

LA BODEGA NEGRA

ENTRADAS

Bodega Guacamole – 8.5

Salsa verde, pico de gallo, pumpkin seeds,
corn chips

Chips & Salsa – 4

House tomato salsa, corn chips

Quesadilla Rustica – 9

Roasted flat flour tortilla, cheese,
chimichurri, pico de gallo, sour cream.

Crispy Calamares – 8.5

Guajillo togarashi, coriander, jalapeño aioli

Ceviche del día – 9

Market fish of the day, jalapeño aioli,
cherry tomato, nasturtium leaves

SALADS & SIDES

Iceberg Wedge – 5.5

Iceberg, pomegranate, radish, jalapeno
dressing

Green Goddess Salad – 5 / 9

Baby gem, cucumber, rocket, tomato,
coriander dressing

Muchos Nachos – 6.5

Cheese, chimichurri, pico de gallo, sour cream
+ 3 for beef barbacoa, chicken tinga or
al Pastor jackfruit toppings

Fries – 4

CAFÉ

TAQUERIA

Hot Dog Taco (pair) – 6.5 / Vegan 5.5

Crispy onions, cabbage, French's mustard

Al Pastor Jackfruit Taco (pair) – 5.5

Roasted pineapple, coriander, onion

Crispy Chicken Taco (pair) – 6.5

Chipotle aioli, pico de gallo.

Grilled Prawn Taco (pair) – 7.5

chipotle mayo, pineapple salsa

Forest Mushroom Taco (pair) – 6

serrano, arbol salsa, manchego, sour cream

Beef Barbacoa Taco (pair) – 6.5

Slow cooked short rib, barbacoa adobo,
cabbage, pico de gallo

Chicken Tinga Tostada – 6.5

Slow cooked spicy chicken, black beans,
avocado, coriander, sour cream

Tuna Tostada – 9

Chipotle, avocado crema
sesame seeds, fried leeks

Torta Ahogada – 12

Fried chicken sandwich,
spicy house gravy, salad

DIY BURRITOS

Arrachera – 14.5

Flat iron steak, green rice, pickled
cabbage, cheese, tortillas

Chicken Tinga – 13

Spicy shredded chicken, green rice, pickled
cabbage, cheese, tortillas

Wild Roasted Mushroom – 12

Green rice, sour cream, pico de gallo,
avocado, tortillas

ALL BURRITOS CAN BE SERVED GLUTEN FREE

JUST DESSERTS

Churros – 6.5

Dulce de leche & hot chocolate sauce

Bodega Sundae – 6.5

Churros, vanilla ice cream,
dulce de leche, chocolate sauce,
whipped cream, chopped nuts,
cherry on top