



BODEGA

Established 1999



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food

At Bodega we simply love food and genuinely wish to satisfy the most exotic palate. With over a decade of experience working in award winning restaurants, our resident chefs from 4Flavours aim to produce food which is fun, simple, delicious, and made for sharing. With your choice of 5 dishes served to the centre of your table, dip in with bread and forks. Surely a more friendly way to share!

Treat yourself to 1 item for £3 or indulge in 5 for just £12

MEAT

- Marinated pork skewers with garlic mayo
- Spicy lamb meatballs with crusty bread
- Garlic & lemon chicken wings & sweet chilli dip
- Lamb koftas with minted yoghurt
- Lime & ginger chicken skewers with sweet chilli sauce
- Pork pate with crusty bread & mango chutney
- Bowl of chilli con carne & nachos with chive cream
- Mini beef burgers with salad & saffron mayo
- Hoi sin glazed spare ribs with plum sauce
- Sweet & spicy chipolatas with bbq dip
- Plate of cold meats & tapanade with crusty bread
- Fried chorizo & butter beans with crusty bread

FISH

- Calamari with lime & corriander mayo
- Breaded prawns with sweet chilli sauce
- Fish & chips with tartare sauce
- Home made crab cakes with lime & corriander mayo
- Blanca baits with tartare sauce
- Anchovies & cherry tomatoes served on toast
- Tuna teriyaki & red pepper skewers with hot chilli sauce
- Seafood skewer with sweet chilli sauce

VEGETARIAN

- Onion tortilla topped with melted cheddar
- Mediterranean paella with roasted vegetables
- Julienne fries with ketchup & mayo
- Pan fried mushrooms in sherry & parsley
- Spicy cajun potato wedges with ketchup & mayo
- Vegetable spring rolls with sweet chilli dip
- Pan roasted honey & chilli mixed nuts
- Bodega's fat chips with ketchup & mayo
- Humous & tzatzyki with warm pita bread
- Vegetable samosas with sweet chilli sauce
- Marinated garlic & chilli olives
- Tempura vegetables with wasabi mayo

CHEESE & BREAD

- Melted goats cheese & crusty bread
- British cheeses with celery, grapes & bread
- Camembert with basil oil & bread
- Garlic bread with cheese
- Crusty bread, oil & balsamic vinegar

party food

Large Group and Hungry? Why not take advantage of our Party Sharing Platters. They include elements from our menu and are delivered to the center of your table for you to share. Feast on pork skewers, lamb koftas, chicken skewers, vegetable samosas, vegetable spring rolls, breaded prawns, chicken wings, calamari and Bodega boards brimming with crusty bread, a mountain of our Bodega fat chips and a selection of our dips.

For five guests £20 For ten guests £40

Ask one of the team to let you know what desserts we have on offer.



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Wines

At Bodega, we have taken the time and effort to put ourselves through endless evenings of wine tasting (well somebody has to do it!). We have the pleasure of recommending these wonderful wines. They all compliment our food beautifully, but are equally quaffable on their own. Treat yourself to a glass or share a bottle with a friend. *Enjoy!*

WHITE WINES 175ml £4.10, 250ml £5.40, Bottle £14

- COLOMBARD – EMBLEME D'ARGENT (FRANCE) *A dry harmonious and easy drinking wine.*
- PINOT GRIGIO – VENETO CA'LUNGHETTA (ITALY) *A classic wine with soft aromas & pear fruit flavours.*
- RIOJA BLANCO – VINA TOBIA (SPAIN) *Great depth of citrus and apple fruit balancing the creamy oak.*
- CHENIN BLANC – BROKEN ROCK (SOUTH AFRICA) *Clean, refreshing, fruity & excellent.*
- CHARDONNAY – PETER LEHMANN WEIGHBRIDGE (AUSTRALIA) *Fresh melon, peach & citrus fruit. On the palate, this wine is well balanced.*
- SAUVIGNON BLANC – SANTA PUERTA (CHILE) *This powerful wine has mouth-watering acidity with plenty of herbaceous character.*
- PINOT GRIGIO ROSATO – VENETO CA'LUNGHETTA ROSÉ (ITALY) *A well balanced Rosé which is dry & soft with a fruity bouquet notes..*

WHITE WINES by the bottle only...

- VIOGNIER – LAGARDE 2004 (ARGENTINA) £16 *Dry with persistent flavours of apricot, melon and wild flowers.*
- CHARDONNAY – MONTES RESERVE (CHILE) £16 *Reminiscent of tropical fruit with citrus notes.*
- SEMILLON SAUVIGNON – CAPE MENTELE 2008 (AUSTRALIA) £20 *Dry and Fresh, mouth watering flavours & plenty of character.*
- SAUVIGNON BLANC – SHERWOOD ESTATE 2008 (NEW ZEALAND) £20 *Dry & fresh with notes of gooseberries, herbs & capsicum flavors.*
- SANCERRE – DOMAINE DES MAILLETES (LOIRE) £22 *A textbook wine, dry with a grassy nose, good balancing acidity & a discrete finish.*
- RIESLING – 'UNPLUGGED' 2003 TESCH (GERMANY) £22 *A modern Riesling Dry, light & easy drinking. Balanced with fruit & a refreshing acidity.*
- POUILLY FUISSE – VIEILLES VIGNES 2004 (MACONNAIS) £32 *Layers & layers of flavour. Dry, creamy, zesty with lifted citrus & quince.*

RED WINES 175ml £4.10, 250ml £5.40, Bottle £14

- SYRAH GRENACHE – EMBLEME D'ARGENT 2007 (FRANCE) *Blended richness, spices & elegant notes of black pepper.*
- MERLOT – SANTA PUERTA 2008 (CHILE) *This wine is dry & full bodied with intense ripe cherry fruit.*
- SHIRAZ – GRANT BURGE 56 2007 (AUSTRALIA) *A full bodied wine with aromas of raspberries, spice and a hint of licorice*
- MERLOT – CA'LUNGHETTA 2008 (ITALY) *Fruity & bold with a rich colour & full body.*
- RIOJA CRIANZA – RIOJA VEGA 2006 (SPAIN) *A rich wine, with aromas of vanilla & spices.*

RED WINES by the bottle only...

- CABERNET SAUVIGNON – PRINCIPE DE VIANA 2005 (SPAIN) £16 *Medium bodied, stylish wine with loads of fruit.*
- COTES DU RHONE – DOMAINAILES 2003 (RHONE) £16 *Dark ruby red, hints of black & red fruit combined with spice & liquorice.*
- SHIRAZ – PETER LEHMANN WEIGHBRIDGE 2006 (AUSTRALIA) £16 *Pepper & blackberry flavours combined with the supple tannins.*
- PINOT NOIR – SHERWOOD ESTATE 2007 (NEW ZEALAND) £20 *Intense aroma of cherries & plums that are mirrored on the palate.*
- PINOTAGE – BROKEN ROCK 2008 (SOUTH AFRICA) £20 *Dry with intense tropical fruit flavors, balanced with a crisp lemon finish.*
- MALBEC – TERRAZAS RESERVA (ARGENTINA) £20 *Fruity & full bodied with intense flavours.*
- CABERNET MERLOT – CAPE MENTELLE 2006 (AUSTRALIA) £20 *Full bodied with a rich colour.*
- BROUILLY – BENOIT TRICHARD 2007 (BEAUJOLAIS) £22 *Light, fruity, fragrant, smooth & refreshing. Can be served slightly chilled.*
- CHATEAUNEUF DU PAPE – DOMAINE DUCLEAUX 2005 (RHONE) £32 *Medium to full bodied, powerful yet feminine wine with aromas of fig & blackberry.*

Please note: Vintages may change from time to time.



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champagnes

MERCIER BRUT ... £30 Glass ... £5.40

A superbly crafted vintage Champagne with luxurious honey and yeast flavours with just a touch of spice. The palate is inviting and firm with ample and fleshy fruitiness.

MERCIER ROSE ... £35

A superbly crafted vintage Champagne with luxurious honey and yeast flavours with just a touch of spice. The palate is inviting and firm with ample and fleshy fruitiness.

MOET & CHANDON BRUT IMPERIAL ... £40

Moet & Chandon own the largest estate in Champagne. This is a Champagne that inspires well-being and an emotion which is appreciated and shared. Your nose and palate will be in perfect harmony.

VEUVE CLICQUOT YELLOW LABEL BRUT ... £50

Widowed at the age of 27, Veuve Clicquot (Veuve means widow in French) took over her deceased husband's business. After many years her Champagne manages to reconcile two opposing factors, forcefulness and finesse. This consistent power to please makes it ideal as an aperitif. Wonderful to share on the Terrace with our Home Marinated Olives.

MOET & CHANDON BRUT IMPERIAL ROSE ... £60

Brut Rose is a fruity, dazzling wine, full of freshness and spontaneity. A wonderful versatile champagne, which is both appropriate as an aperitif and with food.

MOET & CHANDON VINTAGE 2003 ... £85

A superbly crafted vintage Champagne with luxurious honey and yeast flavours with just a touch of spice. The palate is inviting and firm with ample and fleshy fruitiness.

DOM PERIGNON 1999 ... £120

Dom Pierre Pérignon, a 17th Century Benedictine Monk, is the inspiration behind the Champagne that bears his name, and, many would say, responsible for Champagne itself. Having developed the method of extracting a white wine from the black grapes commonly grown in the champagne region.

VEUVE CLICQUOT LA GRANDE DAME 1998 ... £125

The Grande Dame is the ultimate expression of the Veuve Clicquot style, combining power and finesse! It is easily recognisable by its yellow label and classic eighteenth century bottle shape - the heaviest in champagne. The wine is made in villages where Madame Clicquot astutely purchased vineyards all those years ago.

KRUG GRANDE CUVEE ... £150

Johann-Joseph Krug came from Mainz, in Germany to Reims where he founded the house of Krug in 1843. Once bottled, Krug Grande Cuvée ages for a minimum of 6 years in the cellars in Reims. Krug has over 3 million bottles lying in its cellars; as time must be respected. Krug Grande Cuvée marries extremely well with food, as long as it is not too acidic or sweet.



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drinks

BEERS *from the Font*

Carlsberg	3.8%
Staropramen	5.0%
Lowenbrau	5.2%
Hoeegaarden	5.0%
Leffe Blond	6.6%
Guinness	4.1%
Anni IPA	3.6%
Marstons Pedigree	4.5%

BEERS *from the Fridge*

Corona Extra	4.6%
Red Stripe	4.7%
Budvar Budweiser	5.0%
Tiger	5.0%
Peroni Nastro Azzurro	5.1%
Michelob	5.2%
Duvel	8.5%
Singha	5.0%
Asahi	5.0%
Früly Strawberry Beer	4.1%

CIDERS *from the Fridge*

Magners Cider	4.5%
Kopparberg Cider	4.5%

VODKA

Absolut	40%
Absolut Citron	40%
Absolut Kurant	40%
Absolut Mandrin	40%
Absolut Peppar	40%
Absolut Pear	40%
Zubrowka Bison	40%
Smirnoff Blue	45%
Stolichnaya	40%
Stolichnaya Razberi	37.5%
Stolichnaya Strasberi	37.5%
Stolichnaya Vanil	37.5%
Grey Goose	40%
Sky	40%
Norsk	37.5%
Krolewska	40%
Belvedere	40%
Smirnoff Green Apple	37.5%
Smirnoff Black	40%
Ketel One	40%
42 Below	42%
Luksusowa	40%

RUM

Bacardi	37.5%
Bundaberg OP	57.5%
Havana Club 3	40%
Havana Club 7	40%
Havana Club Especial	40%
Wray & Nephew OP	63%
Captain Morgan	40%
Woods 100	57%
Morgan Spiced	35%
Santa Teresa 1763	40%
Sailor Jerrys Spiced	40%

GIN

Bombay Sapphire	40%
Gordons	37.5%
Gordons Sloe Gin	26%
Tanqueray	43.1%
Tanqueray 10	47.3%
Millers	40%
Junipero Premium Gin	49.3%
Plymouth Gin	41.2%
Hendricks	41.4%
Beefeater 24	45%
Plymouth Navy	57%

WHISKEY

Baillie Nicol Jarvie	40%
Glenfiddich	40%
Glenmorangie	40%
J & B	40%
Johnny Walker Black	40%
Johnny Walker Red	40%
Lagavulin	43%
Jameson	40%
Canadian Club	40%
Laphroig	40%
Macallan 10 year old	40%
Bushmills 10 year old	40%

BOURBON

Makers Mark	45%
Bulleit Bourbon	45%
Jim Beam Black	43%
Jack Daniels	40%
Woodford Reserve	45.2%
Jim Beam	40%
Wild Turkey	50.5%

SCHNAPPS

Archers Peach	23%
Teichenne Butterscotch	20%
Teichenne Vanilla	20%
Teichenne Strawberry	20%
Teichenne Chocolate	20%
Goldschlager	20%

VERMOUTHS

Martini Bianco	15%
Martini Extra Dry	15%
Martini Rosso	15%
Cinzano Bianco	15%
Campari	25%

APERITIFS

Dubonnet	14.8%
Pernod	40%
Pimms	25%
Sake	14.5%
Poire William	25%
Jagermeister	35%
Goldschlager	40%
Luxardo White Sambuca	38%
Luxardo Cinnamon Sambuca	40%
Luxardo Cranberry Sambuca	40%
Opal Nera Sambuca	40%

TEQUILA

Herradura Selection Suprema	40%
El Jimador Reposado	38%
El Jimador Blanco	38%
La Penca Mezcal	38%

LIQUERS

Southern Comfort	35%
Midori	20%
Baileys	17%
Cointreau	40%
Drambuie	40%
Frangelico	24%
Glayva	35%
Tia Maria	26.5%
Amaretto	28%
Grand Marnier	40%
Kahlua	20%
Malibu	20%
Mirtilli Fruit Liqueur	24%
Fragoli Fruit Liqueur	24%

FORTIFIED WINES

Stones Ginger	13.5%
Cockburns	20%
Harveys	17.5%
Tio Pepe	15%

ABSINTHE

Lafee Parisian	68%
Lafee Bohemian	70%

BRANDY & COGNAC

Nyak	40%
Hennessy VSOP	40%
Hennessy XO	40%
Remy Martin VSOP	40%

THE MANAGER'S PREFERENCE

Allow our team to advise you about our very special spirits...

COFFEES

Americano	£2.00
Esspresso	£2.00
Macchiato	£2.00
Latte	£2.50
Cappuccino	£2.50
Double Esspresso	£3.00

SPECIAL COFFEES

Add A Shot Of Syrup To Your Latte

Caramel, Chocolate, Hazelnut Or Vanilla	£3.50
Irish, French & Calypso, Amaretto Or Baileys	£5.00

SOFT DRINKS

For something more sober, we have a range of Juices and Soft Drinks.



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THE SUNDAY LUNCH

Just as Sundays should be...

During the colder months we swing open our doors at midday and invite you to join us for The Sunday Lunch. Why not take advantage of our Wine and Dine experience? You can indulge in one of our tasty roast lunches with a glass of wine...for just £10! The Papers, Fine Wines, Fabulous Roasts, Scrummy Puddings, Board Games, Frank and the Gang crooning away in the background and Us looking after You!

This is a Bodega Sunday ... Lunch is served until 5pm

FIESTA BODEGA!

LIVE SALSA • FOOD • COCKTAILS

Join us on the first Wednesday of each month for Fiesta Bodega, where we create a little piece of downtown Havana at the end of the Parade! You can savour superb Live Latin rhythms, sexy salsa dancing and treat yourself to slice of Tortilla whilst quenching your thirst with many 'more-ish' Mojitos. If you want to dance, take a lesson from Ché Muz from 7pm and then Salsa the night away! You may just want to sit, eat and watch - it's just as entertaining!

Bod Bods have the opportunity to win a £100 bar tab!

Bubbles & Baubles

IT'S CHRISTMAS AT BODEGA

From the December 1st, Bodega will be proud to host your Christmas Gathering. Our fabulous 2 or 3 course Christmas Lunch is available for parties of 20 or more and we have a choice of 2 Festive Evening Reception Menus that reflect the relaxed approach of Bodega and are perfect for informal get togethers. So why not indulge in a glass of Bubbles and treat yourself to a Christmas Canapé whilst soaking up the Bodega Festive Spirit?

Please ask a member of our team for more details.

DATES FOR YOUR CHRISTMAS DIARY

CHRISTMAS EVE : 5pm - Midnight, Mince pies and Mulled wine.

NEW YEAR'S EVE : 8pm - 1am, "The Masked Ball", Tickets Only

CHRISTMAS DAY : Closed

NEW YEAR'S DAY : Closed. Hung over ... again!

BOXING DAY : Stuffed, hung over & closed!

SAT 2ND JANUARY : 5pm - Midnight

SUN 27TH DECEMBER : Midday - 10.30pm

SUN 3RD JANUARY : Midday - 10.30pm