

# BODEGA

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## TAPAS MENU

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### WELCOME

At Bodega Southbourne, 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>MARCONA ALMONDS &amp; ROSEMARY vg</b>	<b>£6</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>
<b>MANZANILLA OLIVE TAPENADE with Aoli and bread</b>	<b>£6</b>
<b>BREAD BASKET with olive oil and salt</b>	<b>£5</b>

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

## CARNE | MEAT

<b>SOBRESADA &amp; BREAD</b> chorizo paste from Mallorca on toasted fresh bread and baked	<b>£7.5</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>£8.5</b>
<b>ALBONDIGAS</b> beef and pork meatballs in a tomato & garlic sauce	<b>£8</b>
<b>JAMON CROQUETTAS (5)</b>	<b>£7.5</b>
<b>JAMON Serrano Gran Reserva</b> Teruel DOP 25 months served with a drizzle of Arbequina olive oil	<b>£10.5</b>
<b>POLLO</b> chicken thighs baked with paprika, fino sherry and capers	<b>£8</b>
<b>DUROK RIBS</b> with heather honey and paprika BBQ sauce	<b>£9</b>
<b>DUROK PORK BELLY</b> with black garlic and chimichurri	<b>£9.5</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>GALICIAN MUSSELS</b> with white bean & tomato broth	<b>£9</b>
<b>PAELLA BOLAS</b> deep fried paella balls with bravas dipping sauce	<b>£7</b>
<b>TORTILLITAS DE CAMARONES</b> shrimp fritters from the province of Cádiz	<b>£8</b>

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## VERDURAS | VEGETABLES

<b>PADRON PEPPERS</b> vg salted and blistered	£6
<b>PADRON PEPPERS</b> v with whipped picos blue	£7.5
<b>PAN CON TOMATE</b> vg tomato garlic and olive oil on toasted bread	£5
<b>PATATAS BRAVAS</b> v crispy roast potatoes with bravas sauce and alioli	£6
<b>PISTO</b> vg seasonal roasted vegetables in a tomato and garlic sauce, rich in olive oil	£7
<b>DATILES CON QUESO</b> baked pitted dates with picos blue cheese	£5.5
<b>BREAD BASKET</b> gluten free options are available	£5
<b>SPINACH &amp; GOATS CHEESE CROQUETTAS</b>	£7
<b>BRAISED BEANS</b> vg white and butter beans with garlic, rosemary and fresh tomato	£7

## QUESOS | CHEESES

<b>MANCHEGO &amp; MEMBRILLO</b> rosemary Manchego with quince style jelly	£7
<b>PICOS BLUE &amp; HONEY</b> Spanish blue wrapped in sycamore leaves drizzled with heather honey	£6.5

## DESSERT

<b>BURNT BASQUE CHEESECAKE</b> v	£8.5
<b>CHURROS</b> with think chocolate sauce	£8
<b>BUDIN DE PAN</b> latin style bread pudding	£7

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