

la bodega

Restaurant

DINNER MENU

STARTERS

Selection of Tapas Ham, cheese, marinated tomatoes, prawns, octopus and Canarian potatoes		24,-
Canarian Cheese Board		13,-
Iberian Ham Platter		14,-
Fried Octopus with Mojo Sauce and Potatoes		15,-
Beef Carpaccio with arugula, parmesan, and extra virgin olive oil		16,-
Padrón Peppers with Maldon Salt		7,-
Salted Canarian Potatoes with Majorero Mojo Picón		8,-
Seasoned Local Tomatoes		7,-
Avocado & Marinated Salmon Tartare		15,-
Garlic Prawns with Chili		11,-
Galician-style Octopus with olive oil and smoked paprika		14,-
Tomato Bruschetta		7,-
Garlic Bread		8,-
Bread with canarian sauce (Per person)		2,-
























SNACK

Bodega-Style Brioche Burger Local beef, pickles, bacon jam, crispy onion, cheddar sauce, lettuce, tomato, and truffle mayonaise		18,-
Vegan Burger of mushroom, onion and beetroot, with lettuce, local tomato, pickles and vegan burger sauce		15,-





SALADS

Caesar Salad Lettuce mix, cherry tomatoes, croutons, crispy chicken, parmesan, Caesar dressing		14,-
Bodega Salad Lettuce mix, cherry tomatoes, black olives, roasted peppers, fresh burrata, nuts, and red pesto		14,-
Capri Salad Mixed lettuce, local tomatoes, caramelized onion, goat cheese, walnuts, dates, and mango jam		13,-







OUR PASTAS

Green Pesto 	 	14,-
Bolognese	 	15,-
Carbonara	 	14,-
Napoletana 		12,-
Puttanesca	 	13,-
Mushroom & Truffle 	 	14,-
Prawns, Sun-dried Tomatoes & Garlic	 	15,-
<i>Choose between Fettuccine, Spaghetti, Penne & Gnocchi</i>		
Vegetable Lasagna 	  	14,-
Meat Lasagna	  	15,-












FROM THE COUNTRY SIDE

Beef Tenderloin with roasted potatoes and seasonal vegetables		23,-
Beef Entrecôte with roasted potatoes and seasonal vegetables		18,-
Sliced Beef Tenderloin with roasted potatoes and seasonal vegetables		19,-
Mushroom o Pepper sauce	 	2,-
BBQ Pork Ribs served with fries		18,-
WOK of sauteed vegetables 		14,-

FROM THE OCEAN

Grilled Salmon  	19,-
with quinoa and roasted vegetables	
Grilled Tuna  	18,-
with wrinkled potatoes and seasonal salad	
Grilled Squid  	19,-
served with wrinkled potatoes and seasonal salad	

RICE SELECTION

Bodega Risotto   	16,-
with spinach and prawns	
Truffle & Mushroom Risotto  	16,-
Meat Paella* 	14,-
Vegetable Paella*  	12,-
Seafood Paella*   	15,-

*Paellas are for minimum 2 persons and require 45 minutes preparation

PIZZAS

Margherita 	 	12,-
Tomato, mozzarella, and basil		
Four Seasons	 	14,-
Tomato, mozzarella, olives, artichokes, cooked ham, and mushrooms		
Napoli	  	14,-
Tomato, mozzarella, anchovies, black olives, and capers		
Di Parma	 	15,-
Tomato, mozzarella, Parma ham, and arugula		
Di Mare	   	15,-
Tomato, mozzarella, tuna, prawns, and mussels		
Vegetarian 	 	14,-
Tomato, mozzarella, and grilled vegetables		
Four Cheese 	 	14,-
Tomato, mozzarella, parmesan, goat cheese, and gorgonzola		
BBQ	 	14,-
Tomato, mozzarella, bacon, onion, and BBQ sauce		
Prosciutto	 	13,-
Tomato, mozzarella, and cooked ham		
Hawaii	 	14,-
Tomato, mozzarella, cooked ham, and pineapple		
Capricciosa	 	14,-
Tomato, mozzarella, mushrooms, artichokes and cooked ham		
Diavola	 	13,-
Tomato, mozzarella and spicy pepperoni		

DESSERTS

Pistachio Tiramisu 	  	9,-
Homemade Majorero Cheesecake 	 	8,-
Chocolate Fantasy 	 	8,-
with vanilla ice cream and mango coulis		
Fruit salad 		8,-
with lemon sorbet		

Allergens/ Alérgenos

