

BAR BODEGA

OPEN DAILY 11:30AM - 10PM

TAPAS

TOMATO GAZPACHO

chilled soup, goat cheese, heirloom tomatoes, crispy serrano jamón, cucumber.....8

SPANISH TORTILLA*

caramelized onions, potato confit, spanish chorizo.....9

ROASTED BRUSSEL SPROUTS

caesar dressing, parmigiano reggiano.....10

SHRIMP CEVICHE VERDE*

heirloom tomato, avocado purée, green onion, blue maiz tostada.....13

SQUID INK ARANCINI*

risotto balls, portabella, parmigiano reggiano, mahon cilantro pesto, romesco, charred pepper aioli.....10

QUESO A LA PLANCHA (grilled cheese)

san simon, mahon, whipped membrillo.....9

JAMÓN Y QUESO A LA PLANCHA

san simon, mahon, serrano jamón, whipped membrillo.....11

ALBONDIGAS*

lamb meatballs, house-made tomato sauce, manchego.....12

LAMB SLIDERS*

idazabal, aioli, portabella, caramelized onion, tomato jam.....12

PAN CON TOMATE

tomato toast, garlic, olive oil, sea salt.....9

PAN CON TOMATE & SERRANO JAMÓN

tomato toast, garlic, olive oil, sea salt.....12

CHARRED SHISHITO PEPPERS*

black lava salt, squid ink aioli.....9

CHORIZO DEVEILED EGGS*

manchego, cilantro, chorizo oil (three halves)5

PAPAS BRAVAS*

roasted fingerling potatoes, spicy tomato sauce, garlic aioli.....7
add fried huevo.....1

AHI TUNA TOSTADA*

avocado purée, green onion, morita ash, radish, chive & chili oil.....13

QUESO & CHARCUTERIE

SMALL CHEESE BOARD

membrillo, marcona almonds, olives, bread (pick 3 cheeses).....18

LARGE CHEESE BOARD

membrillo, marcona almonds, olives, bread (pick 5 cheeses).....24

SPANISH BOARD*

manchego, tres leches, leonora, serrano jamón, chorizo, olives, marcona almonds, membrillo, bread.....30

SPANISH QUESO SELECTIONS

LEONORA

goat milk • castile-leon • soft, creamy, tangy, bright

MAHÓN

cow milk • la mancha • semi-soft, fruity, grassy, tangy

CABRA ROMERO

goat milk • murcia • semi-soft, herbaceous, tangy

IDIAZABAL

raw sheep milk • navarre • firm, sweet, aromatic, caramel, smokey

ORIOLE DE MONTBRÚ

bufallo milk • cataluna • firm, sweet, creamy, tangy

TRES LECHES

cow, sheep, goat milk • cantabria • firm, nutty, grassy, earthy, sweet

MANCHEGO

sheep milk • la mancha • firm, toasted nuts, caramel

VALDEON

goat & cow milk • castile-leon • blue, tangy, earthy, bold, spicy

PINTXOS

MARINATED SPANISH OLIVES.....5

ROASTED MARCONA ALMONDS.....5

DESSERT

BRÛLÉE FLAN*6

CHEF DAVID LOPEZ GUTIERREZ

BARBODEGASD.COM • 1980 KETTNER BLVD #30, SAN DIEGO, CA 92101 • 619.544.0500

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.