la bod ega

Restaurant

LUNCH MENU

STARTERS

Beef Carpaccio with arugula, parmesan and extra virgin olive oil		16,-
Padrón Peppers with Maldon Salt WYEGAN		7,-
Salted Canarian Potatoes with Canarian Mojo Picón sauce		8,-
Avocado & Marinated Salmon Tartar	₩ •	15,-
Garlic Prawns with Chili	@ &	13-
Galician-style Octopus with olive oil and smoked paprika		14,-
Tomato Bruschetta VEGAN	\$ #	7,-
Garlic Bread Garlian	##	8,-
Bread with canarian sauce (Per person)	##	2,-
SNACKS		
Pastrami Brioche Sandwich	\$#	16,-
Beef, mango vinaigrette, arugula, pickles and cheddar cheese Bodega Brioche Burger	##A	18,-
Local beef, pickles, bacon jam, crispy onion, cheddar sauce, lettuce, tomato and truffle mayonaise	AE ED	10,-
Italian-Style Brioche Burger Local beef, fried provolone cheese, pickled onion, arugula and red pesto	\$# 3	18,-
Pork Brioche Burger (Cochinita Pibil) with avocado mayonaise	** 1	1 <i>7,</i> -
Vegan Burger	₩	15,-
SALADS		
Caesar Salad Lettuce mix, cherry tomatoes, croutons, crispy chicken, parmesan and Caesar dressing	* ####################################	14,-
Bodega Salad VVEGETARIAN Lettuce mix, cherry tomatoes, black olives, roasted peppers, fresh burrata, nuts and red pesto	Ø	14,-
Capri Salad VVEGETARIAN Mixed lettuce, local tomatoes, caramelized onion, goat cheese, walnuts, dates and mango jam	Ø J&	13,-

OUR PASTAS

Green Pesto Wegetarian	∄ Ø 14,-
Bolognese	¾ ♠ 15,-
Carbonara	1 ○ 14,-
Napoletana M VEGAN	¾ 12,-
Puttanesca	Ў ◆ 13,-
Mushroom & Truffle VVEGETARIAN	∄ Ø 14,-
Prawns, sun-dried Tomatoes & Garlic	(A) (M) 15,-
Choose between Fettuccine,	Spaghetti, Penne & Gnocchi
Vegetable Lasagna Vavegetarian	₩ 🐧 14,-
Meat Lasagna	** A * 15,-
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FROM THE OCEAN	FROM THE
Grilled Salmon 🛞 🐠 19,-	COUNTRY SIDE
with quinoa and roasted vegetables	Beef Entrecôte 18,-
Grilled Tuna	with roasted potatoes and seasonal vegetables
	Sliced Beef Tenderloin 19,-
POKE BOWL	with roasted potatoes and seasonal vegetables
Choose between rice or quinoa	Salsa de champiñones o pimienta (A) 1 2,-
Poke Bowl with Tuna 4	WOK of sauted vegetables WYEGAN # 14,-with ginger sauce
Poke Bowl with Salmon • • • 14,	OUR RISOTTOS
Cucumber, mango, avocado, raddish, wakame and sesame	Bodega Risotto with spinach and prawns
Poke Bowl with Tofu VEGAN 12,- Cucumber, mango, avocado, radish, wakame and sesame	Truffle and Mushroom Risotto VEGETARIAN 3 16,-

PIZZAS

Margherita Tomato, mozzarella and basil	* # 1	12,-		
Four Seasons Tomato, mozzarella, olives, artichokes, cooked ham and mushrooms	** 1	14,-		
Napoli Tomato, mozzarella, anchovies, black olives and capers		14,-		
Di Parma Tomato, mozzarella, Parma ham and arugula	** 1	15,-		
Di Mare Tomato, mozzarella, tuna, prawns and mussels	& # ¶ ◆ @	15,-		
Vegetarian Tomato, mozzarella and grilled vegetables	*** 1	14,-		
Four Cheese Vegetarian Tomato, mozzarella, parmesan, goat cheese and gorgonzola	** 1	14,-		
BBQ Tomato, mozzarella, bacon, onion and BBQ sauce	& * * 1	14,-		
Prosciutto Tomato, mozzarella and ham	** 1	13,-		
Hawaii Tomato, mozzarella, ham and pineapple	\$# (14,-		
Capricciosa Tomato, mozzarella, mushrooms, artichokes and ham	\$ <i>#</i> 1	14,-		
Diavola Tomato, mozzarella and spicy pepperoni	** 1	13,-		
DESSERTS				
Homemade Pistachio Tiramisu VEGETARIAN	(A) # 🗐 O	9,-		
Homemade Canarian Cheesecake	0 ## 🗐	8,-		
Chocolate Fantasy with vanilla ice cream and mango coulis	o 🎉	8,-		
Fruit salad wegan with lemon sorbet		8,-		



















