

La Bodega

TAPAS & GRILL

COLD OR WARM TAPAS

	Tapa	1/2	Full
Iberian Steamed Bun With iberian ham, quail egg and togarashi	€3.60		
Salmon Taco Tartar of fresh and smoked salmon, "crème fraiche" and masala sauce	€3.90		
Marine "Saam" Korean snack with lettuce, marinated sea bass, papadum and sweet and sour sauce	€4.50		
Russian Salad "La Bodega" With garlic prawns, avocado and edamame beans	€3.70	€5.50	€7.50
Pulled Pork Bao Bun Very tender Iberian pork with BBQ sauce, crispy onion and pickles			€3.90

HOT TAPAS

Roasted octopus Golden Brown in EVOO, black quinoa and aioli	€5.00		
Truffled Fritters With creamy parmesan, anis and truffle cream filling	€2.50		
Oxtail Croquettes With "brown mayo" and sweet pears	€3.50		
Crispy prawns With sweet and sour sauce and "pikanto" dipping sauce	€4.30		
Dumplings With chicken and vegetables with mango chutney	€3.90		
Deluxe Mini Burger Aged beef, brioche bread, foie gras and caramelized onion	€4.90		

GRILL

Roasted Salmon With ponzu dressing and sweet pears	€17.00
Fried Fish of the Day Fried and seasoned with lots of flavor and served with kimchi aioli	€19.00
Creole Chicken Skewers With citrus and sweet flavors	€11.00
Iberian Feather Cut With citrus and sweet flavors	€20.50
Beef Steak Carved and served with truffle butter	€18.50

Choice of Side Plates:

French Fries or Wok Vegetables

DESSERTS

Creamy choco-evoo White chocolate and extra virgin olive oil with raspberries	€3.60
Walnut puff pastry With toffee and banana sauce	€3.30
Mochis “La Bodega” (unit) Mango with passion fruit filling or raspberry with lychee filling	€3.50

VAT included | Service €1,80

Information about allergens on the menu.

Please note that our dishes may contain elements or trace elements of certain ingredients that under Spanish law we are obligated to identify as possible allergens.

For more detailed information about allergens on the menu, our knowledgeable server will be pleased to assist you.

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Vinos Tintos/ Red Wines

	Glass/Copa	Bottle/Botella
Glorioso Crianza (Tempranillo, D.O. Ca. Rioja)	€4,50	€21,00
Mitarte Maceración Carbónica (Tempranillo, Garnacha, Viura, D.O. Ca. Rioja)		€21,00
Mitarte 3ª hoja (Tempranillo, D.O. Ca. Rioja)		€22,50
Dominio de Adirá (Tempranillo, Tinto de Málaga)	€5,50	€24,50
Schatz Acinipo (Lemberger, D.O. Sierras de Málaga)		€35,00
Cillar de Silos crianza (Tinta del país, D.O. Ribera del Duero)		€33,00
Cillar de Silos crianza Magnum 1,5 l (Tinta del país, D.O. Ribera del Duero)		€66,00
Altocielo (Graciano, Cabernet Sauvignon, D.O. Sierras de Málaga)		€37,50
Doble 12 Chinchilla (Cabernet, Merlot, D.O. Sierras de Málaga)		€42,00
Marqués de Riscal Reserva (Tempranillo, D.O. Ca. Rioja)		€45,00

Vinos Rosados/ Rosé Wines

Treintaytantos (Garnacha, D.O. Navarra)	€3,95	€17,00
Lagar de Cabrera (Syrah, Romé, D.O. Sierras de Málaga)		€18,50
Marqués de Riscal (Garnacha, Viura, D.O. Ca. Rioja)		€19,50

Vinos Blancos/ White Wines

Bitácora (Verdejo, D.O. Rueda)	€4,50	€18,50
Treintaytantos (Verdejo, V.T. Castilla León)		€19,50
La Ola del Melillero (P.X., Moscatel, D.O. Sierras de Málaga)		€20,00

Vinos Blancos/ White Wines

	Glass/Copa	Bottle/Botella
Gran Feudo (Chardonnay, D.O. Navarra)		€21,00
Castelo Medina (Sauvignon Blanc, D.O. Rueda)		€21,00
Lagar de Cabrera (Moscatel, D.O. Sierras de Málaga)	€5,25	€22,50
Chan de Rosas (Albariño, D.O. Rias Baixas)		€23,00
Marqués de Riscal (Sauvignon Blanc, D.O. Rueda)		€24,00
Lunares (Chardonnay, Sauvignon Blanc D.O. Sierras de Málaga)		€26,00

Cavas

Freixenet Benjamín 200ml.		€7,70
Rigol Artesano	€5,00	€20,00
Agustí Torelló Mata Brut Reserva (Macabeo, Parellada, Xarel-lo, D.O. Cava)		€37,50
MIM Marqués de Gelida Rosé (Pinot Noir, D.O. Cava)		€38,50

Espumosos/ Champagnes

Apiane Moscatel Dulce (Moscatel, D.O. Sierras de Málaga)		€24,00
Castell D'Ordal Rosé (Tempranillo, Bobal, Garnacha, Sin D.O.)		€21,00
Möet Chandon (Pinot Noir, Chardonnay y Pinot Meunier, Champagne)		€65,00

Vinos de Postre/ Dessert Wines

Carpe Diem Dulce Natural 500ml. (Moscatel, D.O. Málaga)	€5,50	€17,00
Moscatel Naranja 500ml. (Moscatel, D.O. Málaga)	€5,50	€22,00

IVA INCLUIDO / VAT INCLUDED