

UNLIMITED BRUNCH EXPERIENCE \$40

Sat 10am - 3:30pm

Sun 9am - 6pm

Includes Brunch Items & Tapas

Must Be Ordered By Entire Table

Up to 10 guests per Party,

2 Hours Limit for Enjoying your Experience

BOTTOMLESS MIMOSA \$20

2 Hours Limit for Enjoying your Experience

HALF PRICED PITCHERS OF SANGRIA

Available Only When Paired With Unlimited Brunch Experience

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

***Sopa de Pescado con Fideos** 14
Traditional Seafood Broth with Shrimp, Clams, Mussels and Fideo Noodles

Gazpacho Andaluz 8
Traditional Andalucían Chilled Gazpacho Soup

Ensalada de Peras y Nueces 12
Field Green Salad with Pears, Walnuts and Goat Cheese tossed in a Honey Vinaigrette

Ensalada de la Casa 11
Romaine Lettuce tossed in a Garlic Anchovy Dressing topped with shaved Idiazábal Cheese

Ensaladilla Remolacha con Queso de Cabra y Nueces 13
Roasted Beets with Goat Cheese and Walnuts

Ensalada de Tomate con Bonito del Norte 13
Beefsteak Tomatoes, Onions and Bonito Tuna

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 Fresh Fruit Bowl- 5 | Side Brunch Potatoes- 4 English Muffin- 2

• Not Part of the Unlimited Brunch Experience

UNLIMITED BRUNCH EXPERIENCE \$40

Sat 10am - 3:30pm

Sun 9am - 6pm

Includes Brunch Items & Tapas

Must Be Ordered By Entire Table

Up to 10 guests per Party,

2 Hours Limit for Enjoying your Experience

BOTTOMLESS MIMOSA \$20

2 Hours Limit for Enjoying your Experience

HALF PRICED PITCHERS OF SANGRIA

Available Only When Paired With Unlimited Brunch Experience

TABLAS

**Tabla de Quesos Españoles con
Acompañamientos** 19
Chef's Selection of Spanish Cheeses & Accompaniments

Tabla de Jamón Serrano con Manchego 21
Jamón Serrano with Manchego Cheese

COLD TAPAS

Boquerones con Guindilla Vasca 10
Cured, Marinated Anchovies with Basque Pepper

Aceitunas de la Casa con Guindilla Vasca 9
Marinated House Olives with Basque Peppers

Escalibada con Tostadas de Pan 9
Roasted Eggplant, Peppers, Onions, Tomato Served on Toasted bread

**Ensaladilla Remolacha con Queso
de Cabra y Nueces** 13
Roasted Beets with Goat Cheese and Walnuts

Ensalada de Tomate con Bonito del Norte 13
Beefsteak Tomatoes, Onions and Bonito Tuna

Pan con Tomate 7
Catalonian Tomato Bread with Olive Oil
Add Jamón Serrano - 4 Queso Manchego - 3

*INDIVIDUAL PAELLAS

Paella Negra 24
*Traditional Squid Ink "Black" Paella
with Squid, Scallops, Monkfish & Shrimp*

Paella de Pollo y Chorizo 22
Chicken and Chorizo Paella

Paella Marinera con Bogavante 35
*Seafood Paella with Monkfish, Clams,
Mussels, Squid, Scallops, Shrimp & Lobster*

Paella Vegetariana 22
Paella with Assorted Seasonal Vegetables

Arroz a Banda 24
Paella of Shrimp, Monkfish, Squid & Scallops

Pollo con Gambon 24
Spicy Chicken & Tiger Prawn Paella

HOT TAPAS

Croquetas de Pollo 11
Crispy, Golden Chicken Croquettes

Pimientos del Piquillio a la Plancha 10
Grilled Piquillio Peppers with E.V.O.O & Sea Salt

Tortilla Española 9
Spanish Tortilla – Potato, Onion and Egg Omelet

Aspáragos con Romesco 12
Grilled Asparagus, Almond Romesco

Setas a la Plancha 12
Grilled Seasonal Mushrooms with Olive Oil and Sea Salt

***Atún a la plancha con emulsión
de escabeche y su guarnición.** 15
Seared Tuna with Escabeche Emulsion Sauce

Salmón Agridulce 14
Grilled Salmon, Capers, Raisins, Braised Leeks

Gambas al Ajillo 16
Shrimp Sautéed in Garlic, Piri-Piri Peppers and Olive Oil

***Camarones a la Plancha** 16
Grilled Head-On Prawns with Sea Salt and Olive Oil

Calamares Fritos con Ali-Oli 12
Fried Calamari with Ali-Oli

Mejillones al Vapor 15
Steamed Mussels in a White Wine and Saffron Broth

Dátiles con Tocino 10
Crispy Dates Wrapped In Bacon

**Brocheta de Pollo al Ajillo con Salsa
Picante de Pimiento** 12
Grilled Chicken Skewers served with Pepper Emulsion

Patatas Bravas 9
*Crispy Potatoes tossed in a Spicy Ali-Oli topped
with garlic Ali-Oli*

Pinchitos a la Plancha 12
Bite Size Grilled Smoked Paprika Chorizo

Albóndigas Estofadas 12
Cocktail Meatballs Stewed in a Red Wine Sauce

***Bistec a la Plancha** 15
Seared Beef Steak a la Plancha