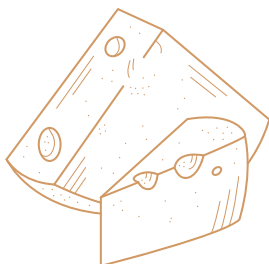
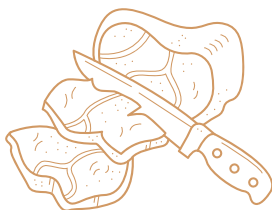
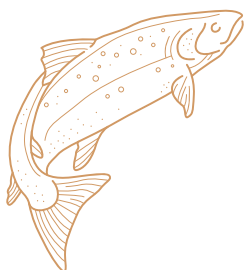


MENU



De Bodega
tapas | grill | wijn

- AT DE BODEGA -



Our Options

At De Bodega, we let you enjoy your experience just the way you like it.

In the mood for our shared dining dishes or would you rather be surprised?

Just looking to enjoy some drinks and bites, or prefer à la carte dining?

Check out our options, anything is possible at De Bodega!

Are you with more than six people and choosing one of our set menus or sharing boards? Please note: these can only be ordered per table.

SURPRISE MENU



THREE COURSES

Starter – Main – Dessert

FOUR COURSES

*Starter – Intermediate –
Main – Dessert*

FIVE COURSES

*Starter – Intermediate – Soup –
Main – Dessert*

TAPAS MENU



SOUP

3 TAPAS OF YOUR CHOICE

*incl. patatas bravas
and seasonal salad*

CHEF'S DESSERT

PLANK TO SHARE



*Our sharing boards are
generously filled and perfect
for enjoying together.*

*Make your evening complete by
ordering some tapas to start!
The ultimate way to indulge!*

À LA CARTE DINING



*Our menu offers a wide
selection of dishes that are
easy to combine, allowing you
to create your ideal Bodega
evening. Need help deciding?
We're happy to assist!*

- BE SURPRISED -



Chef's Surprise Menu

Let our chef surprise you with a menu full of passion.
This monthly-changing menu includes unique dishes not found on the regular menu, making every visit a new experience.

Drink Pairing

Let our chef surprise you with a menu full of passion.
This monthly-changing menu includes unique dishes not found on the regular menu, making every visit a new experience.

SURPRISE MENU



THREE COURSES
Starter – Main – Dessert

FOUR COURSES
Starter – Intermediate – Main – Dessert

FIVE COURSES
Starter – Intermediate – Soup – Main – Dessert

SURPRISE MENU

THREE COURSES..... 40
STARTER / MAIN / DESSERT

FOUR COURSES..... 48
STARTER / INTERMEDIATE / MAIN / DESSERT

FIVE COURSES 55
STARTER / INTERMEDIATE / SOUP / MAIN / DESSERT



- TO START WITH -

BREAD

BREAD BOARD..... 11

FOCACCIA / OLIVE / TRUFFLE TAPENADE / CRÈME FRAÎCHE / OLIVE OIL
favorite

DELUXE BREAD BOARD..... 15.5

FOCACCIA / CURED MEAT / OLIVE / CRÈME FRAÎCHE /
OLIVE OIL / TRUFFLE TAPENADE

COMPLETE BREAD BOARD.....21

FOCACCIA / CURED MEAT / OLIVE / BURRATA / SUNDRIED TOMATO /
CRÈME FRAÎCHE / OLIVE OIL / TRUFFLE TAPENADE

CURED MEATS

SALAME VENTRICINA.....6.5

TRUFFLE SALAMI..... 8

PARMA HAM..... 9

JAMON IBÉRICO..... 14.5

OYSTERS

CLASSIC OR CHEF'S SPECIAL..... 9.75

TWO PIECES / MANGO & PASSIONFRUIT / APPLE & CUCUMBER



- TAPAS -



Shared dining

*Perfect for sharing. Start with a few tapas,
then choose a sharing board or main course.*

For the full experience, we recommend our tapas menu.

TAPAS-MENU

40,-

SOUP

3 TAPAS OF YOUR CHOICE

incl. patatas bravas and seasonal salad

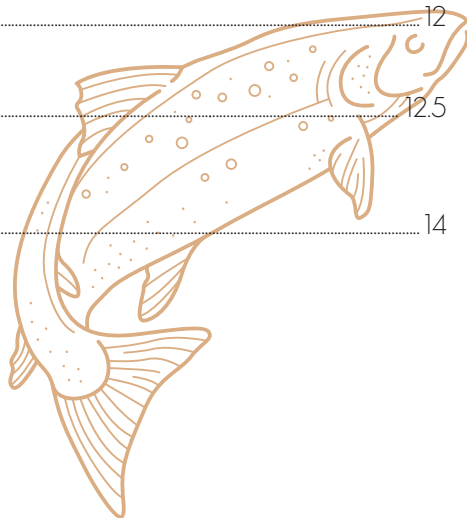
CHEF'S DESSERT

SOUPS

LANGOUSTINE.....	9
COGNAC / GARLIC BREAD	
→ favorite	
POMODORI.....	9
CHORIZO / GARLIC BREAD	
SWEET POTATO.....	9
CREAM / GARLIC BREAD	

FISH & SEAFOOD

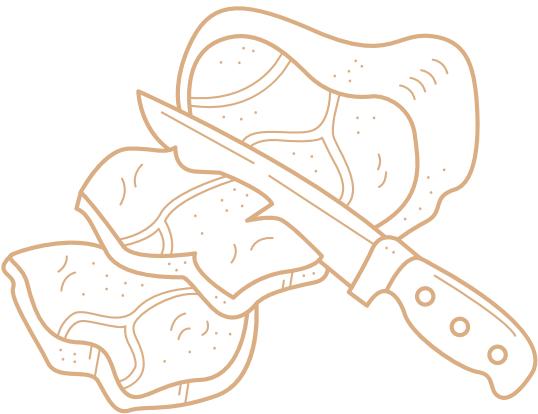
CROSTINI ANCHOVY.....	8
OLIVE / AVOCADO	
CALAMARIS	9
DIP SAUCE	
OYSTERS CLASSIC OR CHEF'S SPECIAL	9.75
TWO PIECES / MANGO & PASSIONFRUIT / APPLE & CUCUMBER	
CROSTINI SMOKED SALMON.....	10
CREAM CHEESE / CUCUMBER	
PULPO A LA GALLEGA	10
DIP / POTATO	
GAMBA TARTARE	12
WAKAME / BUDDHA'S HAND / CRISPY / LOBSTER JUS	
SPICY GAMBA	12
GARLIC BREAD / SPICY SAUCE	
TUNA TATAKI.....	12.5
EDAMAME / FURIKAKE / CRISPY / YUZU MAYONNAISE	
→ favorite	
SCALLOPS	14
ASPARAGUS / LOBSTER JUS	



- TAPAS -

MEAT

DATES	7.5
FETA / BACON / HONEY / CROUTON	
GREEN ASPARAGUS	7.5
CURED HAM / CROSTINI	
ALBONDIGAS	10
MEATBALLS IN TOMATO SAUCE / CRISPY ONION	
STEAK	11.5
CHIMICHURRI	
CHORIZO	12
APPLE	
PICANHA	12
CHIMICHURRI / POTATO CREAM	
IBÉRICO PORK CHEEK	12.5
CHICORY / JUS	
IBÉRICO RIB FINGERS	12.5
SPICY DIP	
→ <i>favorite</i>	
STEAK TARTARE	13
EGG YOLK / MUSTARD SEED / CAPERS / TRUFFLE / CROSTINI	
CARPACCIO	13
TRUFFLE CREAM / CAPERS / OLIVE / ARUGULA / PARMESAN	



- TAPAS -

VEGETARIAN

QUESADILLA	6
WRAP / OLIVE / AVOCADO / CHEDDAR	
CROSTINI ARTICHOKE	7
OLIVE / BASIL	
TOMATO TARTARE	7.5
BURRATA / ACETO / BASIL / CROSTINI	
PIMIENTOS DÉ PADRÓN	8
SEA SALT / CREAMY DIP	

favorite

SIDE DISHES



Side Dishes
Our side dishes are generous enough to share
and pair well with our tapas dishes.

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



- SHARING -



To share wooden boards

Generously filled and ideal for sharing. Add some tapas to start for the ultimate experience. Includes vegetable garnish and patatas bravas. Would you like a salad? Let your server know. Served upon request to avoid food waste. Available for 2 people or more.

Sharing a Bodega platter is a special way to dine. Enjoy a hand-picked selection of our chef's favorite dishes, perfect for sharing.

BOARDS
TO SHARE



Our boards are packed with flavor and made to be shared. Kick off your evening with some tapas – sit back, relax, and enjoy to the fullest!

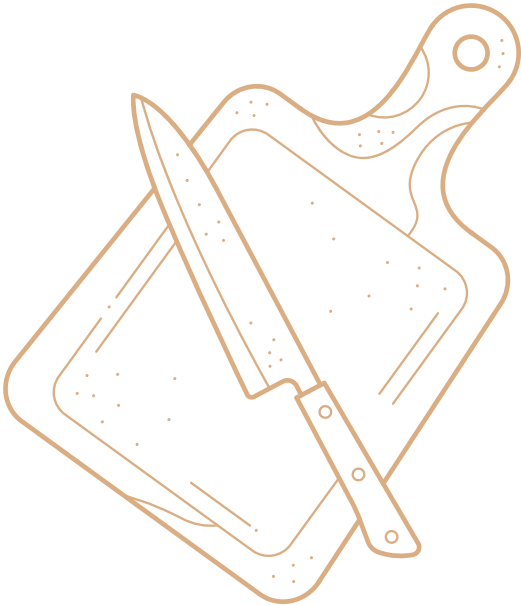
SHARING

FOR TWO PEOPLE / SELECTION VARIES / SERVED ON A WOODEN BOARD

FISH BOARD..... P.P. 32.5
4 TYPES OF FISH / 2 SAUCES

MEAT BOARD..... P.P. 32.5
4 TYPES OF MEAT / 2 SAUCES

SURF & TURF BOARD..... P.P. 32.5
2 TYPES OF, 2 TYPES OF FISH / 2 SAUCES
→ **favorite**



- MAIN COURSES -



Bij uw hoofdgerecht
All mains come with vegetable garnish and patatas bravas.
Would you like a salad? Please ask your server.

Dry-aged
Ask your server about the current selection. A true treat for meat lovers, aged to perfection for optimal flavor and texture.

DRY-AGED
MEATS

Our dry-aged meats are a true delight.

Aged slowly in ideal conditions, they develop a refined texture and an intense, full-bodied taste.

FISH

SALMON STEAK	27
GREEN ASPARAGUS / SAMPHIRE / HERB SAUCE	
TAGLIATELLE GAMBAS.....	37.5
BODY-PEELED / BASIL / GREEN ASPARAGUS / BUDDHA'S HAND / LOBSTER JUS	

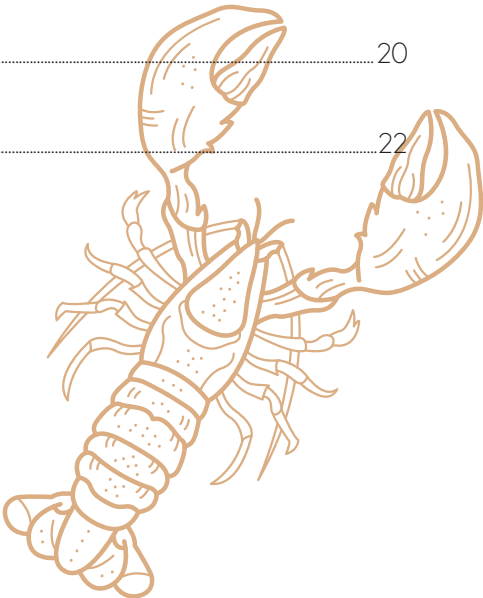
MEAT

PICANHA STEAK.....	30
CHIMICHURRI / CORN / SWEET POTATO / *GRASS FED*	
SHORT RIB ON THE BONE.....	35
ASPARAGUS / CHICORY / ROSEVAL POTATO / JUS	
TOURNEDOS.....	38
150G / PARSNIP / CARROT / POTATO CREAM / PEPPER SAUCE	
OPTIONAL: UPGRADE TO SURF & TURF (2 PRAWNS).....	+ 7.5
CÔTE DE BOEUF.....	90
800G / FOR 2 PERSONS OR MORE / CHIMICHURRI / JUS DE VEAU	

favorite
Our showpiece—perfect for sharing and a true favorite!

VEGETARIAN

TRUFFLE PASTA.....	20
MUSHROOMS / ARUGULA / PARMESAN	
GRILLED ASPARAGUS.....	22
MACADAMIA / BURRATA / PARMESAN	



- DESSERTS -

SWEET

COFFEE / TEA 8

FRIANDISES

LEMON CURD 9

TARTELETTE / YUZU ICE CREAM

favorite

PASSION SCROPPINO 9

JUS D'ORANGE / PASSIONFRUIT / VODKA / PROSECCO

CRÈME CATALANA 9

ORANGE

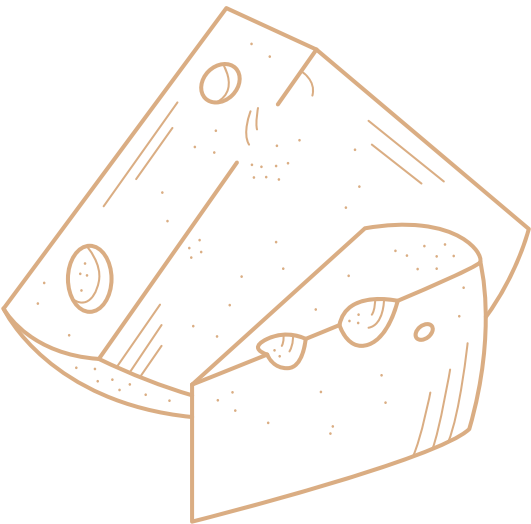
CHEF'S DESSERT 10

VARIES

CHEESE

KAASPLANK 16

SELECTION OF CHEESES / GRAPES / BREAD



- ONE LAST THING -



Review

Did you enjoy your evening at De Bodega? We truly appreciate a positive review.

Please scan the QR code below to leave your review on Tripadvisor or Google.



Was your experience not quite what you had hoped for? We'd love to hear your feedback, preferably in person so we can find a solution together.

A FEW REVIEWS WE'RE PROUD OF:

"Very friendly and knowledgeable staff. Delicious dishes. And also comfortable chairs." - Evelien

"Had a great meal. Fast, pleasant, and professional service." - Dionne

"We chose the combination: 'Plank to share', main course of choice, 'dessert to share' and 3 matching wines. Delicious and surprising; all taste buds were pleased in different ways. The wine pairing was also excellent." - Jozé

"Friends recommended this place. Booked a table last minute and we were pleasantly surprised! The food was amazing—great value for money. We chose the monthly menu. Portions were very generous. We're big eaters but barely managed to finish. The starter took a bit long, which was nicely compensated with a free drink. Highly recommended, cozy atmosphere, and not too crowded." - Ashley

"Tasty food, good wines, and the staff is very accommodating with changes and allergies!" - S.J.

