07-11-2026

BODEGA 1860

BOOKINGS & GROUPS
608445373
OPEN
TUESDAY TO SUNDAY, 12:00 TO CLOSING

BOOK AT WWW.BODEGA1860.ES
10% SURCHARGE ON THE OUTDOOR TERRACE

STARTERS

Grilled artichoke flower with romesco sauce (2 pcs) 8
Flor de alcachofa a la plancha con romesco (2 u)

Barceloneta bomba 4
(potato & meat croquette, spicy sauce)
Bomba de la Barceloneta

Torreznos from Soria 9
(crispy pork belly)
Torreznos de Soria

Patatas bravas 6.5
(fried potatoes, spicy sauce)

Garlic prawns 13
Gambas al ajillo

Smoked salmon with toasts 16
Salmón ahumado con tostaditas

Chicken fingers with curry mayonnaise 9
Fingers de pollo con mayonesa de curry

BODEGA CROQUETTES

Iberian ham ..... 2 € each
Jamón ibérico

Beef rib steak ..... 2 € each
Chuletón de vaca

Cuttlefish with aioli ..... 2 € each
Sepia con alioli

Sobrasada ..... 1.8 € each
(spreadable Mallorcan sausage)

SALADS

Russian salad with bonito tuna 9
(potato & mayonnaise salad)
Ensaladilla rusa con bonito

Burrata salad 12
Ensalada de burrata

Tomato, onion & tuna belly salad 14
Ensalada de tomate, cebolla y ventresca

FROM THE PANTRY

Cantabrian anchovies 00 (4 pcs) with tomato bread 12
Anchoas Cantábrico 00 (4U) pan con tomate

White anchovies in vinegar 8
Boquerones en vinagre

Raquel potato crisps 3
Patatas chips Raquel

Stuffed olives 3.5
Olivas rellenas

Llepadits olives 3.5
Olivas Llepadits

House-roasted almonds 4
Almendras tostadas en casa

Anchovy gildas ..... 2.5 € each
(anchovy, olive & pickled pepper skewer)
Gildas de anchoas

EGG DISHES

Fried egg, fries & Iberian ham 12
Huevo frito, patatas y jamón ibérico

Fried egg, fries & torreznos 12
(crispy pork belly)
Huevo frito, patatas y torreznos

Sautéed lobster with eggs & fries 30
Bogavante salteado con huevos y patatas

CURED MEATS & CHEESE

Beef cecina 100 g 12
(cured beef)
Cecina de vaca 100 gr

Acorn-fed Iberian shoulder ham 130 g 24
Paletilla de bellota 130 gr

Assorted cured meats & cheese 16
Surtido de embutidos y queso

Idiazabal cheese 8
Queso Idiazabal

Secallona (2 pcs) 6
(thin Catalan dry sausage)
Secallona (2 u)

RICE & TAPAS

28 € / PER PERSON
MINIMUM 2 PEOPLE
TAPAS MENUS ARE SERVED FOR THE WHOLE TABLE
DRAUGHT BEER, WATER OR SOFT DRINK
1 DRINK PER PERSON

Raquel potato crisps
Patatas chips Raquel

Stuffed olives
Olivas rellenas

Steamed rock mussels
Mejillones roca al vapor

Galician bread with tomato
Pan gallego con tomate

Prawn & langoustine rice
Arroz de gamba y cigala

or
Grilled sole
Lenguado a la plancha

FROM THE FRYER

Salt cod fritters (4 pcs) 8
Buñuelos de bacalao (4 u)

Battered monkfish 16
Rape a la romana

Glass shrimp with fried eggs 12
Gamba de cristal con huevos fritos

Tempura aubergine with honey & teriyaki 10
Berenjena tempura con miel y teriyaki

Tortillitas de camarón (3 pcs) 10
(crispy shrimp fritters)
Tortillitas de camarón (3 u)

Fried fresh squid, Andalusian style 14
Calamares frescos a la andaluza

Fried fresh anchovies, Andalusian style 10
Boquerones a la andaluza

OYSTERS & RAW BAR

French oyster no. 2 ..... 4.5 € each
Ostrón francés N2

6 French oysters no. 2 24
6 ostrones franceses N2

BODEGA 1860 FISH MARKET
from the SEA TO THE GRILL

Tuna tartare 14
Tartar de atún

Galician razor clams 14
Navajas gallegas

Steamed rock mussels 10
Mejillones roca al vapor

Fresh Palamós prawns 24
Gambas frescas de Palamós

Split langoustines XL 300 g 22
Cigalas abiertas XL 300 gr

Grilled wedge clams (tellinas) 14
Tallarinas a la plancha

Grilled Canadian lobster 30
Bogavante de Canadá a la plancha

Málaga sardines 12
Sardinas de Málaga

Grilled queen scallop ..... 2.5 € each
Zamburiña a la plancha

8 grilled queen scallops 16
8 unid. zamburiñas a la plancha

Grilled fresh squid 16
Calamares frescos a la plancha

Galician-style octopus 21
Pulpo a la gallega

Wild turbot for four 24
(price per person)
Rodaballo salvaje para cuatro personas

Wild gilthead sea bream for two 22
(price per person)
Dorada salvaje para dos personas

Filleted sea bass 800 g 24
Lubina fileteada 800 gr

Grilled sole 500 g 18
Lenguado a la plancha 500 gr

Grilled Galician monkfish 21
Rape gallego a la plancha

Grilled wild tuna 22
Atún salvaje a la plancha

Grilled salmon 14
Salmón a la plancha

MEAT

Diced beef with garlic 14
Dados de ternera con ajitos

Beef fillet steak tartare with fries & toasts 24
(HAND-CUT TO ORDER)
Steak tartar de solomillo con fritas y tostaditas

Sliced ribeye 350 g 24
Ribeye 350 gr laminado

Beef tenderloin 250 g with fries 26
Solomillo de ternera 250 gr con fritas

RECOMMENDED TO SHARE (2-3 PEOPLE)

Beef T-bone 1-1.1 kg 60
T-shaped cut combining two cuts: tenderloin and strip loin
T-bone de vaca 1-1,1 kg

WINE PROMOTION

WHITES

Belondrade 22
Intramurs 12
Morlanda 20

SPARKLING

Kripta rosado 15
Mar de Frades espumoso 18
Champagne Mumm 32
Champagne Pommery 32

REDS

Atrium 20
Barbazul 12
Mauro 38
Més que Paraules 12
Venta Las Vacas 15
Cruz de Alba 20
Chivite Colección 125 25
Lambrusco Reggiano 10
Mirto 30
Gotim Bru 15
Matsu El Recio 18
Acústic 19

RICE DISHES

(Price per person, minimum 2 people)

Prawn, queen scallop & langoustine 19
Gamba, zamburiña y cigala

Black rice with cuttlefish & prawn 19
Negro con sepia y gamba

Canadian lobster 28
Bogavante de Canadá

FIDEUÁ

(Short noodles cooked paella-style)
(Price per person, minimum 2 people)

Fideuá with langoustines 20
Fideuá con cigalas

BURGERS, BIKINIS & SANDWICHES

2 SMASH PATTIES OF 90 g EACH
Burger ingredients cannot be MODIFIED

La Bodega burger (fully loaded) 13
(BACON, LETTUCE, TOMATO, CHEESE)
Burguer La Bodega (completa)

Goat cheese & Iberian ham burger 13
Burguer queso cabra y jamón ibérico

Truffled bikini with Iberian ham & cheese 10
(toasted sandwich)
Bikini trufado con jamón ibérico y queso

Galician lacón bikini with cheese & mustard 8
(toasted sandwich, cooked pork shoulder)
Bikini de lacón gallego con queso y mostaza

Fried squid sandwich with aioli 10
Bocadillo de calamares con alioli

MUSHROOM SEASON

Rovellons **14**
(saffron milk cap mushrooms)
Rovellones

TAPAS ROUTE

28 € / PER PERSON
TAPAS MENUS ARE SERVED FOR THE WHOLE TABLE
DRAUGHT BEER, WATER, SOFT DRINK OR PORTER (DARK BEER)
1 DRINK PER PERSON

FOR 2 PEOPLE

Patatas bravas

Burrata salad
Ensalada de burrata

Steamed rock mussels
Mejillones roca al vapor

Sliced ribeye
Ribeye laminado

Galician bread with tomato
Pan gallego con tomate

FOR 4 PEOPLE

Patatas bravas

Málaga sardines
Sardinas de Málaga

Steamed mussels
Mejillones al vapor

Acorn-fed Iberian ham
Jamón de bellota

Iberian ham croquettes
Croquetas de jamón ibérico

Fresh local anchovies
Boquerones de costa

Tuna tartare
Tartar de atún

Garlic prawns
Gambas al ajillo

Sliced ribeye 500 g
Ribeye laminado 500 gr

Menu translated with AI