



Pa' Tapear

TABLITA PA' PICAR - \$25

Surtido de jamones curados, quesos, aceitunas al pimentón y mermelada del día

PULPO ESPAÑOL A LA BRASA - \$25

Glaseado de parcha, salsa BBQ blanca, cebollas encurtidas y achiote aioli

RIB- ROLLS - \$22

Egg rolls de short rib braseado, ensalada de repollo y salsa hoisin

MAC & CHEESE DE TRUFAS - \$16

Jamón serrano crujiente y aceite de trufas

PUNTITAS DE MIGNON - \$18

Reducción de Oporto y "crumbs" de queso azul

PORK BELLY BAO BUNS - \$22

Salsa BBQ de Tamarindo y repollo oriental

CARPACCIO DE REMOLACHA - \$20

Remolacha asada, queso de cabra, arúgula, nueces tostadas, aceite de oliva extra virgen y reducción balsámica

SPICY TUNA TACOS - \$18

Chipotle aioli, ensalada de "seaweed" y tortilla de malanga

PATATAS BRAVAS - \$10

Papas "diced" con chipotle aioli

KUROBUTA CUBANO SLIDERS - \$24

"Patty" de kurobuta, jamón bolo, queso suizo, pepinillos dulces y salsa BBQ de mostaza Dijon

Locas

EN MASA DE PAN DE AGUA DE SOBAO BAKERY

ROPA VIEJA - \$21

Cerdo desmenuzado, queso mozzarella, cebolla morada, crema de cilantro y pico de gallo de aguacate

SERRANO - \$21

Láminas de jamón serrano, queso manchego, chalotas confitadas y reducción de Oporto

SALMÓN AHUMADO - \$24

Láminas de salmón ahumado, alcaparras, queso manchego y eneldo fresco

PESTO Y BURRATA - \$21

"Sun dried tomatoes", burrata, pesto, arúgula y aceite de oliva extra virgen

Ensaladas

ARÚGULA Y PERA - \$16

Queso de cabra, pera, "pecans" caramelizadas, arúgula y vinagreta de champaña

AL FRESCO - \$16

Menta, "spring mix", kale, calabaza y zanahorias asadas con aderezo de mostaza

BURRATA - \$18

Lechuga mixta, jamón serrano crujiente, tomates rostizados, queso parmesano y crutones de mallorca

QUINOA - \$17

Ensaladilla de quinoa, tomates cherry caramelizados, aguacate, cebolla morada, pimientos piquillos, garbanzos y pepino

Principales

POLLO BODEGUITA - \$29

Pechuga rellena de maduritos y queso Colby, crema de jamón serrano y tomates

DORADO BODEGUITA - \$32

Chutney de mangó y aguacate, servido con habichuelas tiernas salteadas

SHORT RIBS - \$38

Braseadas en vino tinto por más de 6 horas, demi-glacé, servido con papas a la crema

CONGRÍ CON TO' - \$30

Masitas de "pork belly", ensaladilla de maduritos, papitas crujientes y chipotle aioli

CHURRASCO BODEGUITA - \$42

Carne 100% Angus, demi-glacé y cebollas en escabeche

OSSOBUCO DE TERNERA - \$42

Cocido en sus propios jugos, papas "fingerling", cebollas perlas y croqueta de guisantes

PASTA FRUTTI DI MARE - \$42

Fetuccini en tinta de calamar, pulpo, camarones y vieiras a la parrilla, crema de paprika y brandy

STEAK PA' COMPARTIR* - \$85

32 oz filete de costilla a la parrilla en mantequilla casera con hierbas

*Incluye 2 acompañantes

PECHUGA DE PATO - \$40

Marinada en hierbas, risotto de remolacha y queso parmesano, reducción de Oporto y arándanos

PATA DE CORDERO - \$38

Braseada con vino blanco y hierbas aromáticas, mangú de apio

FILETE MIGNON - \$42

"Grass Fed", cebollas caramelizadas, demi-glacé y aceite de trufas

PESCA DEL DÍA - MKT PRICE

Creación del chef
(Pregunta por nuestro pescado fresco)

MAR Y TIERRA - \$68

12 oz "Porterhouse" a la parrilla, langostinos, chimichurri rojo de la casa

Hamburguesas

EN PAN SOBAO & BODEGUITA FRIES

ANGUS BURGER - \$20

Carne Angus, peras escalfadas, jamón serrano crujiente, queso brie, aioli y arúgula

BODEGUITA BURGER - \$20

Carne Angus, ropa vieja, aguacate, piquillo aioli y ensalada

STEAK BURGER - \$26

"Rib Eye" molido, mermelada de tocineta, aioli de ajo rostizado, repollo, pepinillo dulce y queso muenster

CRISPY CHICKEN - \$22

Filete de pollo crocante, pan brioche, mayonesa de "sweet chili", pepinillo dulce y lechuga del país

ACOMPÑANTES

ARROZ BRAVO - ARROZ Y HABICHUELAS O FRIJOLE NEGROS
MAMPOSTEAO - CONGRÍ - MAJADO DEL DÍA - "BODEGUITA FRIES"
ENSALADA - VEGETALES - MADURITOS - PAPAS BRAVAS - PAPAS TRUFADAS* - TOSTONES DE PLÁTANO - TOSTONES DE PANA**

*+\$5

**POR TEMPORADA +\$2

Postres

CHURROS - \$8

Caramelo salado, chocolate con crema Bavaria

BUDÍN DE MIEL - \$8

“Honey sweet bread” – caramelo y mantecado de “vainilla bean”

TARTA VASCA - \$12

Queso de cabra, compota de cereza

RAVIOLIS DE CHOCOLATE - \$14

Rellenos de café y mascarpone

COQUITO - \$12

Bizcocho casero de ron blanco, salsa de coquito y merengue



Appetizers

CHARCUTERIE BOARD - \$25

Assorted cured hams, cheeses, paprika olives, and jam of the day

GRILLED OCTOPUS - \$25

Passion fruit glaze, white BBQ sauce, pickled onions, and annatto aioli

RIB-ROLLS - \$22

Egg rolls with braised short rib, coleslaw, and hoisin sauce

TRUFFLE MAC & CHEESE - \$16

Crispy serrano ham and truffle oil

BEEF TENDERLOIN TIPS - \$18

Port wine reduction and crumbs of blue cheese

PORK BELLY BAO BUNS - \$22

Tamarind BBQ sauce and oriental cabbage

BEET CARPACCIO - \$20

Roasted beet, goat cheese, arugula, toasted walnuts, extra virgin olive oil, and balsamic reduction

SPICY TUNA TACOS - \$18

Chipotle aioli, seaweed salad, and taro tortillas

"PATATAS BRAVAS" - \$10

Diced potatoes with chipotle aioli

KUROBUTA CUBANO SLIDERS - \$24

Kurobuta patty, smoked ham, swiss cheese, sweet pickles, and Dijon mustard BBQ sauce

Locas

MADE ON "PAN DE AGUA" BREAD FROM SOBAO BAKERY

ROPA VIEJA - \$21

Shredded pork, mozzarella cheese, red onion, cilantro cream, and avocado "pico de gallo"

SERRANO - \$21

Serrano ham slices, manchego cheese, confit shallots, and port wine reduction

SMOKED SALMON - \$24

Smoked salmon slices, capers, manchego cheese, and fresh dill

PESTO AND BURRATA - \$21

Sun-dried tomatoes, burrata, pesto, arugula, and extra virgin olive oil

Salads

ARUGULA AND PEAR - \$16

Goat cheese, pear, caramelized pecans, arugula, and champagne vinaigrette

AL FRESCO - \$16

Mint, spring mix, kale, roasted pumpkin and carrots, mustard dressing

BURRATA - \$18

Mixed lettuce, crispy serrano ham, roasted tomatoes, parmesan cheese, and sweet bread croutons

QUINOA - \$17

Quinoa salad, caramelized cherry tomatoes, avocado, red onion, piquillo peppers, chickpeas, and cucumber

Main Dishes

POLLO BODEGUITA - \$29

Chicken breast stuffed with sweet plantains and Colby cheese, serrano ham cream, and tomatoes

BODEGUITA MAHI-MAHI - \$32

Mango chutney and avocado with sautéed green beans

SHORT RIBS - \$38

Braised in red wine for over 6 hours, demi-glace, served with creamy potatoes

"CONGRÍ CON TO" - \$30

Pork belly bits, sweet plantain salad, crispy potatoes, and chipotle aioli

CHURRASCO BODEGUITA - \$42

100% Angus beef, demi-glace, pickled onions

VEAL OSSOBUCCO - \$42

Cooked in its own juices, fingerling potatoes, pearl onions, and sweet pea croquette

FRUTTI DI MARE PASTA - \$38

Squid ink fettuccine, octopus, shrimp, and grilled scallops, paprika cream, and brandy

STEAK TO SHARE* - \$85

32 oz grilled rib-eye, homemade herb butter

*Includes 2 side dishes

DUCK BREAST - \$40

Herb-marinated, beet risotto, Parmesan cheese, port wine reduction, and cranberries

LAMB SHANK - \$38

Braised with white wine and aromatic herbs, celery root mash

FILET MIGNON - \$42

Grass-fed, caramelized onions, demi-glace, and truffle oil

CATCH OF THE DAY - MKT PRICE

Chef's creation. (Ask for our fresh fish)

SURF AND TURF - \$68

12 oz Porterhouse grilled, prawns, house chimichurri

Burgers

ON SOBAO BREAD & BODEGUITA FRIES

ANGUS BURGER - \$20

Angus beef, poached pears, crispy serrano ham, brie cheese, aioli, and arugula

BODEGUITA BURGER - \$20

Angus beef, "ropa vieja", avocado, piquillo aioli, and salad

STEAK BURGER - \$26

Rib-eye ground, bacon jam, roasted garlic aioli, cabbage, sweet pickle, and muenster cheese

CRISPY CHICKEN - \$22

Crispy chicken breast, brioche bread, sweet chili mayonnaise, sweet pickles, and local lettuce

SIDE DISHES

"ARROZ BRAVO" – RICE AND BEANS OR BLACK BEANS

"MAMPOSTEAO" – "CONGRÍ" – MASHED POTATOES OF THE DAY
BODEGUITA FRIES – SALAD – VEGETABLES – SWEET PLANTAINS

"PATATAS BRAVAS" – TRUFFLED POTATOES*

FRIED PLANTAIN "TOSTONES" – FRIED BREADFRUIT "TOSTONES"**

*+\$5

**SEASONAL +\$2

Desserts

CHURROS - \$8

Salted caramel, chocolate, Bavarian cream

“BUDÍN DE MIEL” - \$8

Honey sweet bread, caramel and vanilla bean ice cream

BASQUE TART - \$12

Goat cheese, cherry compote

CHOCOLATE RAVIOLIS - \$14

Filled with coffee and mascarpone

COQUITO - \$12

Homemade rum cake, coquito sauce, and meringue