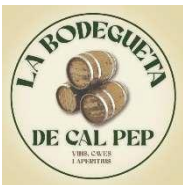




VERMUTERIA

Olives	2.30 €	Combo "vermutero"	9.90 €
Tasty Italian cocktail without pits		To share: chunky chips, olives, mussels, anchovies, capers and pickled garlic	
Almonds	2.40 €	Vermouth cheese	4.90 €
Toasted and salted almonds		English Shropshire macerated 3 months in vermouth	
Chips	2.30 €	Olivier salad	5.90 €
Always ideal for a quick vermouth or to get your appetite started		Homemade, with tuna belly	
Anchovies	1.70 €	Our chips	4.70 €
Cantabrian fillet 00 of spring season		The thickest and crispiest chips on the market, with our mild alioli and spicy brava sauce	
Anchovies in vinegar	4.90 €	Spicy anchovy banderilla	2.20 €
With our special citrus zest		Homemade, to eat in 2 bites	
Smoked sardine	6.60 €	Smoked salmon dices	7.60 €
Smoked sardine fillet with red and green dried and pickled tomato		Smoked salmon with cream cheese and truffle honey	
Mojama	6.90 €	Grilled artichokes	2.30 €
Tuna mojama with black pepper, almonds, olive oil and lemon		Grilled artichoke heart marinated in oil	

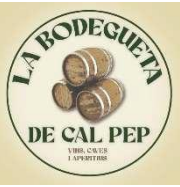


TAPAS

Bravas	6.2/3.5€	Torreznos de Soria	4.00 €
The usual with our secret hot sauce.		Thick bacon rasher. Freshly made, crispy on the outside and tender on the inside	
Option: sauce on the side and half portion		Turnovers	3.50 €
Spanish broken eggs	6.90 €	Venezuelan on the outside, Catalan on the inside.	
Fried sweet potato base (in season). 2 fried eggs and bits of Iberian ham.		Cornmeal dough filled with stew.	
Spicy bomb	4.20 €	Croquettes	2.00 €
This one is really hot. With an explosive homemade bolognese and with brava sauce to top it off		Cecina, squid, mushrooms, black pudding, beef and chistorra (sausage)	
Spanish omelette	4.70 €	Cod rocks	5.90 €
Portion of potato omelette with Catalan tomato bread		Neither croquette nor fritter, cod brandade filling	
		Esqueixada	8.40 €
		Salted cod salad with pickled tomato and onion and black olives	
		Nachos	6.20 €
		With Mahon cheese, sobrassada and quail's egg	

BOARDS

Smoked cod	7.50 €	Classic Iberian cold cuts	8.90 €
Smoked cod with olivada (black olives spread) and Catalan tomato bread		Iberian Salchichon, Iberian chorizo, Iberian ham and cured cheese and Catalan tomato bread	
Ventresca	5.50 €	Premium cold cuts	14.50 €
Tuna belly and Catalan tomato bread		Artisanal fuet, lomo de cebo, Iberian chorizo, Iberian ham, wild boar longaniza and Catalan tomato bread	
Cecina de León	5.90 €	Cured cheese	4.90 €
Spanish cecina cured beef served with black pepper, almonds, olive oil and lemon		Cured cheese and Catalan tomato bread	
Iberian ham	5.90 €	Cheese assortment	16.90 €
Iberian ham and Catalan tomato bread		Ask about our varieties, we always have 2 or 3 different boards for you	



MAIN COURSES

Homemade meatballs	8.30 €
Homemade with tomato sauce and mildly chopped hazelnuts: a classic	
Chicken wings	8.30 €
Caramelised in vermouth, with spicy barbecue sauce for dipping	
Catalan-style tripe	8.30 €
Madrid-style tripe with a touch of Catalan style	
Grilled octopus	13.90 €
Galician octopus tentacle on a potato base with paprika, coarse salt and olive oil	

DESSERTS

Carrot cake	6.00 €
Cheese cake	6.00 €
Chocolate fondant	6.00 €

ASK FOR SUGGESTIONS AND DISHES OF THE DAY

Additional charge for service on the terrace 0.10 € per item.

All food served in our establishment may contain traces of gluten, eggs, crustaceans, fish, nuts, soya, dairy products, celery, mustard, sesame, sulphites and molluscs.

We hope you enjoyed your time at La Bodegueta with El Cau's team as much as we enjoy doing what we love most every day. From the kitchen to the bar, we wish to make your day a little happier.