMIENTOS DE PADRÓN blistered peppers, maldon salt	13
PIQUILLOS RELLENOS piquillo peppers stuffed with goat cheese, basil, dates and marcona almonds	12
BERENJENAS CON MIEL fried eggplant with honey	16

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS assorted spanish cheeses, fruits and nuts	26
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	14
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	15
CHORIZO IBÉRICO dry cured pork sausage made with garlic and paprika	15
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>	36

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE marinated white anchovy filets, piquillo pepper marmalade	18
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	15
ARROZ ESPAÑOL seafood rice pilaf with saffron	18
CALAMARES FRITOS deep fried squid, aioli	19
MEJILLONES A LA MARINARA fresh mussels, peppery tomato sauce	21
PULPO A LA PARILLA grilled octopus, piquillo romesco	21
CHIPIRONES sautéed baby squid, garlic and wine	19

CARNES

(Meats)

POLLO FRITO brined and fried full chicken wings, free range, garlic	16
LENGUA ESTOFADA beef tongue, tomato, onion and capers	18
MONTADITOS DE LOMO marinated and grilled pork loin	16
ALBÓNDIGAS meatballs, tomato sauce, grated manchego	18
CHORIZO A LA PARRILLA grilled spicy pork sausage, mustard	19
CHISTORRA A LA SIDRA sauteed thin pork sausage finished with basque cider	19
PINCHO MORUNO grilled skewers of marinated AAA beef	24
CALLOS A LA MADRILEÑA beef tripe, tomato, chorizo and paprika	20
COSTILLAS DE RES braised short ribs	35
CHULETILLAS DE CORDERO rosemary marinated and grilled lamb chops	25
POLLO RIOJANA chicken with tomato and wine sauce	22
IBÉRICO TOMOHAWK grilled Ibérico pork chop, mojo verde sauce	26

PAELLAS - two servings per order

PAELLA MIXTA saffron rice with seafood, chicken and chorizo (30 min)	46
PAELLA NEGRA squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	46
PAELLA JARDINERA saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, french beans, grilled fennel, cherry tomatoes, broccolini, cauliflower and peas (30 min)	46
PAELLA SENYORET gentleman’s style paella, peeled and de-shelled seafood, lobster (30 min)	66

RETRO POP - glass bottles

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

SANGRIA

GLASS	16
HALF PITCHER	24
PITCHER	34

Please ask your Server about our Daily Features and Specials

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



RECOMMENDED

Ⓜ denotes gluten friendly

-bodega on main

DESSERTS

CREMA CATALANA	12
crème brûlée	
BOMBÓN DE HIGOS	14
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	14
aged manchego cheese and quince jelly	
CHURROS	14
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)	9
spicy spanish tomato & roasted garlic sauce	
GF PIQUILLO RELISH (250ml)	8
sweet piquillo peppers & caramelized onion relish	
GF ROMESCO SAUCE (250ml)	8
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	8 (6oz) / 12 (9oz) Red / Rosé / White
TUESDAY	Tequila Shot	6
	NorthPaw Brew Co.	6
	Seasonal (Rotating)	
WEDNESDAY	Sangria Special	
	glass 10, 1/2 pitcher 18, full pitcher 28	
THURSDAY	Cerveza la Roja (20 oz can)	6
	Jameson Shot	6

COFFEE

TÉ	4
choice of organic teas	
CAFÉ SOLO	3½
rich creamy espresso	
CAFÉ CORTADO	4
espresso cut with a bit of steamed milk	
CAFÉ CON LECHE	6
espresso and steamed milk	
CARAJILLO	10
espresso with torres 5 brandy	
CAFÉ BOMBÓN	8
espresso with condensed milk	
CAFÉ 43	14
double espresso with licor 43, served hot or iced	
CAFÉ MADRID	17
spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	
HORCHATA 43	15
iced licor 43 horchata with espresso	

BOD
EGA
MAIN

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
2025-05-04