

BODEGA MAIN

APERITIVOS

(Bar Snacks)

PAN Y ACEITE DE OLIVA	5
organic breads served with a side of spanish evoo	
OLIVAS	9
house marinated mixed olives	
MARCONAS	11
spanish almonds salted and sweet with rosemary	
PAN CON TOMATE	10
grilled bread with tomato and olive oil	

SOPAS Y ENSALADAS

(Soups and Salads)

SOPA DEL DÍA	8
soup of the day	
EL "CAESAR"	16
artisan romaine lettuce, aioli, crispy chickpeas, shaved manchego <i>add grilled pork loin or sautéed prawns \$4</i>	
ENSALADA MIXTA	16
baby artichokes, hard boiled eggs, olive oil and vinegar dressing <i>add grilled pork loin or sautéed prawns \$4</i>	
ENSALADA DE HINOJO	16
shaved fennel, red onion, french beans, oranges, herbed mascarpone, candied marconas <i>add grilled pork loin or sautéed prawns \$4</i>	
ENSALADILLA DE RÚCULA	16
baby arugula, apples, dates, red onion, crumbled goat cheese, marcona almonds with olive oil and white balsamic <i>add grilled pork loin or sautéed prawns \$4</i>	

VERDURAS

(Vegetables)

PATATAS BRAVAS	9
dad's famous twice fried potatoes, zesty dressing <i>add a fried egg \$3 add aioli \$2</i>	
TORTILLA ESPAÑOLA	13
potato omelette, aioli, mixed olives	
CHAMPIÑONES	12
sautéed mixed mushrooms, garlic, sherry, finely grated aged manchego <i>add a fried egg \$3</i>	
PISTO ANDALUZ	11
stewed peppers, tomatoes, squash, onions <i>add a fried egg \$3</i>	
PIMIENTOS DE PADRÓN	12
blistered peppers, maldon salt	
PIQUILLOS RELLENOS	11
piquillo peppers stuffed with goat cheese, basil, dates and marcona almonds	
BERENJENAS CON MIEL	15
fried eggplant with honey	

QUESOS Y EMBUTIDOS

(Artisanal Cheeses and Meats)

TABLA DE QUESOS	25
assorted spanish cheeses, fruits and nuts	
MEMBRILLO Y QUESO	13
aged manchego cheese and quince jelly	
JAMÓN SERRANO	18
cured spanish ham, olive oil	
JAMÓN IBÉRICO DE BELLOTA	34
Cinco Jotas acorn-fed 100% ibérico ham	
SALCHICHÓN IBÉRICO	14
iberian, cured pork sausage, seasoned simply with salt and pepper	
CHORIZO IBÉRICO	14
dry cured pork sausage made with garlic and paprika	
TABLA DE QUESOS Y EMBUTIDOS	38
mixed spanish cheeses and meats, olives	
TABLA DE IBÉRICOS	34
assortment of the finest charcuterie from Spain <i>add to any charcuterie: grilled bread, with tomato and olive oil \$6</i>	

MARISCOS

(Seafood Tapas - Cold)

BOQUERONES EN VINAGRE	18
marinated white anchovy filets, piquillo pepper marmalade	
CEVICHE	18
seafood salad, fresh lemon, red onion and herbs	

MARISCOS

(Seafood Tapas - Hot)

GAMBAS AL AJILLO	14
sautéed prawns in garlic and chillies with sherry	
ARROZ ESPAÑOL	16
seafood rice pilaf with saffron	
CALAMARES FRITOS	18
deep fried squid, aioli	
MEJILLONES A LA MARINARA	19
fresh mussels, peppery tomato sauce	
PULPO A LA PARILLA	19
grilled octopus, piquillo romesco	
CHIPIRONES	19
sautéed baby squid, garlic and wine	

CARNES

(Meats)

POLLO FRITO	14
brined and fried full chicken wings, free range, garlic and sherry	
LENGUA ESTOFADA	16
beef tongue, tomato, onion and capers	
MONTADITOS DE LOMO	15
marinated and grilled pork loin	
ALBÓNDIGAS	16
meatballs, tomato sauce, grated manchego	
CHORIZO A LA PARRILLA	18
grilled spicy pork sausage, mustard	
CHISTORRA A LA SIDRA	18
sautéed thin pork sausage finished with basque cider	
PINCHO MORUNO	22
grilled skewers of marinated AAA beef	
CALLOS A LA MADRILEÑA	19
beef tripe, tomato, chorizo and paprika	
COSTILLAS DE RES	32
braised short ribs	
CHULETILLAS DE CORDERO	22
rosemary marinated and grilled lamb chops	
POLLO RIOJANA	20
chicken with tomato and wine sauce	

PAELLAS - two servings per order

PAELLA MIXTA	44
saffron rice with seafood, chicken and chorizo (30 min)	
PAELLA NEGRA	44
squid ink rice, prawns, calamari, baby squid, mussels and clams (30 min)	
PAELLA JARDINERA	44
saffron rice, padrón peppers, artichoke hearts, oyster mushrooms, asparagus, grilled fennel, cherry tomatoes, broccoli, cauliflower and peas (30 min)	
PAELLA SENYORET	62
gentleman's style paella, peeled and de-shelled seafood, lobster (30 min)	

RETRO POP - glass bottles

POP SHOPPE	4
grape, blackcherry, or cream soda	
COCA COLA	4
FANTA ORANGE	4

SANGRIA

GLASS	14
HALF PITCHER	22
PITCHER	32

Please ask your Server about our Daily Features and Specials

18% Gratuity will be added for parties of 6 or more

OCEAN WISE RECOMMENDED

Ⓞ denotes gluten friendly

-bodega on main

DESSERTS

CREMA CATALANA crème brûlée	12
PUDÍN bread pudding with Pedro Ximénez toffee sauce	12
BOMBÓN DE HIGOS brandy soaked figs filled with almonds, mascarpone, and dipped in chocolate	13
MEMBRILLO Y QUESO aged manchego cheese and quince jelly	13
CHURROS served with hot dipping chocolate and vanilla mascarpone	12
TARTA DE QUESO cheesecake, dulce de leche, marcona almonds, sea salt	16

SAUCES - bottles

GF BRAVA SAUCE (375ml) spicy spanish tomato & roasted garlic sauce	8.99
GF PIQUILLO RELISH (250ml) sweet piquillo peppers & caramelized onion relish	7.49
GF ROMESCO SAUCE (250ml) roasted almonds, piquillo peppers & spanish paprika	7.99

bienvenidos.

Daily Specials

BRUNCH SPECIALS SAT & SUN 11-3 PM

SUNDAY	Anna de Codorniu - Blanc de Blancs - Bottle	35
MONDAY	House Wines 7 (6oz) / 10 (9oz) Red / Rosé / White	
TUESDAY	Tequila Shot 6 NorthPaw Brew Co. 6 Seasonal (Rotating)	
WEDNESDAY	Sangria Special glass 10, 1/2 pitcher 18, full pitcher 28	
THURSDAY	Cerveza la Roja (20 oz can) 6 Jameson Shot 6	

COFFEE

TÉ choice of organic teas	3
CAFÉ SOLO rich creamy espresso	3
CAFÉ CORTADO espresso cut with a bit of steamed milk	3.5
CAFÉ CON LECHE espresso and steamed milk	5
CARAJILLO espresso with torres 5 brandy	8
CAFÉ BOMBÓN espresso with condensed milk	7
CAFÉ 43 double espresso with licor 43, served hot or iced	12
CAFÉ MADRID spanish coffee - orange liqueur, coffee liqueur and torres 5 brandy	16
OROCHATA 43 iced licor 43 orochata with espresso	12

BOD
EGA
MAIN

Every Monday, 15 percent of all food sales will be donated to Rethink Breast Cancer

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IN SUPPORT OF
REXNIHL
breast cancer

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