

Bodega

TANDOOR KABABS

20

Lamb & Beef Meatballs, Steak, Salmon or Chicken, served with yellow rice, salad, fresh vegetables & house pita

Ask about our retail wine prices
and stock your house for the week!

*Tapas traditionally is served as it is prepared.
All food may not be brought to table at the same time.*

ENTREMES "STARTERS"

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| • SOUPS - 3 Daily | 5 |
| • ACEITUNAS | 5 |
| Mixed Spanish Olives | |
| • PAPAS | 5 |
| House cut red potatoes with lemon & brava aioli | |
| • CRISPY BRUSSELS | 6 |
| • LENTIL STEW with yellow rice | 6 |
| Add Chorizo | 3 |
| • GIANT WINGS 3 TANDOORI | 8 |
| Chicken legs with tzatziki, hummus & house made pita | |
| • MUSHROOMS AL AJILLO | 8.5 |
| Assortment of wild mushrooms sauteed with garlic, served with yellow rice | |
| • PIQUILLO PEPPERS | 8.5 |
| Stuffed with ricotta & goat cheese | |
| • ALBONDIGAS | 9 |
| Lamb & Beef meatballs served with lentils & yellow rice | |
| • PORK BELLY - grits & greens | 12.5 |
| Add farm egg | 1.5 |
| • CRISPY CHICKEN LIVERS | 10 |
| Red chili corn meal dusted with gravy & yellow rice & greens | |
| • Side of Pita or Baguette | 1.5 |

PLATO COMPARTIDO "SHARED"

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| HUMMUS PLATE | 12 |
| Homemade hummus with toasted bread, crackers, housepickled veggies and harissa. | |
| FALAFEL PLATE | 12 |
| House made falafel, with lettuce, tomato, onion, hummus, tzatziki, fried eggplant and pickled veggies, with house made pita | |
| CHICKEN LIVER PÂTÉ | 8 |
| Served with lavache, pickled veggies and croutons | |
| CHARCUTERIE | 17.5 |
| Selection of cured meats from historic Parma Sausage in Pittsburgh, PA, house made chicken liver pâté, pickled veggies, and mustard, imported cheeses with house made jam, pita and crackers | |
| I'M SO BLUE | 12.5 |
| Clemson blue cheese queso with chips & Papas | |
| MORTADELLA PLATE | 10 |
| Shaved Mortadella from Parma with lemon aioli, parmesan & arugula | |
| SÁNDWICH | |
| FIRE-SMOKED HAM AND TURKEY CROISSANT | 15 |
| Mozzarella, tomato, avocado, bacon and all natural smoked ham and turkey with aioli melted provolone and parmesan. | |
| GIANT PASTRAMI AND CORNED BEEF | 15 |
| Pastrami and Corned Beef piled high on marbled rye, with lettuce, tomato, horseradish, mustard and provolone. | |
| ITALIAN | 15 |
| Chorizo, salami, mortadella & proscuitto with lettuce, tomato, mozzarella, provolone, aioli and mustard on a baguette. | |
| TRASHCAN WRAP | 15/16 |
| Tandoori roasted chicken or salmon with lettuce, tomato, onion, and mint tzatziki wrapped in a house made pita. | |
| FRIED REDFISH SANDWICH | 15 |
| Fried Acadian Redfish on a brioche bun, with lettuce, roasted green tomatoes, and aioli. | |

MARISCO "SEAFOOD"

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| • PRAWNS AL AJILLO | 10 |
| Sauteed with garlic served with yellow rice | |
| • HOUSE CURED SALMON | 12 |
| With herbed cream cheese, eggs, red onion, pickles and mixed greens. | |
| • SHRIMP AND GRITS | 15 |
| Add farm egg | 1.5 |
| • SEAFOOD CAKE | 15 |
| Smoked salmon belly, shrimp & cod, topped with fired oyster & aioli over grits with mixed greens and roasted green tomato Add farm egg | 1.5 |
| • SALMON CEVICHE | 12.5 |
| With avocado and chips | |
| • PESCADO y PAPAS | 15 |
| Fried Acadian Redfish & Chips with arugula salad and lemon aioli | |
| • CAMARONES FRITO | 16 |
| 8 Fried Shrimp with Clemson blue queso | |
| ENSALADA | |
| • TRASH CAN (TANDOORI) | 15 |
| Chicken, Salmon, or Lamb & Beef Meatball Kale mix with chopped cucumber, onion, tomato, bacon, and egg, tossed in a yogurt dressing. | |
| • MEDITERRANEAN | 15 |
| Romaine heart wedge, hummus, imported canned tuna, shrimp salad, tomato, radish, brussel sprouts, avocado, couscous, beets, olives, pepperoncini, and dolmas. | |
| POSTRE | |
| Ask Server for Daily Selections | |
| | 6.5 |

Bodega Ultima is a project born out of a mutual love of world travel and new culinary experiences between father and son team, Kevin and Cary Goldsmith. Their travels have taken them all over the world – from Asia to Europe. At each new destination, they've had the opportunity to enjoy, learn about, and draw inspiration from the local cuisine and pastimes.

They decided to open Bodega Ultima as a way of offering a laid back, comfortable environment for the people of Augusta, GA and beyond to enjoy a menu inspired by their many adventures. Their desire is for all customers to enjoy themselves when they walk through underneath the Bodega Ultima neon sign and enter the space.