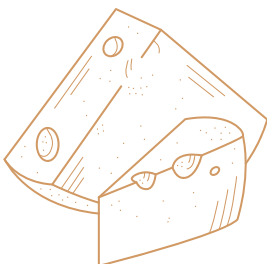
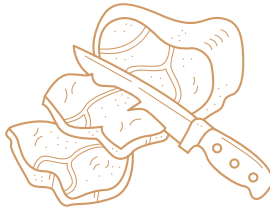
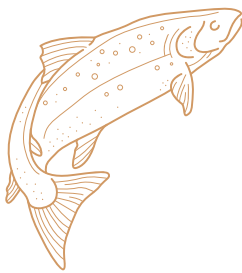



# MENU



*De Bodega*  
tapas | grill | wijn

# - WELCOME -





*"Creating a complete experience is my passion. The Bodega is a place where I feel at home, which I would like to convey to my team and you as a guest. I think it is important to create a living room feeling, for example by talking to my guests and introducing you to our kitchen as much as possible. Because of my passion for the profession, I enjoy working day in and day out in this beautiful restaurant."*

*- Manager Anouk Zwagerman*



# - AT THE BODEGA -



## ***Our options***

*At De Bodega we let you enjoy as you wish. Fancy our shared dining dishes or would you rather be surprised? Just want to have a drink or dine a la carte?*

*View our options here, everything is possible at De Bodega!*

## SURPRISE MENU



THREE  
COURSES

40

FOUR  
COURSES

48

## TAPAS MENU



SOUP

45

\*\*\*

3 TAPAS OF YOUR CHOICE  
*incl. patatas bravas & salad*

\*\*\*

CHEF'S DESSERT

## PLATTER TO SHARE



*Our platters are richly filled  
and very suitable for sharing.  
A few tapas in advance,  
followed by a platter is  
an excellent choice!*

## DINNER À LA CARTE



*Our menu consists of a wide  
selection of dishes that are  
easy to combine, so you can  
compose your Bodega evening  
to your liking. Not decided?  
We will gladly help you!*

# - SURPRISE -



## ***Chef's surprise***

*When you choose our surprise menu, you can trust that our chef will absolutely surprise you. This menu, created with passion, is renewed every month with dishes that you will not find on the menu, so it always remains a real surprise.*

## ***Matching drinks***

*Complete your dinner and let us select matching wines or other beverages. We will gladly advise you and provide the perfect combination with your dishes.*

<b>SURPRISE MENU</b>	
	
THREE COURSES	40
FOUR COURSES	48

## SURPRISE MENU

THREE COURSES.....	40
STARTER / MAIN / DESSERT	
FOUR COURSES.....	48
STARTER / APPETIZER / MAIN / DESSERT	



## - TO START -

BREAD PLATTER..... 11  
BREAD / OLIVES / OLIVE OIL / TRUFFLE TAPENADE / FRESH CREAM

BREAD PLATTER DELUXE..... 15.5  
BREAD / CHARCUTERIE / OLIVES / OLIVE OIL / TRUFFLE TAPENADE / FRESH CREAM

→ *favorite*

BREAD PLATTER COMPLETE..... 21  
BREAD / CHARCUTERIE / OLIVES / OLIVE OIL / TRUFFLE TAPENADE /  
FRESH CREAM / BURRATA / PARMAMAM / BALSAMIC SYRUP

### OYSTERS

CLASSIC OR CHEF'S SPECIAL (MANGO-PEPPER GEL)

TWO PIECES ..... 9.75

HALF-DOZEN ..... 24.5

DOZEN ..... 42

SALAME VENTRICINA..... 6.5

TRUFFIE SALAMI..... 8

PARMAHAM..... 9

JAMON IBÉRICO..... 14.5




# - TAPAS -



## **Shared dining**

*Our tapas dishes are great for sharing together. Start the evening with some tapas, followed by one of our platters to share or choose one of our main courses. A complete menu? Then we recommend our tapas menu.*

**TAPAS-MENU**



SOUP 45

\*\*\*

3 TAPAS OF YOUR CHOICE  
*incl. patatas bravas & salad*

\*\*\*

CHEF'S DESSERT

## SOUP

BISQUE.....	8.5
TARTARE OF GAMBA	
SOUP OF THE SEASON.....	8.5
ASK YOUR HOST / HOSTESS	

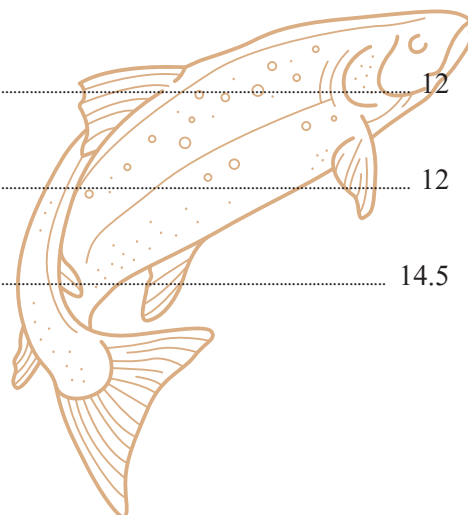
## FISH - SCALE & SHELL

### - COLD -

GAMBA TARTARE.....	12
WHITE CHOCOLATE / RED PEPPER	
<i>favorite</i>	
CRISPY TUNA.....	12.5
WAKAME / SESAM / SOY SAUCE	
SALMON TARTARE.....	13
AVOCADO / CUCUMBER / HOMEMADE VINAIGRETTE	
SCALLOP.....	14.75
PASSION FRUIT / LIME / PEPPER	

### - WARM -

CALAMARIS.....	9.5
DILL-LIME MAYONNAISE / LEMON	
SPICY GAMBA.....	12
GARLIC / PEPPER / HOMEMADE BODEGA SAUCE	
GRILLED SALMON.....	12
GREEN ASPARAGUS / HOLLANDAISE SAUCE	
SCALLOPS.....	14.5
BROAD BEAN / MACADAMIA / LOBSTERSAUCE	



# - TAPAS -

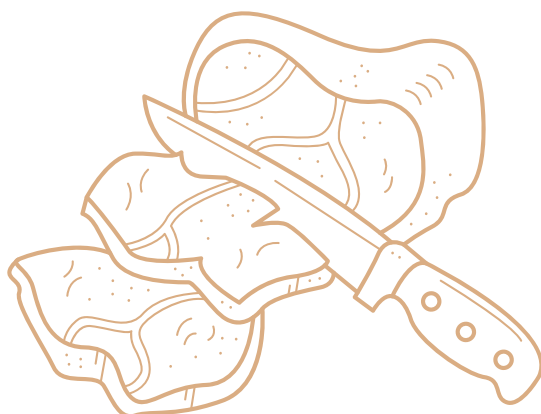
## MEAT

### - COLD -

CRISPY TONATO.....	11
THINLY SLICED / CRUNCY WRAP / CAPERS / TUNA CREAM	
STEAK TARTARE.....	13
EGG CREAM / CAPERS / MUSTARD SEED / TRUFFLE CREAM	
CARPACCIO OF BEEF.....	13
ROCKET LETTUCE / SEADS / PARMESAN / TRUFFLE MAYONNAISE	
BEEF TATAKI.....	14
WAKAME / SOY BEANS / FURIKAKE / SOY SAUCE	

### - WARM -

BODEGA STEAK.....	11.5
PUMPKIN / JUS DE VEAU	
VEAL SPARERIBS.....	12
CRUMBLE OF HERBS / MUSTERD	
→ <i>favorite</i>	
IBERICO.....	12.5
GREEN ASPARAGUS / JUS DE VEAU	
BAVETTE.....	13
CHIMICHURRI / CRUNCHY ONION	



# - TAPAS -

## VEGA

### - COLD -

QUINOA.....	9
TOMATO / MACADAMIA / POMEGRANATE <i>favorite</i>	
GRATINED MUSHROOMS.....	9.5
GARLIC / CHEESE	
GRILLED ASPARAGUS.....	10.5
MACADAMIA / FETA / CROUTONS	

### - WARM -

RISOTTO TOMATO.....	8.5
ROCKET SALAD / MACADAMIA	
SWEET POTATO.....	8.5
PARMESAN / TRUFFLE MAYONNAISE	
CHILLI SIN CARNE.....	9
FLAT BREAD	
PULLED MUSHROOM.....	10
TACO / TRUFFLE MAYONNAISE	

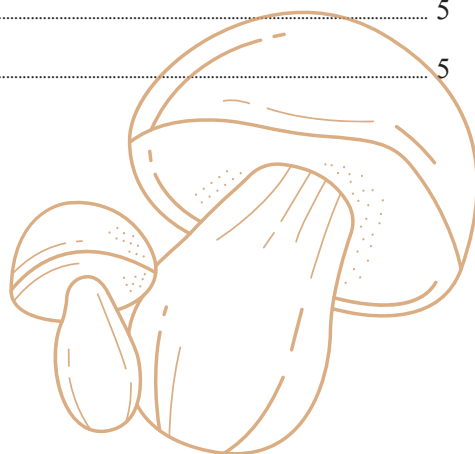


### **Side dishes**

*Our side dishes are a good complement to our tapas dishes, generous enough in portion to share.*

## SIDE DISHES

PATATAS BRAVAS.....	5
SPICY PATATAS BRAVAS SAUCE / SPRING ONION	
SEASON SALAD.....	5
SEASON VEGETABLES.....	5





## - PLATTERS -



### **To share**

*A well-filled platter to share together, served with vegetable garnish and patatas bravas. Would you also like a salad? Please inform your host/hostess of this. We do not serve these as standard due to food waste. To be ordered from 2 persons.*

*A Bodega platter to share provides a special way to dine. You share the platter together, tasting a selection of our top dishes curated by our chef.*

### PLATTER TO SHARE



*Our platters are rich and great for sharing together. Make the evening complete and order some tapas in advance, enjoy!*

### PLATTER TO SHARE

STARTER PLATE TO SHARE..... p.p. 16

SELECTION OF OUR COLD DISHES / TO ORDER PER 2 PERSONS

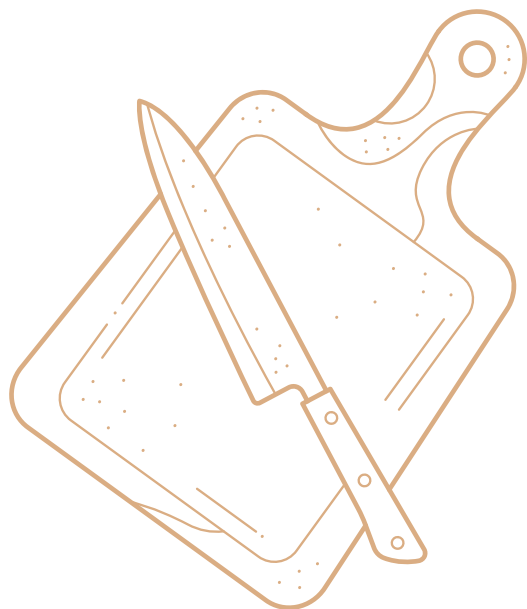
VEGETARIAN PLATTER..... p.p. 32.5

FISH PLATTER..... p.p. 35

MEAT PLATTER..... p.p. 35

SURF & TURF PLATTER..... p.p. 35

→ **favorite**



## - MAIN COURSES -



### **Your main course**

Your main course is served with vegetable garnish and patatas bravas. Would you also like a salad? Please inform your host/hostess of this. We do not serve these as standard due to food waste. The Tomahawk is a very special dish, our favorite!

### **Dry-aged**

Our dry-aged meat is a pure delight.  
Ask about the possibilities.

With our main courses you can choose from a sauce of your choice:

Meat: chimichurri / pepper sauce / jus de veau

Fish: white wine sauce / lobster sauce

TOMATO RISOTTO.....	22
VEAL SIRLOIN.....	30
FISH DUO.....	30
TUNA STEAK.....	32.5
RIBEYE (200 / 300 GRAMS).....	30 / 38.5
TOURNEDOS (180 GRAMS / 360 GRAMS).....	35 / 50
LAMSRACK.....	40
TOMAHAWK (FOR TWO PERSONS).....	80

### **favorite**

The Tomahawk is our showpiece,  
It is not without reason that it's the  
favorite of many!

## DRY-AGED MEAT



Meat from the dry-aged cabinet is really special. A pure delight! The meat dries slowly to mature under the best conditions. This gives the meat a beautiful texture and flavor. Our tip: sharing a tomahawk, a must-try for the true meat lover.

# - DESSERTS -

## SWEETS

COFFEE / TEA..... 8

FRIANDISES

STRAWBERRY ROMANOFF..... 9.5

STRAWBERRY / CURD / WODKA / MERINGUE / WHITE CHOCOLATE ICE CREAM

CHEF'S DESSERT..... 9.5

LEMON PIE..... 10

CURD / CITRUS / DUTCH COOKIE / VANILLA ICE CREAM

BROWNIE..... 11

RED FRUIT / CHOCOLATE MOUSSE / COOKIE CRUMBLE

→ *favorite*

GRAND DESSERT..... 13.5

SELECTED BY OUR CHEF

## CHEESE

CHEESE PLATTER..... 16

SELECTED BY OUR CHEF / GRAPES / KLETZENBROOD

