



Tapas

Chorizo		\$12
Panfried chorizo with sweet red wine reduction.		
Calamari		\$10
Polenta crumbed calamari with chilli mayo.		
Pescado		\$12
Salmon cakes with tartare sauce.		
Tres quesos		\$10
Puff pastry with mozzarella, gorgonzola and parmesan.		
Gamba		\$14
Panfried prawns with fresh chilli, garlic.		
Aceitunas		\$8
Warm and spicy mixed olives.		
Croquette		\$13
Potato croquette stuffed with chicken and Serrano Jamon. Served with gorgonzola sauce.		
Mejillon Al Vapour		\$10
NZ fresh mussels cooked in white wine and garlic.		
Empanada		\$12
Beef empanada with chimichurri		
Queso de Cabra		\$12
Crumbed and fried goats-cheese balls with almonds and honey.		
Mejillon		\$12
Fresh mussels crumbed and fried.		
Tomato Y Jamon		\$14
Toasted bread with tomato, garlic, basil, olive oil and fresh Serrano jamon.		
Batatas Bravas		\$8
Potato wedges fried with spicy tomato sauce.		

Platters to Share

Bodega Platter		\$30
Platter with croquettes, calamari, Queso de cabra, empanada, batatas brava and dips.		
Mixed Platter		\$30
Serrano jamon, salami, chorizo, onion, olives, smoked salmon anchovies and dips and breads.		
Queso Platter		\$30
Selection of cheeses and matching accompaniments.		



Gluten Free



Vegetarian



Dinner

Vegetarian and Gluten Free options available, please ask wait staff

Cordero 	\$32
Lamb shank braised in red wine, tomato, celery, served on creamed potato.	
Spaghetti Mare	\$24
Homemade spaghetti pasta with fish, prawns, calamari, mussels in a creamy tomato sauce.	
Gnocchi	\$24
Homemade gnocchi with tomato sauce, fresh buffalo mozzarella, fresh serrano ham and basil.	
Ravioli	\$23
Stuffed ravioli with creamy porcini mushroom sauce.	
Pollo 	\$32
Free range chicken leg stuffed with capsicum, mushroom, olives, serrano ham. Served with green salad or vegetables	
Filete Mignon 	\$38
Eye fillet wrapped in bacon with panfried mushroom, served on creamed potato.	
Bodega Paella 	\$25
Paella rice with chicken, chorizo, prawns, calamari, mussels and capsicum.	
Pescado 	\$33
Salmon fillet with creamy lemon sauce. Served with green salad or vegetables.	
Rodriguez Pizza	\$22
Chicken, chorizo, olives and capsicum	
Barcelona Pizza	\$23
Prawns, fresh Serrano ham, rocket salad and parmesan cheese.	
Ensalada  	\$18
Mixed lettuce with red onion, cherry tomatoes, olives, chickpeas, bean sprouts. Add chicken or beef +\$6 Add prawns or salmon +\$8	
Sides	\$6
Green Salad / Fries and aioli / Creamed potato / Vegetables	



Gluten Free



Vegetarian



All Day Menu

From 10am - 4pm

Bode-bene 	\$15
English muffin, spinach, free-range poached egg and hollandaise sauce	
Tapa Lunch	\$16
Choice of one tapa (from tapas menu) served with salad or fries	
Tortilla 	\$15
Omelette with chorizo and prawns. Served with toasted bread or green salad	
Carne Burger	\$16
Homemade beef patty, bacon, cheese, mixed lettuce, onion & tomato. Served with fries and aioli	
Abierto Sandwich	\$17
Grilled free-range chicken, Manchego cheese, tomato, red onion, mixed lettuce, & avocado. Served with fries	
Ensalada  	\$15
Mixed lettuce, cherry tomatoes, red onion, chickpeas, bean sprouts and olives	
Bodega Caesar Salad	\$17
Mixed lettuce, bacon, croutons, anchovies, parmesan cheese and free-range poached egg	
Bodega Breakfast	\$17
Chorizo, bacon, free-range poached egg, avocado, mushroom, hollandaise sauce and toasted bread	
Arrabiatta pasta	\$16
Homemade spaghetti with prawns, calamari, mussels in spicy tomato sauce	
Madrid pasta	\$17
Homemade pappardelle pasta with free-range chicken, chorizo in pesto creamy sauce	
Iberica pizza	\$17
Chorizo, red onion, capsicum and olives	
Margarita pizza	\$16
Buffalo mozzarella, fresh tomato and basil	

Sides

Green salad / French fries & aioli / Creamed potatoes / Vegetables	\$6
Bacon / Mushroom / Avocado	\$5
Free-range grilled chicken	\$6
Free-range poached egg	\$4
Salmon / Prawns	\$8



Gluten Free



Vegetarian



Kids Menu

Choose one meal and one drink

Pizza Pequena **\$13**

Salami and cheese / Ham and cheese / Mushroom and cheese.

Spaghetti **\$13**

Homemade spaghetti with chicken, bacon and creamy sauce.

Assados **\$13**

Grilled prawns or chicken or beef with fries and aioli.

Tostado **\$13**

Toasted English muffin with cheese and ham. Fries and aioli

Kid's Juices

Apple, Orange or Pineapple

Kid's Soft Drinks

Coke, Lemonade, Raspberry lemonade

Kids Dessert

Helado **\$7**

One scoop with caramel topping and sprinkles.

Churros **\$7**

Homemade churros with chocolate sauce

Arroz Doce **\$7**

Homemade Rice pudding with caramel sauce



Dessert

Bodega Churros	\$12
Spanish donuts with chocolate or caramel sauce	
Crema Catalana	\$12
Spanish style custard	
Helado	\$12
Ice cream sundae	
Arroz con Leche	\$12
Homemade rice pudding with caramel and coconut	
Affogato	\$12
Vanilla ice cream with espresso coffee	
Tarta del Chocolate	\$12
Chocolate cake served with vanilla ice cream	

VINO

House Wines

		
White / Red	\$8	\$34

Sauvignon Blanc

Artisan Organic (Marlborough, NZ)	\$9	\$38
Goldwater (Marlborough, NZ)	\$10	\$42

Chardonnay

Torres Gran Vina Sol (Penedes, Spain)	\$10	\$42
Babich Black Label (Hawkes Bay, NZ)	\$12	\$45
Te Mata (Hawkes Bay, NZ)	\$10	\$42

Pinot Gris

Artisan Organic (Nelson, NZ)	\$9	\$38
Maude (Otago, NZ)	\$10	\$42
Man O'War- Paradise (Waiheke, NZ)	\$12	\$45

Spanish White Wine

Bodegas Castano Macabeo organic (Spain)	\$9	\$38
Bodegas Pazo Cilleiro (Spain)	\$12	\$45

Rosé

Artisan Organic Bacio (Oratia, NZ) - 375ml	\$14	
Ata Rangi (Martinborough, NZ)	\$9	\$38
Man O'War (Waiheke, NZ)	\$10	\$42


Aromatics

Torres Vina Esmeralda Moscatel	\$10	\$42
Vavasour Riesling (Marlborough, NZ)	\$10	\$42

Dessert Wine

Lustau Sherry Moscatel (Spain)	\$10	
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Spanish Red Wine

		
Torres Gran Coronas Reserva Cabernet/Tempranillo	\$10	\$42
Bodegas Carchelo Tinto	\$8	\$34
Torres Altos Ibéricos Crianza Tempranil		\$38
Bodegas Castano Ecologico Barrica Organic Monastrell	\$8	\$34

Pinot Noir

Te Kairanga Estate (Martinborough, NZ)	\$10	\$42
Maude (Otago, NZ)	\$13	\$49

Merlot / Cabernet / Blends

Artisan Organic Dominic (Oratia, NZ)	\$10	\$42
Tempus Two (Australia)	\$9	\$38

Italian Red Wine

Chianti Basciano (Italy)	\$10	\$42
Alido Sangiovese (Italy)	\$9	\$38
Organic Montepulciano (Italy)	\$9	\$38

Shiraz / Syrah

Artisan (Oratia, NZ)	\$10	\$42
Wirra Wirra Catapult (Australia)	\$10	\$42
Babich Black Label (Hawkes Bay, NZ)	\$12	\$45

Sparkling Wine

Cinzano Prosecco		\$34
Carpene Malvolti Prosecco	\$14	\$45
Codorniu Anna Brut Rosa NV (Spain)		\$45
Gancia Asti (Italy)		\$32
Codorniu Anna Blanc de Blanc brut Reversa (Spain)		\$45

HARD

Tap Beer

	!	■
Estrella (Spain)	\$10	\$32
Boundary Road NZ Pilsner (NZ)	\$9	\$30

Bottled Beer

	!	
Boundary Road Pale Ale / Boundary Road Golden Lager / Macs Gold / Heineken / Peroni / Corona		\$8
Amstel Light / Peroni Leggera (Light)		\$7

Cider

	!	
Rekordeling Strawberry & Lime (500ml)		\$12
Somersby Apple cider		\$7

Spirits

	!	
Jack Daniels / St Remy Brandy / Coruba Malibu / Bacardi / Bombay Sapphire Gin Jameson Whisky / Ballantines Whisky Cointreau / Sky Vodka		\$8
Jonny Walker Black Label / Chivas Regal 12Y		\$10



Drinks Menu

HARDER

Apertifs / Cocktails

	!	■
Bodega Sangria	\$9	\$20
Refreshing Spanish wine, brandy and fruit punch		
Margarita	\$12	\$24
Tequila, lime, triple sec, served with a salt rimmed glass		
Fruit Frozen Margarita	\$14	\$28
A Margarita with frozen passionfruit or strawberries		
Tequila Sunrise	\$16	
Tequila, orange juice, and grenadine		
Mojito	\$16	
White rum, lime, mint, and soda water		
Bellini	\$17	
Prosecco and Peach		

Liqueur

	!	
Galliano / Black Sambuca / Amaretto / Baileys Kahlua / Lemoncello / Frangellico		\$8

SOFT

Sparkling Water

Santa Vittoria 750ml	\$7
San Pellegrino 250ml	\$4

Soft Drinks

Coke, Sprite, Ginger Beer	\$4.5
Lemon, Lime and Bitters, Peach Iced Tea	\$4.5

Phoenix Organic Range

Cola, Ginger Beer	\$5.5
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Juices

Orange, Pineapple, Apple	\$4.5
Freshly Squeezed Orange	\$7

Fruit Smoothies

Stawberry, Banana	\$8
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Organic Moak Coffee

Short Black / Long Black	\$3.5
Flat white, Cappuccino, Mochaccino, Latte, Hot chocolate, Chai Latte (Soy or Almond Milk +\$0.50)	\$4
Italian Hot Chocolate	\$6
Iced Coffee with vanilla ice cream	\$7
Special Liquor Coffee	\$12