

Bodega

cantina y bar

STREET FOOD

nachos

Flour tortillas topped with mozzarella, cheddar, sour cream, chives, salsa fresco & guacamole with a choice of one of the following:

	Small	Large
• House nachos (v)	5.25	10.50
• Chipotle chicken	6.25	12.50
• Smoky slow roasted beef brisket	5.95	11.95
• Dr. Pepper marinated pork	5.95	11.95
• Bodega homemade chilli	5.95	11.95

tacos

A truly classic street food dish! 4 lightly toasted flour tortillas filled with a choice of the following:

• Dr. Pepper marinated pork, slaw, lettuce & coriander	6.25
• Mole marinated chicken, lettuce & pine nuts	6.25
• Homemade Baja battered mahi-mahi fish, slaw & coriander	6.25
• Black beans, roasted veg, sweetcorn kernels & confit tomatoes (v)	5.95

quesadillas

Two grilled tortillas filled with melted cheddar and mozzarella cheese with guacamole on the side. Choose your filling below:

• Cheese, roasted veg with sweetcorn kernels and pico de gallo (v)	4.95
• Mole chicken	4.95
• Spiced chilli beef	4.95
• Sliced chorizo and refried velvety black beans	5.25

LIGHT BITES

grilled halloumi 5.50 (v) (gf)

Slices of halloumi infused with mint & cilantro with fresh pineapple salsa

plantain salad 6.50 (v) (gf)

Avocado fan, plantain, cherry tomatoes, lettuce & pomegranate seeds with a lime & chilli dressing

coxinhas 5.95

A popular street food dish in Brazil. Rolled in house with chicken and cheese sauce then blitzed with a hint of chilli, garlic, spring onion, & parsley with lime mayo on the side

ceviche 6.75 (gf)

A Peruvian favourite. Fresh sea bass cold cooked in citrus juices, served in tiger's milk with fresh chillies & pomegranate seeds

arroz con gambas 6.50 (gf)

An Ecuadorian favourite. Rice mixed with marinated king prawns, sautéed onions, peppers, garlic & achiote paste

red wine glazed chorizo 5.95 (gf)

Sautéed chorizo, red onion & peppers with fresh coriander & chilli

albondigas cubanas 5.50 (gf)

Homemade spicy beef meatballs served in our own rich mole sauce

batatas fritas 3.95 (v) (gf)

Sweet potato fries, chipotle mayo

burritos

Flour tortillas filled with white rice, black beans, mozzarella and cheddar with guacamole, salsa fresca and sour cream on the side. Served mild, medium or hot:

	Street Food (Burrito & Sauces)	Bodega Burrito Cheese topped Burrito and sweet potato fries on the side - large plate
• Slow roasted shredded chicken	6.75	10.75
• Smoky slow roasted beef brisket	6.95	10.95
• Dr. Pepper marinated pork	6.75	10.75
• Homemade chilli with dark chocolate	6.75	10.75
• Plantain & lentil (v)	6.25	10.25

Enhance Your Burrito!

Dirty rice 1.50 · Sliced jalapeño 0.75 · Sliced avocado 1.00

empanadas

Light parcels of pastry shaped into the classic empanada with habanero ketchup on the side, choose from:

- Spicy ground beef & chunks of chorizo 5.95
- Pea, mint & feta (v) 5.25

jalapos 5.25 (v)

Green jalapeño peppers stuffed with cream cheese, coated in a crispy crumb with lime mayo (hot)

mexican cola wings 6.25 (gf)

Three large whole chicken wings marinated in our house blend Mexican cola with chipotle mayo on the side

papas chorreadas 4.75 (v) (gf optional)

Diced potatoes, tomatoes, chillies & spring onions topped with a homemade creamy cheese sauce

la selección

Our current favourites (fixed selection):

- house nachos (small) (v)
- Dr. Pepper pork taco
- pea & mint empanadas (v)
- albondigas cubanas
- dirty rice (v)

22.50

DESSERTS

churros 4.25

A Mexican favourite. Warm doughnuts, cinnamon & a rich caramel sauce

pastel de chocolate pegajoso 4.25 (gf) (v)

A homemade chocolate cake with pistachio praline, served with rich vanilla ice cream

white chocolate & mojito cheesecake 4.25 (v)

Homemade and served with fruit coulis. Sabroso!

sorbets 3.95 (v)

A selection of palate-cleansing sorbets, choose 3 scoops from either mojito, crisp apple or passionfruit

mango pie 4.25

Homemade and served with rich vanilla ice cream

TEA & COFFEE

Americano	2.25
Espresso	2.50
Latte	2.50
Cappuccino	2.50
Breakfast tea	1.90
Mint tea	2.25
Green tea	2.25
Mexican Hot Choc	2.95
(chocolate, steamed milk, cinnamon & vanilla)	



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(v) suitable for vegetarians
(gf) gluten free option available

*50p from the sale of each dish will be donated to Acorns Children's Hospice

Service charge: All tables of 8 or more, a discretionary 10% service charge will be added to your bill. This goes directly to the team.

Should you require a children's meal, please ask your server for our Niño's menu.

All our food is cooked fresh and at peak times there may be a small delay. Please note, some chicken dishes may contain small bones and other dishes may contain traces of nuts. Whilst our teams adhere to strict standards, we do prepare food in a kitchen where nuts, cereals, eggs & other allergens are present. Some dishes may contain more ingredients than are listed. Before ordering please let a member of our team know if you or any of your party suffer from a food allergy or intolerance. We also have allergy charts available

Extra sauces
As all our sauces are freshly prepared in house, we do have to charge 0.50p for extra sauces (salsa, guacamole, sour cream, chipotle mayo, lime mayo, pineapple salsa)

All our meats are sourced from the Queen's butcher, Aubrey Allen in Warwickshire.

LARGE PLATES

moqueca de peixe 13.25 (gf optional)

A truly hearty Brazilian dish made with a variety of fish, peppers, onion & coconut milk. Served with cheese bread

halloumi burger 10.25 (v)

Breaded halloumi wrapped in a toasted tortilla with lime mayo & pico de gallo salsa, spicy slaw & sweet potato fries

burger a la parrilla 12.00

A homemade beef burger, cheese & chipotle mayo in a toasted tortilla with sweet potato fries & spicy slaw

lomo saltado 13.00 (gf optional)

Peruvian classic influenced by their Chinese culture. Marinated steak, potatoes & onions flash fried in a wok with fresh herbs, soy sauce, red wine & a shot of Pisco. Served with rice

brazilian xim xim 12.95 (gf optional)

An iconic Brazilian dish. Chunks of chicken & prawns in a thick creamy peanut butter sauce with dirty rice & nachos on the side

mexican lasagne* 10.50 (gf optional)

Home made with layers of diced chicken, cheese sauce & black beans with Mexican corn tortillas. Served with cheese bread

bodega chilli 9.95 (gf optional)

Our classic freshly made chilli with a dash of dark chocolate, rice & a side of tortillas

SIDES

mexican slaw 2.75 (v) (gf)

Fresh, homemade slaw made the Bodega way

cilantro lime rice 2.95 (v) (gf)

Rice with fresh coriander & a squeeze of lime

frijoles 3.50 (v) (gf)

Black beans cooked until velvety with garlic, roasted cumin seeds, a hint of chilli & sour cream

dirty rice 3.50 (v) (gf)

Diced mixed peppers, red onions and sweetcorn pan fried with rice, a couple of pinches of paprika & finished off with coriander