

# BODEGA

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## TAPAS MENU

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### PARA PICAR | NIBBLES

<b>KIKOS</b> vg fried and spiced maize kernals	<b>£3.5</b>
<b>ALMONDS</b> vg fried Valencian almonds	<b>£4.5</b>
<b>BROAD BEANS</b> vg fried salted broad beans	<b>£3.5</b>
<b>GORDAL OLIVES</b> vg	<b>£5</b>
<b>GUINDILLA CHILLI'S</b> slightly sweet and mild heat	<b>£4</b>

### CARNE | MEAT

<b>SOBRESADA &amp; BREAD</b> chorizo paste from Mallorca on toasted fresh bread and baked	<b>£6.5</b>
<b>MORCILLA &amp; ALIOLI</b> traditional Spanish black pudding with rice and alioli	<b>£7</b>
<b>TXISTORRA</b> Spanish garlic sausage with paprika & garlic, cooked in Rioja and heather honey	<b>£8.5</b>
<b>PIGS CHEEKS &amp; CHIMICHURRI</b> slow braised pigs cheeks in a rich stock with Olorosso	<b>£8</b>
<b>BUTIFARRA &amp; ROMESCO</b> seasoned pork sausage with roasted tomato, garlic and hazelnut sauce	<b>£7</b>
<b>ALBONDIGAS</b> beef and pork meatballs in a tomato & garlic sauce	<b>£8</b>
<b>JAMON Serrano Gran Reserva</b> from Guijuelo, western Spain. served with a drizzle of Arbequina olive oil	<b>£10.5</b>

Please inform staff of any food allergies or special dietary requirements prior to ordering. We endeavour to purchase all our products from local sources & suppliers. All dishes are subject to availability. v - vegetarian vg - vegan

## PESCADO | SEAFOOD

<b>PIL PIL PRAWNS</b> garlic, parsley and chilli oil, peeled Atlantic prawns	£8.5
<b>BOUQUERONES</b> marinated fresh anchovies in vinegar	£8
<b>PULPO A LA GALLEGA</b> charred octopus on a bed of EVOO, garlic, lemon and herb mash	£11.5

## VERDURAS | VEGETABLES

<b>PADRON PEPPERS</b> vg salted and blistered	£5
<b>PAN CON TOMATE</b> vg tomato garlic and olive oil on toasted bread	£5
<b>PATATAS BRAVAS</b> v crispy roast potatoes with bravas sauce and alioli	£6
<b>PISTO</b> vg seasonal roasted vegetables in a tomato and garlic sauce, rich in olive oil	£5
<b>DATILES CON QUESO</b> baked pitted dates with picos blue cheese	£5.5
<b>BREAD BASKET</b> gluten free options are available	£5

## QUESOS | CHEESES

<b>ESPINACA CATALANA</b> garlic & herb buttered spinach, PX soaked raisins, toasted pine nuts and Rosary goats curd	£7.5
<b>MANCHEGO &amp; MEMBRILLO</b> rosemary Manchego with quince style jelly	£7
<b>PICOS BLUE &amp; HONEY</b> Spanish blue wrapped in sycamore leaves drizzled with heather honey	£6.5
<b>GOATS CHEESE &amp; OLOROSSO</b> v whipped goats cheese with olorosso sherry	£6
<b>BURRATA</b> on a bed of Terry's Burley tomatoes with a drizzle of Arbequina olive oil	£10.5
<b>CHEESEBOARD</b> a selection of five handcrafted cheeses served with tracklements, pickles & Fudges biscuits (please see the blackboard from cheese selection)	£18

# DESSERT & AFTER DINNER COCKTAILS

## **ALMOND & PX TRUFFLE v**

rich dark chocolate & PX ganache, blitzed salted almonds  
& salted almond butter served in a cocktail glass

£9

## **BURNT BASQUE CHEESCAKE v**

£8

## **CHOCOLATE MARTINI**

Mozart dark chocolate liqueur, white Mozart Chocolate liqueur  
and vodka

£10.5

## **SPANISH BRANDY ALEXANDER**

Carlos 1 brandy, cream de cacao, cream, nutmeg

£10.5

## **HELADO VAINLLA PX**

Served with either XO Sherry Pedro Ximenez served over  
ice cream

£10.5

