



El Bodegon

Menu Prices — August 21, 2026

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Sopas - Ensaladas (Soups - Salads)	
ITEM	PRICE
Potaje de Lenteja Lentil soup.	\$5.00
Sopa de Pollo Chicken soup.	\$5.50
Crema de Champiñones Cream of mushrooms.	\$5.50
Caldo Gallego Homemade Galician style pork soup.	\$6.50
Ensalada de la Casa Fresh roman heart, tomatoes, olives and onions with our homemade balsamic vinaigrette.	\$8.00
Ensalada de Queso Fresh roman heart with bleu cheese chunks, onions and ranch dressing.	\$10.00
Tapas Frias (Cold Tapas)	
ITEM	PRICE
Tapa de la Casa Serrano ham, Spanish chorizo, Manchego cheese and olives.	\$14.50
Pulpo a la Vinagreta Octopus in our homemade vinaigrette.	\$13.50
Salpicon de Marisco	\$12.00
Alcachofas Aliñadas Artichoke hearts in our homemade vinaigrette.	\$9.00
Aceitunas Caseras Assorted olives in our homemade vinaigrette.	\$5.00
Ceviche Spicy. White fish cooked in our spicy lime and parsley homemade sauce. Aka bodegon sauce.	\$12.00
Tapas Calientes (Hot Tapas)	
ITEM	PRICE
Calamares al Bodegon Spicy. Non breaded calamari cooked in a slightly spicy lime and parsley homemade sauce.	\$14.00
Pulpo a la Gallega Galician style cooked octopus with paprika and parsley.	\$16.00
Pulpo al Bodegon Spicy. Octopus tentacles cooked in a slightly spicy lime and parsley homemade sauce.	\$16.00
Pinchos Morunos de Cerdo Grilled pork skewers with chimichurri sauce.	\$11.00
Pinchos Morunos de Camarones Grilled shrimp skewers with Chimichurri sauce.	\$13.00
Cataplana Fresh baby clams, onions and garlic in a homemade saffron and sherry wine sauce.	\$12.00
Croquetas de Jamon/Bacalao Chef's specials Spanish ham or cod croquettes accompanied with a delicious aioli sauce.	\$7.00

ITEM	PRICE
Camarones al Ajillo Shrimps cooked with garlic, parsley, olive oil and sherry wine.	\$12.00
Camarones al Bodegon Spicy. Shrimps cooked in a slightly spicy lime and parsley homemade sauce.	\$15.00
Cocktail de Camarones con Salsa de Queso Shrimps grilled with garlic, parsley and olive oil with amelted Manchego and Bleu cheese sauce.	\$14.00
Champiñones al Ajillo Fresh mushrooms cooked in garlic, parsley, olive oil and sherry wine.	\$9.00
Tortilla Española Our traditional Spanish potatoes and onions omelet.	\$9.00
Almejas al Vapor Fresh baby clams in a green garlic sauce.	\$12.00
Empanadas de Carne Ground beef empanadas.	\$7.00
Garbanzos Fritos Cooked chickpeas beans with chorizo in a garlic, parsley, olive oil and sherry wine sauce.	\$8.00
Patatas Bravas Hot. Red bliss potatoes with slightly spicy Alioli sauce.	\$8.00
Callos a la Madrileña Tripe, chickpeas beans and chorizo in a garlic, parsley, olive oil, and sherry wine sauce.	\$10.00
Mejillones a la Marinera Fresh cooked mussels in our homemade tomatoes sauce.	\$12.00
Chorizo al Infierno Spanish sausage flambe with Brandy.	\$11.50

Meat

ITEM	PRICE
Churrasco 9 oz. outside skirt steak with homemade chimichurri sauce. Comes with fried chickpeas beans and steam broccoli.	\$25.50
Jarrete de Cordero Lamb shank cooked in our homemade vegetables and red wine sauce. Comes with roasted potatoes and steamed broccoli.	\$25.00
Chuleton de Cerdo Fresh pork chops cooked with our fine spices with a Rioja wine sweet reduction sauce on top. Comes with sweet plantain a...	\$22.00
Pollo con Champiñon Fresh grilled chicken breast with fresh mushrooms cooked in garlic, parsley, olive oil and sherry wine sauce. Comes with...	\$19.50
Pollo al Limon Fresh grilled chicken breast cooked in a fresh lime juice, garlic, parsley, olive oil, and sherry wine. Comes with yello...	\$21.50
Pollo a la Vizcaina Fresh grilled chicken breast with our homemade tomatoes sauce with cilantro, onions, garlic, olives, and sherry wine. Co...	\$22.00
Pechuga Rellena Fresh grilled chicken breast stuffed with mushrooms, Serrano ham and roasted peppers with our homemade Manchego cheese s...	\$23.00

Mariscos y Pescados (Shell Fish & Fish)

ITEM	PRICE
Cazuela de Mariscos Fresh mussels, baby clams, shrimps, and cod fish in our green garlic, parsley and sherry wine sauce.	\$28.00

ITEM	PRICE
Zarzuela de Marisco Fresh mussels, baby clams, shrimps and cod fish in our homemade tomatoes, garlic, cilantro and sherry wine sauce.	\$29.00
Bacalao a la Vizcaina Lightly breaded deep fried cod fish with Vizcaina sauce. Comes with fried plantain and steamed broccoli.	\$23.00
Salmon al Queso Fresh grilled salmon with melted manchego cheese sauce on top. Comes with roasted potatoes and steamed broccoli.	\$27.00
Pescadilla al Limon Fresh Merluza filet cooked in a homemade lime based sauce. Comes with yellow rice and fried plantains.	\$21.00
Pescadilla al Bodegon Fresh Merluza filet cooked in a spicy lime and parsley homemade sauce. Comes with yellow rice and steamed broccoli.	\$24.00
Camarones a la Valenciana Shrimp with our homemade tomatoes sauce with cilantro, onion, garlic, olives and sherry wine. Comes with fried plantains...	\$22.00
Camarones al Bodegon (Mariscos y Pescados (Shell Fish & Fish)) Shrimp cooked in a spicy lime and parsley homemade sauce. Comes with yellow rice and steamed broccoli.	\$24.00

Paellas

ITEM	PRICE
Paella Vegetariana Broccoli, mushrooms, onions, chickpeas, and artichokes hearts.	\$35.00
Paella Alicantina Fresh chicken paella.	\$38.00
Paella Magra Tender loin pork cooked with reserve special beer.	\$41.00
Paella Valenciana Fresh chicken, pork and chorizo.	\$45.00
Paella Marinera Seafood mix with mussels, baby clams and shrimp.	\$48.00
Paella Mixta Seafood mix with mussels, baby clams, shrimp, chicken, pork and Chorizo.	\$56.00
Paella Negra Calamari rings, octopus and calamari ink.	\$65.00

Kids'

ITEM	PRICE
Steak & Fries Grilled steak with French fries.	\$10.00
Chicken Breast & Fries Grilled chicken breast with French fries.	\$10.00
Fish & Fries Lightly breaded merluza filet with French fries.	\$12.00
Chicken Fingers & Fries	\$10.00
Mac & Cheese	\$6.00

Postres (Desserts)

ITEM	PRICE
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Crema Catalana	\$7.00
The Spanish version of Crème brûlée. Orange zest with cinnamon and vanilla.	
Flan de Vainilla	\$7.00
Spanish style vanilla cream caramel custard.	
Peras a la Rioja	\$8.00
Pear cooked in a reduction of Rioja wine.	
Queso y Membrillo	\$10.00
Manchego cheese with rioja wine sweet reduction sauce on top.	