

OUR MENU

TAPAS (Sort of appetizers, small dishes in size...yet big in flavor!)

Serrano ham / Jamón Serrano..... \$1.00
(1 slice of dry-cured ham from Spain on top of a slice of rustic bread)

➔ **Manchego cheese / Queso Manchego**..... \$1.00
(1 slice of 4-month aged cheese from Spain on top of a slice of rustic bread)

Dry-cured pork loin / Lomo embuchado..... \$1.00
(1 slice dry-cured pork loin from Spain on top of a slice of rustic bread)

➔ **Spanish potato omelette tapa / Tapa de tortilla española de patatas**..... \$1.00
(Potatoes, onion and eggs in the best Spanish tradition - 1 square on top of a slice of rustic bread)

➔ **Spanish potato omelette slice / Pincho de tortilla española de patatas**..... \$2.50

Dry-cured chorizo / Chorizo curado..... \$2.50
(1 slice of dry-cured chorizo on top of a slice of rustic bread)

Iberic Tapa / Tapa Ibérica..... \$2.50
(1 Serrano ham, 1 Manchego cheese, 1 Piquillo pepper + 1 cocktail onion on top of a slice of rustic bread)

Anchovies / Anchoas..... \$2.50
(2 Cantabric Sea anchovies on top of a toasted slice of rustic bread)

White anchovies in vinegar / Boquerones en vinagre..... \$2.50
(2 Cantabric Sea white anchovies skewered with 2 stuffed olives from Spain)

Chistorra sausage links / Chistorra..... \$2.50
(2 pieces of Basque-style Chistorra on top of a slice of rustic bread)

Rice-filled blood sausage / Morcilla de arroz..... \$2.50
(2 pieces of Spanish blood sausage on top of a slice of rustic bread)

Stuffed olives / Aceitunas rellenas de anchoa..... \$2.50
(1 cup of Spanish traditional stuffed olives)

Seafood paella Tapa / Tapa Paella de mariscos..... \$2.95
(1 small plate of our Paella – rice, shrimp, mussels, scallops, baby octopus and calamari with saffron)

Garlic sautéed shrimp / Gambas al ajillo..... \$2.95
(3 delicious peeled shrimp sautéed in garlic, with a hint of red pepper, served on a scallop shell)

Mussels in vinaigrette / Mejillones en vinagreta..... \$2.95
(3 delicious steamed mussels served chilled with a vinaigrette on a scallop shell)

SALAD (Served with a sweet onion creamy vinaigrette on the side)

➔ **El Bodegon mixed salad** (Lettuce, tomato, cucumber, hard-boiled egg) / **Ensalada El Bodegon**.. \$6.95

➔ **Vegetarian foods**

OUR MENU

ENTRÉES *(In case you're still hungry after the tapas...)*

Seafood paella Plate / Plato Paella de mariscos	\$7.95
<i>(1 large plate of our Paella – rice, shrimp, mussels, scallops, baby octopus and calamari with saffron)</i>	
Garlic sautéed shrimp Plate / Ración de gambas al Ajillo	\$9.95
<i>(A whole dozen of delicious peeled shrimp sautéed in garlic, with a hint of red pepper, served w/ fresh lime)</i>	
Mussels in vinaigrette Plate / Ración Mejillones en vinagreta	\$9.95
<i>(A whole dozen of delicious steamed mussels served chilled with a vinaigrette on a large plate)</i>	
Spanish Platter (serves 2-4)/ Tabla de Embutidos para 2-4p	\$17.95
<i>(A wooden platter filled with Serrano ham, Manchego cheese, dry-cured pork loin and chorizo, with bread)</i>	

SOUTH AMERICAN DELICACIES *(Argentina, Colombia & Venezuela)*

Argentine empanadas (Beef or chicken) / Empanadas Argentinas	\$1.95
➔ Colombian arepa w/cheese / Arepa paisa con queso	\$2.95
Colombian arepa w/ham & cheese / Arepa paisa con jamón y queso	\$3.45
➔ Colombian yellow arepa w/cheese / Arepa de chόcolo con queso	\$2.95
Venezuelan arepa w/ham & cheese / Arepa Vzla con jamón y queso	\$4.45
Venezuelan arepa filled with chicken / Arepa Vzla con pollo	\$4.95
Venezuelan arepa filled with beef / Arepa Vzla con carne	\$4.95
Venezuelan arepa filled with chicken, avocado & mayo / Arepa Reina Pepeada	\$4.95
Venezuelan King's arepa filled with shredded beef & avocado / Arepa del Rey	\$5.45

BOCATAS *(That's how we call the sandwiches in Spain...)*

(Rustic and crusty bread, rubbed with tomato and sprinkled with olive oil / Pan rústico crujiente, tomate y aceite de oliva)

➔ With Spanish potato omelette / De tortilla española	\$4.95
With dry-cured Serrano ham / De jamón Serrano	\$4.95
With Manchego cheese / De queso Manchego	\$4.95
With Cantimpalo dry-cured chorizo / De chorizo Cantimpalo	\$4.95
With Serrano and Manchego / De Serrano y Manchego	\$5.95

HOMEMADE DESSERTS *(Sinful...not to order them! To die for!)*

Flan / Quesillo	\$3.95
Rice pudding / Arroz con leche	\$3.95
Three-milk cake / Tres Leches	\$4.25
Three-milk cake with coconut / Bien-Me-Sabe	\$4.25
Crème brulée / Crema Catalana	\$4.25
Mousse: Passion Fruit (Maracuyá), Strawberry (Fresa) or Chocolate	\$4.25

➔ **Vegetarian foods**