

LA BODEGA

Food Menu

 vegetarian  gluten-free  vegan  vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

From the delicatessen

Manzanilla olives 4.5

Green olives (g)

Cantabrian anchovies 13.9

With grated fresh tomato (g)

Cádiz boquerones 9.5

White anchovies with parsley oil (g)

Toasted bread with fresh tomato 6.95

(v)

Artisan cheese selection 17.75

Organic sujaira, manchego and La Peral blue cheese

Cured meat selection 18.95

Lomo, spicy chorizo, serrano ham and salchichón

Half and half selection 19.95

Lomo, salchichón, spicy chorizo, sujaira, manchego, La Peral

Ibérico sobrasada 9.95

Served on a rosemary and sea salt cracker with honey, pine nuts and fresh chives

Jamón Ibérico

Juan Pedro Domecq 16.95 (30g) | 31.95 (60g)

Black label; six times awarded 3 gold stars as best Ibérico ham, cured for over 42 months (g)

Fisan 12.6 (30g) | 25.2 (60g)

Green label; cured for over 30 months (g)

La Raíz serrano 7 (30g) | 13 (60g)

Cured for 16 months, mild & low in salt

Jamón trio 22

A selection of all three (g)

Tapas

Croquetas 9.95/19.8

Handmade with serrano ham to Nacho's Grandmother's recipe, choose six or twelve

Patatas bravas 8.9

Golden crisp potatoes, brava sauce and allioli (vo)

Chorizo lollipops 9.5

Tempura battered and served with a pear allioli

Padrón peppers 8.9

With a green olive emulsion for dipping (g)

Fried baby squid 12.5

Freshly battered, served with a lemon allioli foam

Ibérica burgers 14.5

Two pork sliders with cheese, piquillo peppers and chimichurri

Grilled octopus 19.9

Tender octopus leg with potatoes, smoked paprika and ajada sauce (g)

Beef tomato with salmorejo 9

With breadcrumbs, dried black olives, raspberries, lilliput capers and beetroot granita (v)

Roasted sweet potato 7.95

Served on a lemon cream with sunflower seeds (ve)

Sherry mushrooms 9

Served on a mushroom cream with sliced fresh mushrooms (ve)

Pear and spinach salad 10.5

Tossed with La Peral blue cheese, raisins, pine nuts and a pesto vinaigrette (g)

Tortilla 11.95

Spanish omelette with potato and onion cooked à la minute (v) (g)

Chorizo tortilla 13.95

Spanish omelette with chorizo cooked à la minute (g)

Desserts

Churros with chocolate 7.9

Glorious pastries & melted chocolate (v)

Vanilla caramel flan 7.5

Palo Cortado chantilly cream (v) (g)

Caramelised rice pudding 7.9

A signature dish from Casa Marcial (v) (g)

Bottomless lunch or dinner

Choose any three dishes and bolt on unlimited drinks for 90 minutes
40.00pp

Bottomless drinks: Estrella Galicia (draught), Sangria, House wine or Cava

La Raíz serrano

Cured for 16 months, mild & low in salt

Cured manchego

The iconic sheep cheese from Castilla-La Mancha, aged for 9 months (g)

Roasted sweet potato

Served on a lemon cream with sunflower seeds (ve)

Pear and spinach salad

Tossed with La Peral blue cheese, raisins, pine nuts and a pesto vinaigrette (g)

Sherry mushrooms

Served on a mushroom cream with sliced fresh mushrooms (ve)

Chorizo lollipops

Tempura battered and served with a pear allioli

Patatas bravas

Golden crisp potatoes, brava sauce and allioli (vo)

Croquetas

Handmade with serrano ham to Nacho's Grandmother's recipe, choose six or twelve

Fried baby squid

Freshly battered, served with a lemon allioli foam