



BOTTOMLESS MIMOSAS \$20

Saturdays & Sundays
10 AM to 3:30 PM
2 Hours limit

BRUNCH COCKTAILS -8

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

SOUP & SALADS

Gazpacho Andaluz 7
Traditional Andalucían Chilled Gazpacho Soup

Ensalada de Peras y Nueces 10
Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette

Ensalada de la Casa 10
Romaine Lettuce tossed in a Garlic Anchovy Dressing topped with shaved Idiazábal Cheese

Ensalada de Remolacha con Queso Y Nuez 10
Baby Beats, Goat Cheese, Pumpkin Seeds

Ensalada de Tomate con Bonito del Norte 12
Beefsteak Tomatoes, Onions and Bonito Tun

Add To Any Salad:

Grilled Chicken - 6, Grilled Steak - 6,
Grilled Salmon - 7, Tuna - 7

SWEETS

French Toast 16
Signature French Toast with Salted Caramel Toffee and Fresh Berries

Belgian Waffle & Berries 16
Served with Maple syrup & Whipped Cream

Crepe Suzette 13
Classic Honey Butter

Crepe Grand Marnier 14
Orange, Grand Marnier

Crepe Nutella 14
Nutella, Banana, Almond & Hazelnut

EGGS

Organic Cage Free Eggs,

Served with a Choice of Brunch Potatoes Or Side Salad

Huevos Estrellados con Chistorra 15
*Two Sunny-Side Up Eggs,
Served Over Home Potatoes & Chorizo Sausage*

Steak and Eggs 18
*Steak & Eggs (Any Style)
6 Oz Grilled NY Strip, Served with 2 Eggs*

Smoked Salmon & Goat Cheese Omelet 17
Smoked Salmon, Goat Cheese, Scallions, Capers

Spinach & Goat Cheese Omelet 14
Spinach, and Goat Cheese

Chorizo Omelet 15
Chorizo, Pimento & Gruyere Cheese

Eggs Benedict 14
Jamon Serrano, Poached Eggs, Hollandaise, English Muffin

Eggs Bodegon 16
Smoked Salmon, Poached Eggs, Hollandaise, English Muffin

Eggs Florentine 15
Spinach, Poached Eggs, Hollandaise, English Muffin

SAVORY

Chicken & Waffle 18
Potato, Gruyere Cheese Savory Waffle With Fried Chicken & Creamy Tomato Sauce

Avocado Toast 12
Chunky Hass Avocado, Radish on Multigrain Bread, served with Spring Mix Salad
Add: Smoked Salmon 4, Poached Organic Egg 2

Smoked Salmon Platter 19
Smoked Salmon, Tomato, Cucumber, Capers, Bagel, Cream Cheese

SIDES

**2 Eggs (Any Style)- 5 | Bacon- 4 | Breakfast Sausage- 4
4 Fresh Fruit Bowl- 5 | Side Brunch Potatoes- 4
English Muffin- 2**



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TABLAS

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

COLD TAPAS

Boquerones con Guindilla Vasca <i>Cured, Marinated Anchovies with Basque Pepper</i>	9
Aceitunas de la Casa con Guindilla Vasca <i>Marinated House Olives with Basque Peppers</i>	7
Escalibada con Tostadas de Pan <i>Roasted Eggplant, Peppers, Onions, Tomato Served on Toasted bread</i>	9
Ensalada de Tomate con Bonito del Norte <i>Beefsteak Tomatoes, Onions and Bonito Tuna</i>	12
Pan con Tomate <i>Catalonian Tomato Bread with Olive Oil</i> Add Jamón Serrano - 4 Queso Manchego - 3	7

INDIVIDUAL PAELLAS

Paella Negra <i>Traditional Squid Ink "Black" Paella with Squid, Scallops, Monkfish & Shrimp</i>	24
Paella de Pollo y Chorizo <i>Chicken and Chorizo Paella</i>	20
Paella Marinera con Bogavante <i>Seafood Paella with Monkfish, Clams, Mussels, Squid, Scallops, Shrimp & Lobster</i>	35
Paella Vegetariana <i>Paella with Assorted Seasonal Vegetables</i>	19
Arroz a Banda <i>Paella of Shrimp, Monkfish, Squid & Scallops</i>	22
Pollo con Gambon <i>Spicy Chicken & Tiger Prawn Paella</i>	22

HOT TAPAS

Croquetas de Pollo <i>Crispy, Golden Chicken Croquettes</i>	9
Pimientos de Padon <i>Fried Padron Pepper with Sea Salt & Olive Oil</i>	8
Pimientos del Piquillio a la Plancha <i>Grilled Piquillio Peppers with E.V.O.O & Sea Salt</i>	10
Tortilla Española <i>Spanish Tortilla – Potato, Onion and Egg Omelet</i>	8
Aspárragos con Romesco <i>Grilled Asparagus, Almond Romesco</i>	11
Setas a la Plancha <i>Grilled Seasonal Mushrooms with Olive Oil and Sea Salt</i>	11
Atún a la plancha con emulsión de escabeche y su guarnición. <i>Seared Tuna with Escabeche Emulsion Sauce</i>	13
Salmón Agridulce <i>Grilled Salmon, Capers, Raisins, Braised Leeks</i>	12
Gambas al Ajillo <i>Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil</i>	15
Calamares Fritos con Ali-Oli <i>Fried Calamari with Ali-Oli</i>	12
Dátiles con Tocino <i>Crispy Dates Wrapped In Bacon</i>	9
Brocheta de Pollo al Ajillo con Salsa Picante de Pimiento <i>Grilled Chicken Skewers served with Pepper Emulsion</i>	10
Patatas Bravas <i>Crispy Potatoes tossed in a Spicy Ali-Oli topped with garlic Ali-Oli</i>	8
Pinchitos a la Plancha <i>Bite Size Grilled Smoked Paprika Chorizo</i>	11
Albóndigas Estofadas <i>Cocktail Meatballs Stewed in a Red Wine Sauce</i>	10
Bistec a la Plancha <i>Seared Beef Steak a la Plancha</i>	14