



BRUNCH COCKTAILS -5

BODEGÓN AQUA DE VALENCIA

Cava, Oj, Vodka & Gin

HOMEMADE SPICY BLOODY MARY

Bodegon's Specialty Cure For Hangovers

MADRAS PUNCH

Orange Oleo Saccharum, Cranberry, Rum, Oj

TABLAS

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| Tabla de Quesos Españoles con Acompañamientos | 17 |
| <i>Chef's Selection of Spanish Cheeses and Accompaniments</i> | |
| Tabla de Jamón Serrano con Manchego | 19 |
| <i>Jamón Serrano with Manchego Cheese</i> | |

SOUP & SALADS

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| Gazpacho Andaluz | 7 |
| <i>Traditional Andalucía Chilled Gazpacho Soup</i> | |
| Ensalada de Peras y Nueces | 10 |
| <i>Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette</i> | |
| Ensalada de la Casa | 10 |
| <i>Frizze Lettuce, Manzanilla Olives, Boiled Egg, Hearts of Palm, Tossed in Sherry Vinaigrette</i> | |
| Ensalada de Remolacha con Queso Y Nuez | 10 |
| <i>Baby Beats, Goat Cheese, Pumpkin Seeds</i> | |
| Ensalada de Tomate con Bonito del Norte | 12 |
| <i>Beefsteak Tomatoes, Onions and Bonito Tun</i> | |

HOT TAPAS

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| Croquetas de Pollo | 9 |
| <i>Crispy, Golden Chicken Croquettes</i> | |
| Pimiento de Padrón | 8 |
| <i>Fried Padron Pepper with Sea Salt & Olive Oil</i> | |
| Tortilla Española | 8 |
| <i>Spanish Tortilla – Potato, Onion and Egg Omelet</i> | |
| Gambas al Ajillo | 15 |
| <i>Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil</i> | |
| Calamares Fritos con Ali-Oli | 12 |
| <i>Fried Calamari with Ali-Oli</i> | |
| Dátiles con Tocino | 9 |
| <i>Crispy Dates Wrapped In Bacon</i> | |
| Patatas Bravas | 8 |
| <i>Crispy Potatoes tossed in a Spicy Ali-Oli topped with garlic Ali-Oli</i> | |
| Pinchitos a la Plancha | 11 |
| <i>Bite Size Grilled Smoked Paprika Chorizo</i> | |
| Albóndigas Estofadas | 10 |
| <i>Cocktail Meatballs Stewed in a Red Wine Sauce</i> | |

EGGS

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| <i>Served with a choice Brunch Potatoes Or Side Salad</i> | |
| Huevos Estrellados con Chistorra | 15 |
| <i>Two Sunny-Side Up Eggs, Served Over Home Potatoes & Chorizo Sausage</i> | |
| Steak and Eggs | 18 |
| <i>Steak & Eggs (Any Style) 6 Oz Grilled NY Strip, Served with 2 Eggs</i> | |
| Smoked Salmon & Goat Cheese Omelet | 17 |
| <i>Smoked Salmon, Goat Cheese, Scallions, Capers</i> | |

CLASSICS

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| French Toast | 16 |
| <i>Signature French Toast with Salted Caramel Toffee and Fresh Berries</i> | |
| Avocado Toast | 12 |
| <i>Chunky Hass Avocado, Radish on MultiGrain Bread, served with Spring Mix Salad</i> | |
| Add: Smoked Salmon +4, Poached Organic Egg +2 | |
| Smoked Salmon Platter | 19 |
| <i>Smoked Salmon, Tomato, Cucumber, Capers, Hard Boiled Egg, Bagel, Cream Cheese</i> | |
| Fresh Fruit Plate | 10 |
| <i>Fresh Seasonal Fruits</i> | |

DESSERTS

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| Crema Catalana | 10 |
| <i>Catalonian Custard, Caramelized Brown Sugar</i> | |
| Tarta Santiago con Cerezas | 10 |
| <i>Traditional Almond Cake, Fresh Cherries Creme Chantilly</i> | |
| Tarta de Chocolate | 10 |
| <i>Gluten Free Homemade Flourless Chocolate Cake</i> | |