

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

PICANHA (Rump Cap 300g) \$38

Select, premium beef rump cap, grilled and served with house made chimichurri, fresh salad and chips

PORK RIBS (400g) \$36

Slow cooked to perfection, then grilled and served with seasoned rice and a BBQ, rum sauce

PAELLA \$32

Combination of fresh Australian prawns, mussels, calamari and homemade chorizo cooked in saffron rice and seasonal vegetables

SEAFOOD GUMBO WITH MOFONGO \$34

Fresh Australian prawns, mussels, calamari and octopus cooked in cajun spices and homemade tomato sauce, served with smashed plantains and chicharron

LA BANDERA \$30

Dominican classic. Braised marinated, par boned chicken served with rice, beans, avocado, tostones and salad

PICA POLLO \$30

Dominican style fried marinated chicken served with spicy sauce and tostones

CHIMMI (Burger 250g) \$30

Long roll with tasty beef burger, lettuce, cheese, tomato and fried onion rings served with chips

CHORIPAN \$28

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