

# **FOOD**

## **STARTERS/ ENTREES**

**TOSTONES** \$20

Twice fried plantains topped with fresh octopus, homemade chorizo, potato and chipotle mayo

**CHICHARRON** \$18

Crispy pork belly with yuka chips and lime

**EMPANADAS (2 per serve)** \$18

Beef, chicken or vegan served with our own aji

**TACOS** each \$8

FISH- battered barramundi with pickled cabbage and chipotle mayo

PORK- slow cooked pork shoulder with salsa verde and pork belly

BEEF- slow cooked pulled beef in chipotle adobo with lettuce and pico de gallo

VEGAN- beans and mushrooms cooked in smoky tomato sauce with avocado and lime aioli

**OCTOPUS SALAD** \$25

Fresh octopus, slow cooked marinated and served on salad greens, pico de gallo and lemon

**CORN RIBS** \$18

Sweet corn roasted with cajun spices, served on citrus bean paste with coriander and lime aioli

**ARANCINI LA BODEGA** \$16

Cheese and rice balls with a hint of cinnamon crumbed & fried served with lime aioli

**YAROA** \$17

French fries topped with pulled beef, cheese, mayo and ketchup

## MAINS

<b>PICANHA (Rump Cap 300g)</b>	<b>\$38</b>
Select, premium beef rump cap, grilled and served with house made chimichurri, fresh salad and chips	
<b>PORK RIBS (400g)</b>	<b>\$36</b>
Slow cooked to perfection, then grilled and served with seasoned rice and a BBQ, rum sauce	
<b>PAELLA</b>	<b>\$32</b>
Combination of fresh Australian prawns, mussels, calamari and homemade chorizo cooked in saffron rice and seasonal vegetables	
<b>SEAFOOD GUMBO WITH MOFONGO</b>	<b>\$34</b>
Fresh Australian prawns, mussels, calamari and octopus cooked in cajun spices and homemade tomato sauce, served with smashed plantains and chicharron	
<b>LA BANDERA</b>	<b>\$30</b>
Dominican classic. Braised marinated, par boned chicken served with rice, beans, avocado, tostones and salad	
<b>PICA POLLO</b>	<b>\$30</b>
Dominican style fried marinated chicken served with spicy sauce and tostones	
<b>CHIMMI (Burger 250g)</b>	<b>\$30</b>
Long roll with tasty beef burger, lettuce, cheese, tomato and fried onion rings served with chips	
<b>CHORIPAN</b>	<b>\$28</b>
Homemade smoked chorizo served in a toasted roll with lettuce, tomato, cheese, aioli, chimichurri and chips	

## MAINS (cont)

**MANGU** \$30

Our spin on Dominican brunch. Smashed plantains cooked in butter served with eggs, bacon, chorizo, avocado, and pickled onions

**QUESADILLAS** \$29

BEEF- slow cooked beef in chipotle adobo with mozzarella cheese, guacamole, pico de gallo, chipotle mayo and pickled onion

PORK- slow cooked pork shoulder with mozzarella cheese, guacamole, and pork belly

VEGETARIAN- beans and mushrooms in a house made tomato sauce, mozzarella cheese, guacamole, pico de gallo and coriander lime aioli

**VEGAN SANCOCHO** \$29

Classic Dominican dish with NO meat. Soup/stew packed with yuka, pumpkin, plantains, corn and other seasonal veg

## SIDES

Bowl of chips \$8

Yuka chips \$6

Garlic bread \$10

Salad \$8

Fresh lettuce, pico de gallo and La Bodega's own house dressing

Guacamole \$8

## SOMETHING SWEET

**TRES LECHES** \$14

Dominican cake with fresh, evaporated and condensed milks served with ice cream

**ALFAJOR DE DULCE DE LECHE** \$12

Homemade caramel sandwiched between choc/orange shortbread, coated in chocolate and served with ice cream

**DOMINICAN BUNUELOS** \$12

Best described as a donut soaked in vanilla and cinnamon syrup served with ice cream

**CHURROS** \$14

Crispy fried Spanish donuts sprinkled with cinnamon sugar & chocolate sauce