

LA BODEGA

BY CÚRATE

DINNER

LA BODEGA EXPERIENCE

a curated tour through the menu with
the chefs as your guide

(no substitutions, please)

70 per person

45 wine pairing (optional)

PINTXOS | SINGLE BITES

GILDA

gordal olive, anchovy, piparra pepper

6

TORTILLA PINTXO

spanish omelet, spicy pepper, all i oli, baguette

5

PIQUILLO CONFIT Y MITIBLEU CREMA

red pepper, blue cheese, baguette

4

PULPO A LA PLANCHA*

seared octopus, confit potato, salsa al ajillo,
fennel, olive

10

POLLO Y CHAMPIÑON

adobo spiced chicken thigh, wine braised
mushroom, charred scallion all i oli

7

CHARCUTERÍA Y QUESOS

jamón serrano, salchichon, chorizo, manchego,
valdeón with accoutrements

34

POSTRES | DESSERTS

PUDÍN

croissant bread pudding,
vanilla cream, butterscotch

13

TARTA DE QUESO

basque style cheesecake,
walnut brittle, seasonal fruit

13

BOLLO DE CREMA

cream puff, chocolate cream,
orange compote

13

PARA COMPARTIR | FOR SHARING

CASA APERITIVO

olive oil potato chips, marinated olives

9

PERA CON JAMÓN

pickled pear, jamón serrano, marcona almond,
tarragon

16

PESCADITO FRITO*

fried anchovies, green peppercorn mayo, lemon

14

TORREZNOS

pork belly, crispy skin

14

ENSALADA

gem lettuce, pistachio vinaigrette, idiazabal,
citrus, olives

10/18

PATATAS*

crispy potato wedges, all i oli, hot sauce

13

BOMBA DE BODEGA*

pork and potato fritter, spicy pepper,
mojo rojo, all i oli

16

VERDURAS

sherry glazed mushrooms, local asparagus,
63 degree egg, breadcrumbs

20

MACARRONES Y QUESO

spanish mac and cheese with sofrito and
breadcrumbs

18

POLLO AL AJILLO

seared chicken leg and thigh, fingerling
potatoes, garlic jus

28

HAMBURGUESA*

house-made lardo, mushrooms, caramelized onion,
confit piquillo, all i oli, potato bun

20

olives 7 | baguette 4

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.