

# BODEGA

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## TAPAS MENU

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### WELCOME

At Bodega Christchurch, our menu is inspired by the authentic dining culture of Spain.

Tapas dishes are small plates, perfect for sharing with friends or savouring solo. Typically, you'd order 2 or 3 plates per person for a full meal, but feel free to order as few or as many as you like.

Just like in Spain, our tapas is served fresh from the kitchen as soon as it's ready, so dishes will arrive at different times throughout your visit.

Relax, enjoy the experience, and dive into the flavours as they come!

### PARA PICAR | NIBBLES

<b>KIKOS vg</b> fried and spiced maize kernals	<b>£3.5</b>
<b>ALMONDS vg</b> fried Valencian almonds	<b>£4.5</b>
<b>BROAD BEANS vg</b> fried salted broad beans	<b>£4</b>
<b>GORDAL OLIVES vg</b>	<b>£5</b>
<b>GUINDILLA CHILLI'S</b> slightly sweet and mild heat	<b>£4</b>

## CARNE | MEAT

<b>SOBRESADA &amp; BREAD</b> chorizo paste from Mallorca on toasted fresh bread and baked	<b>£6.5</b>
<b>MORCILLA &amp; ALIOLI</b> traditional Spanish black pudding with rice and alioli	<b>£7</b>
<b>TXISTORRA</b> Spanish garlic sausage with paprika & garlic, cooked in Rioja and heather honey	<b>£8.5</b>
<b>PIGS CHEEKS &amp; CHIMICHURRI</b> slow braised pigs cheeks in a rich stock with Olorosso	<b>£8</b>
<b>BUTIFARRA &amp; ROMESCO</b> seasoned pork sausage with roasted tomato, garlic and hazelnut sauce	<b>£7</b>
<b>ALBONDIGAS</b> beef and pork meatballs in a tomato & garlic sauce	<b>£8</b>
<b>JAMON Serrano Gran Reserva</b> from Guijuelo, western Spain. served with a drizzle of Arbequina olive oil	<b>£10.5</b>
<b>POLLO gf</b> chicken thighs baked with paprika, fino sherry and capers	<b>£8</b>
<b>DUROC RIBS gf</b> with heather honey and paprika BBQ sauce	<b>£9</b>

## PESCADO | SEAFOOD

<b>PIL PIL PRAWNS</b> garlic, parsley and chilli oil, peeled Atlantic prawns	<b>£8.5</b>
<b>BOUQUERONES</b> marinated fresh anchovies in vinegar	<b>£8</b>
<b>PULPO A LA GALLEGA</b> charred octopus on a bed of EVOO, garlic, lemon and herb mash	<b>£11.5</b>

## VERDURAS | VEGETABLES

<b>PADRON PEPPERS</b> vg gf salted and blistered	<b>£6</b>
<b>PADRON PICOS</b> v with whipped picos blue	<b>£7.5</b>
<b>TORTILLA ESPANOLA</b> gf traditional Spanish potato omlette	<b>£6</b>
<b>PAN CON TOMATE</b> vg tomato garlic and olive oil on toasted bread	<b>£5</b>
<b>PATATAS BRAVAS</b> v crispy roast potatoes with bravas sauce and alioli	<b>£6</b>
<b>PISTO</b> vg seasonal roasted vegetables in a tomato and garlic sauce, rich in olive oil	<b>£6</b>
<b>DATILES CON QUESO</b> baked pitted dates with picos blue cheese	<b>£5.5</b>
<b>BRAISED BEANS</b> vg gf white and butter beans with garlic, rosemary and fresh tomato	<b>£7</b>

## QUESOS | CHEESES

<b>ESPINACA CATALANA</b> garlic & herb buttered spinach, PX soaked raisins, toasted pine nuts and Rosary goats curd	<b>£7.5</b>
<b>MANCHEGO &amp; MEMBRILLO</b> rosemary Manchego with quince style jelly	<b>£7.5</b>
<b>PICOS BLUE &amp; HONEY</b> Spanish blue wrapped in sycamore leaves drizzled with heather honey	<b>£6.5</b>
<b>GOATS CHEESE &amp; OLOROSSO</b> v whipped goats cheese with olorosso sherry	<b>£6</b>
<b>BURRATA</b> on a bed of Terry's Burley tomatoes with a drizzle of Arbequina olive oil	<b>£10.5</b>
<b>CHEESEBOARD</b> a selection of five handcrafted cheeses served with tracklements, pickles & Fudges biscuits (please see the blackboard from cheese selection)	<b>£18</b>

\*Please note that our menu includes both pasteurised and unpasteurised cheeses it is recommended that vulnerable groups avoid eating unpasteurised cheese

Please inform staff of any food allergies or special dietary requirements prior to ordering. We endeavour to purchase all our products from local sources & suppliers. All dishes are subject to availability. v - vegetarian vg - vegan

## DESSERT & AFTER DINNER COCKTAILS

### ALMOND & PX TRUFFLE v

rich dark chocolate & PX ganache, blitzed salted almonds  
& salted almond butter served in a cocktail glass

£9

### BURNT BASQUE CHEESCAKE v

£8

### CHOCOLATE MARTINI

Mozart dark chocolate liqueur, white Mozart Chocolate liqueur  
and vodka

£10.5

### SPANISH BRANDY ALEXANDER

Carlos 1 brandy, cream de cacao, cream, nutmeg

£10.5

### HELADO VAINLLA PX

Served with either XO Sherry Pedro Ximenez served over  
ice cream

£10.5

