

BODEGA

TAPAS

house marinated olives	7
brushchetta (2pcs) grape tomato and fromage blanc	9
ricotta-stuffed piquillo peppers (2pcs) balsamic glaze, green onion	8
empanadillas (4pcs) choice of: beef, lamb, prawn or spinach with sundried tomato and manchego cheese	12
serrano and cheese croquettes (3pcs) honey mustard mayo	12
bacon-wrapped dates (4pcs) manchego cheese, quince & balsamic reduction	10
salt cod fritters (5pcs) citrus aioli	12
garlic prawns (6pcs) olive oil, white wine, chilis	18
grilled sardine fillets (6pcs) Portuguese molho verde	12
piri-piri dusted fried calamari mixed greens, cucumber aioli	15
grilled Spanish octopus black olive tapenade	19
grilled piri-piri prawns (3pcs) jumbo black tiger prawns, pimento aioli	18
seared fresh scallops (3pcs) cucumber green onion salsa	18
Spanish meatballs (3pcs) all beef, roasted red pepper and tomato sauce *contains almond flour	10
braised boar cheeks (3pcs) braised in red wine	10
roasted pork belly quince and balsamic reduction	10
grilled lamb rack chops (4pcs) eggplant curry puree, mint oil	38
grilled CAB striploin 6oz steak, chimichurri	24
grilled Alberta wild boar 6oz loin cut, mix mushrooms in butter and sherry	24
grilled piri-piri chicken pimento aioli, shoestring potatoes	12
Spanish chorizo sausages braised in red wine	12

BREADS

selection of toasted breads and butter	4
rustic Portuguese baguette and butter	4
pan con chorizo rustic Portuguese bread baked with chorizo served with warm nut-free romesco	12

ADD

olive oil and balsamic	1.5
truffle butter	3.5
sundried tomato pesto	3.5
black olive tapenade	3.5
fromage blanc	5.5
eggplant curry spread	3.5
spicy sardine spread	5.5
chicken and smoked duck pâté	5.5

CHARCUTARIA/MEATS

jamón serrano 12+ months aged Spanish ham	12
jamón Ibérico de bellota 36+ month-aged black Iberian pork	29
chorizo Ibérico Iberian black pork chorizo	12
chourico Portuguese pork chorizo flamed with grappa	12
house cured beef CAB striploin, horseradish mayo	16
smoked duck carpaccio truffle oil, arugula	16

CHEESES

Lakeside original (Sturgeon County) soft cheese with a washed rind, Lakeside Farmstead	8
douanier (Quebec) surface-ripened soft cheese with an ash line	10
Chaga cheddar (Sturgeon County) hard cheese with Chaga mushroom, Lakeside Farmstead	10
manchego (Spain) 12 month aged hard sheep cheese	38
primadonna (Holland) gouda style hard cheese	24
talleggio DOP (Italy) semi-soft, washed rind ripened cheese	24
queijo de ovelha (Portugal) semi-soft ripened sheep cheese	12
cheese board (180g) choice of 3 cheeses	21
meat board (180g) serrano, chorizo Ibérico, striploin	32
meat & cheese board chorizo Ibérico, striploin, Serrano, Chaga cheddar, couanier, manchego, olives, cherry tomatoes and bocconcini	48



*Scan to view
our menu online*

HOT VEGETARIAN

- patatas bravas** 8
fried potatoes with spicy aioli
- roasted brussel sprouts** 9
- mixed mushrooms** 12
butter, sherry, poached egg
- grilled baby artichokes** 10
olive oil, garlic

SALADS

- seared ahi tuna** 19
mix lettuce greens, cucumber green onion salsa
- mista** 9
mixed greens, fresh tomatoes, cucumber, balsamic vinaigrette
- five tomato** 12
tomatoes, bocconcini, red wine vinaigrette

LARGE PLATES

- fresh salt spring mussels** 24
saffron cream and tomato, fresh baguette
- fresh BC manilla clams** 24
white wine, olive oil, onions, garlic, cilantro, fresh baguette
- lobster risotto** 34
fresh lobster, tomato, green onion
- chicken & chorizo paella** 32
for two 56
- seafood paella** 34
mussels, clams, calamari, prawns, scallops for two 60
- mixed paella** 36
seafood, chicken, chorizo for two 64
- mushroom and truffle risotto** 24
- vegetable paella** 24

FAMILY STYLE FOR 2 OR MORE

- grilled meats platter** 98
Alberta wild boar loin, AAA tenderloin, lamb rack chops, piri-iri chicken, Spanish sausages, roasted brussel sprouts, patatas bravas
- seafood platter** 98
Piri piri prawns, fresh scallops, fried calamari, mussels and clams, lobster risotto

DESSERT

- cheesecake** 9
cherries in Port
- torta de Santiago** 9
Galician almond tort with coffee custard cream
- pastel de nata (2pcs)** 8
Portuguese custard tarts

DAILY SPECIALS

SUNDAY CLOSED AT SABOR LOCATION

- BODEGA BOARD** 60
bottle of feature wine, meat & cheese board

MONDAY ONLY AT SABOR LOCATION

- BODEGA BOARD** 60
bottle of feature wine, meat & cheese board

TUESDAY

- TASTING TUESDAYS** 60
Selected bottle of wine paired with tapas

WEDNESDAY

- WINE WEDNESDAYS**
half price on all feature wines

THURSDAY

- EIGHT FOR EIGHTY** 80
8 tapas and a bottle of wine for \$80
house selection of tapas and wine

HAPPY HOUR

4PM TO 6PM DAILY AT ALL LOCATIONS

LOCATIONS

ST. ALBERT

101-1 Herbert Rd
587-290-1119
Sun/Tues/Wed/Thurs:
4pm-9pm
Fri/Sat: 4pm-10pm

HIGHLANDS

6509 112 Ave.
780-757-0137
Sun/Tues/Wed/Thurs:
4pm-9pm
Fri/Sat: 4pm-10pm

124 STREET

12417 Stony Plain Rd
780-250-6066
Sun/Tues/Wed/Thurs:
4pm-9pm
Fri/Sat: 4pm-10pm

DOWNTOWN AT SABOR

10220 103 St.
780-757-1114
Mon/Tues/Wed/Thurs:
4pm-9pm
Fri/Sat: 4pm-10pm

SHERWOOD PARK

210-240 Baseline Road
780-417-4670
Sun/Tues/Wed/Thurs:
4pm-9pm
Fri/Sat: 4pm-10pm

*Not all ingredients are listed. Please inform your server of any allergies or dietary restrictions prior to ordering

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