



## BIENVENIDOS

Restaurant Bodega has got an original take on modern Mediterranean cuisine that takes the traditional tapas bar to the next level.

Inspired by our motto "Come, bebe, la vida es breve" (Eat, drink, life is short) Restaurant Bodega offers an unique dining experience, combining the qualities of a modern tapas restaurant with the bustling of Haarlem

## MENÚ DEL CHEF

Our chef has created a delicious shared-dining menu.  
**55 p.p.**

This menu contains 6 different dishes served in 4 courses.

\*Menu can only be ordered per table. Cheese instead of dessert +5

*From 6 persons we standard serve menu del chef.*

## BITES

<b>Ostras</b> oysters with lemon and red wine vinaigre		4 ps
<b>Pintxos</b> small sandwiches   let's have a look at the bar		3.9 ps
<b>Pan con aioli</b> barra rustica with aioli		6
<b>Pan con tomate</b> toast coca bread with tomato spread		6
<b>Manchego</b> D.O.P 6 months	50 gr	10
<b>Jamón Ibérico</b> Pata Negra	50 gr	10
<b>Croquetas</b> gambas or Jamon Iberico	2 pcs	5.5
<b>Huevo frito</b> deep-fried egg yolk with truffle   2 pcs		9.5
<b>Pimientos de Padrón</b> green peppers with rock salt		7



A LA CARTE

**Tapas frias** cold tapas

<b>Ensalada verde</b> green salad with roasted avocado, tomato and salsa verde	12
<b>Ajo Blanco</b> cold garlic and almond soup with melon and grapes	12
<b>Cangrejo de rio</b> crayfish with mini corn, chipotle and pickled tomato	16
<b>Pastrami de Pato</b> roasted duck with apple, Manzanilla, pumpkin and Aji Amarillo	15
<b>Croissant</b> Pata Negra, duck liver, shallot and fig sorbet	20

*signature by Rick May*

**Tapas calientes** warm tapas

<b>Patatas bravas</b> with aioli, bravas sauce and fried onions	8
<b>Tarte de Setas</b> celeriac with mushrooms, Bask blue cheese and balsamic	15
<b>Bacalao</b> fried cod with tomato, anchovies and pine nut aioli	18
<b>Filete de Rape</b> monkfish with pistachio romesco, salsify en persillade	20
<b>Gallina de Guinea</b> Guinea fowl with chorizo, BBQ shallot, carrot and caramel of olives	20
<b>'Dry aged' Ribeye a la plancha</b> 250 gr. grilled from the plancha	35

**Postres** desserts

<b>Catànies bonbons</b> roasted almonds with praline and cacao	5
<b>Crema catalana</b> custard with burnt sugar	10
<b>Brownie</b> brownie with cheesecake, dulce de leche and tonka bean ice cream	10
<b>Selección de queso</b> five Spanish cheeses with bread and compote	15
<b>Espresso Martini</b> vodka, Kahlúa and espresso	12