

La Bodega

La Cala
GOLF HOTEL SPA
MIJAS  SPAIN

by *DGP*
Daniel García Peinado

The Tapas, the best introduction to authentic Andalusian food

The Tapas, "Small portion of any food that is served as an accompaniment to a drink", thus this word is defined within the Spanish vocabulary.

But the tapas are something more than that; they are a way to understand the gastronomy in a particular way and full of feeling, a socializing way in bodegas and a culinary life style.

Tapas-hopping is part of the convivial Andalusian way of life. With a few friends you stop in at bars or bodegas to have a glass of wine and sample the tapa specialties of each.

Enjoy your Tapas Experience!

COLD

Russian Salad	€3.30
Anchovies, Tomatoes Brioche and Olive Oil served on Toast	€3.50
"Bao" Bread with Iberian Pork, Crunchy Onions and Pickles	€3.60
Smoked Salmon Taco and Tartar Sauce	€3.90
Iberian Ham served on warm Bread Roll	€4.00
Veal Tartare and Quail Egg	€4.25
Cured "Payoyo" Goat Cheese	€4.50

HOT

Cream of Foie with Boletus Edulis	€4.50
Chicken, Curry and Mustard Croquettes	€3.40
Goat Cheese Rolls with Bitter Orange	€3.75
Fried "Dumpling-Gyoza" with Mango Chutney from Axarquía	€3.90
King Prawn in "Panko" and Sweet Chili Sauce	€4.30
Chef's Style Octopus	€4.65
Kid Lamb Stewed in Extra Virgin Olive Oil, Garlic and Parsley	€4.70
A Beef Mini-Burger with Onion and Kimchi Mayonnaise	€4.80

GRILL

Chicken and Vegetables Skewers	€11.00
Salmon and Vegetable Skewers	€17.00
Organic Veal Entrecote	€18.50
Mixed Grill	€19.50
Beef Skewers with Vegetables	€20.50
Iberian Pork with Hoisin Sauce	€21.50
Lamb Chops	€21.00
Chateaubriand (For 2 people)	€22.50 p/p

Side Plates to Choose From:

Braised Lettuce

Mini Baby Potatoes

Steamed Vegetables

(Snow Peas, Cauliflower, Broccoli and Carrots)

Sauces to Choose Between:

Citrus Hollandaise

Chimichurri

Alioli

DESSERT

Extra Virgin Olive Oil Yogurt with Honey and Nuts	€3.00
Lemon Cake with Almonds	€3.50
Creamy White "Choc-olive" with Raspberry	€3.60

VAT included | Service €1,60

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.

Carta de Vinos / Wine List

Tintos / Red Wines	Copa Glass	Botella Bottle
Glorioso Crianza – (Tempranillo, D.O. Ca. Rioja)	4,50 €	21,00 €
Mitarte 3ª hoja – (Tempranillo, D.O. Ca. Rioja)		22,50 €
Dominio de Adir – (Tempranillo, Tinto de Mlaga)	5,50 €	22,50 €
Schatz Acinipo - (Lemberger D.O. Sierras de Mlaga)		35,00 €
Cillar de Silos crianza (Tinta del pas, D.O. Ribera del Duero)		33,00 €
Cillar de Silos crianza Magnum 1,5 l (Tinta del pas, D.O. Ribera del Duero)		66,00 €
Marqus de Riscal Reserva - (Tempranillo, D.O. Ca. Rioja)		45,00 €
Rosados / Ros Wines	Copa Glass	Botella Bottle
Treintaytantos – (Garnacha, D.O. Navarra)	3,95 €	17,00 €
Lagar de Cabrera – (Syrah, Rom, D.O. Sierras de Mlaga)		18,50 €
Marqus de Riscal – (Garnacha, Viura, D.O. La Rioja)		19,50 €
Blancos / White Wines	Copa Glass	Botella Bottle
Bitcora – (Verdejo, D.O. Rueda)	4,50 €	18,50 €
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 Mlaga)	5,25 €	22,50 €
Chan de Rosas - (Albario, D.O. Rias Baixas)		23,00 €
Cavas / Espumosos	Copa Glass	Botella Bottle
Freixenet Benjamn – (200 ml.)		7,70 €
Rigol Artesano Brut – (Macabeo, parellada, Xarel-lo, D.O. Cava)	5,00 €	20,00 €
Agust Torell Mata Brut Reserva – (Macabeo, Parellada, Xarel-lo, D.O. Cava)		37,50 €
Mot Chandon - (Pinot Noir, Chardonnay y Pinot Meunier, Champagne, Francia)		65,00 €