

BOD EGA MAIN

APERITIVOS

(Bar Snacks)

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

SOPAS Y ENSALADAS

(Soups and Salads)

SOPA DEL DIA	8
soup of the day	
EL "CAESAR"	16
artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego <i>add grilled pork loin or sautéed prawns \$4</i>	
ENSALADA MIXTA	16
baby artichokes, hard boiled eggs, olive oil and vinegar dressing <i>add grilled pork loin or sautéed prawns \$4</i>	
ENSALADA DE HINOJO	16
shaved fennel, red onion, french beans, oranges, herbed mascarpone, candied marconas <i>add grilled pork loin or sautéed prawns \$4</i>	
ENSALADILLA DE RÚCULA	16
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)

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

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS	26
assorted spanish cheeses, fruits and nuts	
MEMBRILLO Y QUESO	14
aged manchego cheese and quince jelly	
JAMÓN SERRANO	18
cured spanish ham, olive oil	
JAMÓN IBÉRICO DE BELLOTA	34
Cinco Jotas acorn-fed 100% ibérico ham	
SALCHICHÓN IBÉRICO	15
iberian, cured pork sausage, seasoned simply with salt and pepper	
CHORIZO IBÉRICO	15
dry cured pork sausage made with garlic and paprika	
TABLA DE QUESOS Y EMBUTIDOS	38
mixed spanish cheeses and meats, olives	
TABLA DE IBÉRICOS	36
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)

BOQUERONES EN VINAGRE	18
marinated white anchovy filets, piquillo pepper marmalade	
CEVICHE	18
seafood salad, fresh lemon, red onion and herbs	

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO	15
sautéed prawns in garlic and chillies with sherry	
ARROZ ESPAÑOL	18
seafood rice pilaf with saffron	
CALAMARES FRITOS	19
deep fried squid, aioli	
MEJILLONES A LA MARINARA	21
fresh mussels, peppery tomato sauce	
PULPO A LA PARILLA	21
grilled octopus, piquillo romesco	
CHIPIRONES	19
sautéed baby squid, garlic and wine	

CARNES

(Meats)

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

PAELLAS - two servings per order

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

RETRO POP - glass bottles

POP SHOPPE	4
grape, blackcherry, or cream soda	
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

OCEAN WISE RECOMMENDED

Ⓞ denotes gluten friendly

-bodega on main

DESSERTS

CREMA CATALANA crème brûlée	12
BOMBÓN DE HIGOS brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	14
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	14
CHURROS served with hot dipping chocolate and vanilla mascarpone	14
TARTA DE QUESO cheesecake, dulce de leche, marcona almonds, sea salt	16

COFFEE

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

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 8 (6oz) / 12 (9oz)
Red / Rosé / White

TUESDAY Tequila Shot 6
\$3 off Negroni 13

WEDNESDAY Sangria Special
glass 10, 1/2 pitcher 18, full pitcher 28

THURSDAY \$3 off Margarita 13
Jameson Shot 6

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

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