

BODEGA ON MAIN

APERITIVOS

(Bar Snacks)

PAN Y ACEITE DE OLIVA **4**
organic breads served with a side
of spanish evoo

OLIVAS **5**
house marinated mixed olives

MARCONAS **8**
spanish almonds salted and
sweet with rosemary

SOPAS Y ENSALADAS

(Soups and Salads)

GAZPACHO **6**
the famous cold soup

EL “CAESAR” **10**
artisan romaine lettuce, aioli,
crispy chickpeas, shaved manchego
add grilled pork loin \$4

ENSALADA MIXTA **10**
artisan romaine, olives, tomatoes, red onion,
baby artichokes, hard boiled eggs,
olive oil and vinegar dressing

ENSALADA DE HINOJO **9**
shaved fennel, red onion, citrus,
roasted pine nuts
add sautéed prawns \$4

ENSALADILLA DE RÚCULA **10**
baby arugula, apples, dates, red onion,
crumbled goat cheese, marcona almonds
with olive oil and white balsamic

VERDURAS

(Vegetables)

PATATAS BRAVAS **6**
dad’s famous twice fried potatoes,
zesty dressing
add a fried egg \$2
add aioli \$1½

TORTILLA ESPAÑOLA **7**
traditional potato omelette, aioli

CHAMPIÑONES **8**
sauteed mixed mushrooms, garlic, sherry,
finely grated aged manchego
add a fried egg \$2

PISTO ANDALUZ **7**
stewed peppers, tomatoes,
squash, onions
add a fried egg \$2

PIMIENTOS DE PADRÓN **7**
blistered peppers, maldon salt

PIQUILLOS RELLENOS **9**
piquillo peppers stuffed with goat cheese,
basil, dates and marcona almonds

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS **16**
assorted spanish cheeses, fruits and nuts

MEMBRILLO Y QUESO **8**
aged manchego cheese and quince jelly

JAMÓN SERRANO **10**
cured spanish ham, olive oil

JAMÓN IBÉRICO DE BELLOTA **19**
the finest ham in the world

SALCHICHÓN IBÉRICO **8**
cured sausage seasoned simply with
salt and pepper

CHORIZO PALACIOS PICANTE **8**
dry cured pork sausage made with
garlic and paprika

TABLA DE QUESOS Y EMBUTIDOS **22**
mixed spanish cheeses and meats, olives
add to any charcuterie: grilled bread,
with tomato and olive oil \$4

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE **10**
marinated white anchovy filets,
piquillo pepper marmalade

FILETES DE SARDINAS AHUMADAS **10**
smoked sea salt cured sardine filets with
fig jam on toast

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO **8**
sautéed prawns in garlic and chillies
with sherry

ARROZ ESPAÑOL **10**
seafood rice pilaf with saffron

CALAMARES FRITOS **10**
deep fried squid, aioli

MEJILLONES A LA MARINARA **12**
fresh mussels, peppery tomato sauce

PULPO A LA PARILLA **12**
grilled octopus, piquillo romesco

CHIPIRONES **10**
sautéed baby squid, garlic and wine

CARNES

(Meats)

POLLO FRITO **8**
brined and fried full chicken wings,
free range, garlic and sherry

LENGUA ESTOFADA **10**
beef tongue, tomato, onion and capers

MONTADITOS DE LOMO **8**
marinated and grilled pork loin

ALBÓNDIGAS **10**
meatballs, tomato sauce, grated manchego

CHORIZO A LA PARRILLA **9**
grilled spicy pork sausage, mustard

CHISTORRA A LA SIDRA **9**
sauteed thin pork sausage finished with
basque cider

PINCHO MORUNO **12**
grilled skewers of marinated AAA beef

CALLOS A LA MADRILEÑA **9**
beef tripe, tomato, chorizo and paprika

CONEJO RIOJANA **16**
slow cooked rabbit, tomato and wine sauce

COSTILLAS DE RES **22**
braised short ribs

CHULETILLAS DE CORDERO **16**
rosemary marinated and grilled
lamb chops

PAELLAS

PAELLA MIXTA **28**
saffron rice with seafood, chicken,
chorizo and pork (30 min)

PAELLA NEGRA **28**
squid ink rice, prawns, calamari,
baby squid, mussels and clams (30 min)

PAELLA VEGETARIANA **28**
saffron rice, artichoke hearts, oyster mushrooms,
asparagus, grilled fennel, cherry tomatoes,
broccoli, cauliflower and peas (30 min)

RETRO POP - glass bottles

POP SHOPPE **3**
grape, blackcherry, or cream soda

COCA COLA **3**

FANTA ORANGE **3**

SANGRIA

GLASS **8**

HALF PITCHER **17**

PITCHER **27**

IN SUPPORT OF

REXNIHL
breast cancer

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



A SUSTAINABLE CHOICE

Ⓜ denotes gluten friendly

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

-bodega on main

DESSERTS

CREMA CATALANA	8
crème brûlée	
ARROZ CON LECHE	8
creamy rice pudding, dulce de leche	
BOMBÓN DE HIGOS	8
brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	
MEMBRILLO Y QUESO	8
aged manchego cheese and quince jelly	
CHURROS	8
served with hot dipping chocolate and vanilla mascarpone	
HELADO DEL DÍA	10
daily sundae, fruits, nuts	

SAUCES - bottles

GF BRAVA SAUCE (375ml)	6.99
spicy spanish tomato & roasted garlic sauce	
GF PIQUILLO RELISH (250ml)	5.99
sweet piquillo peppers & caramelized onion relish	
GF 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	7
espresso with torres 5 brandy	
CAFÉ BOMBÓN	5
espresso with condensed milk	
CAFÉ 43	7
double espresso with licor 43	
CAFÉ MADRID	9
spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	

bienvenidos.

BOD
EGA
MAIN

Daily Specials

BRUNCH SPECIALS SAT & SUN 11-3 PM

SUNDAY	Segura Viudas Brut - Bottle	25
	Segura Viudas Brut Rosado - Bottle	25
MONDAY	House Wines	6
	Red / Rosé / White	
TUESDAY	San Miguel	4
	Jameson Shot	4
WEDNESDAY	Sangria Special	
	glass 6, 1/2 pitcher 15, full pitcher 22	
THURSDAY	Alhambra bottle	4
	Altos Tequila Shot	4

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