

BAR BODEGA

OPEN DAILY 11:30AM - 10PM

TAPAS

TOMATO GAZPACHO

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

CAPRESE SALAD

tomato, fresh mozzarella, cilantro pesto, sherry reduction, candied
marcona almonds..... 8

ROASTED BRUSSEL SPROUTS

caesar dressing, parmigiano reggiano..... 10

SEASONAL CEVICHE*

ask server for details..... 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

CARNITAS CONFIT TACOS

avocado purée, habanero pickled red onion, morita ash, cilantro..... 9

NEW ZEALAND LAMB CHOPS

romesco, cilantro lime aioli, dill..... 13

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

SHISHITO PEPPERS*

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

CHORIZO DEVILED EGGS*

manchego, cilantro, chorizo oil (three halves) 5

PAPAS BRAVAS*

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

AHI TUNA TOSTADA*

avocado purée, green onion, morita ash, radish, chive & chili oil..... 12

GAMBAS AL AJILLO*

shrimp, lemon curd, paprika oil, chili flake, ocean micro green..... 12

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 • minorca • semi-soft, fruity, grassy, tangy

CABRA ROMERO

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

PATA CABRA

goat milk • aragon • semi-soft, pungent, salty, tangy

IDIAZABAL

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

TRES LECHEs

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

MANCHEGO

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

MITIBLEU

sheep milk • la mancha • blue, creamy, fruity, bold, earthy

PINTXOS

MARINATED SPANISH OLIVES..... 5

ROASTED MARCONA ALMONDS..... 5

DESSERT

BRÛLÉE FLAN*..... 6

DARK CHOCOLATE MOUSSE*..... 6
candied marcona almonds, raspberries, micro mint

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.