



Christmas at Bodega

Main Menu

2 courses £16.95 | 3 courses £21.95

♡ - Lunch £12.95 2 courses (12-3 Mon to Thursday only)

Pre order drink on arrival - Paloma, Mojito or Glass of prosecco £4 | Mocktails £3

Starters

Chicken Wings

3 large wings marinated in our own house blend hot sauce with a blue cheese sauce dip (gf) (dairy free optional)

Mini Turkey Enchiladas

Corn tortilla's rolled with grilled turkey breast, mixed peppers, homemade asado sauce and topped with cheddar cheese (vegan optional) (dairy free optional)

Nachos – House (v) (vegan optional) ♡ or Pulled Turkey ♡

Flour tortillas with jalapenos, mozzarella and cheddar cheeses with sour cream, salsa fresca and guacamole

Baked Tofu Tacos ♡

2 lightly toasted corn tortillas filled with baked tofu marinated in soy sauce with red onion, red cabbage and a tahini sauce, chilli and rocket salad (gf) (vegan optional) (dairy free)

Mains

Vegetarian Mexican Lasagna ♡

Layered corn tortillas with parsnip, courgette, mixed peppers, carrots, black beans and cheddar cheese with our own asado sauce. Cheese bread on the side (v) (vegan optional) (GF) (dairy optional)

Moqueca

A Brazilian broth made with an assortment of fresh fish, coconut milk, chimichurri sauce and topped with potato wedges. Cheese bread on the side (gf optional) (contains dairy)

Lomo Saltado ♡

£2.50 supplement

A Peruvian classic, marinated beef steak, potatoes and diced vegetables flash fried with teriyaki sauce, served with white rice (gf) (dairy free)

Estofado de Cerdo ♡

Slow cooked tender pork stew with green chillies, onion, cumin, peppers and garlic with a classic mojo verde sauce, white rice and nachos on the side (gf optional)

Desserts

Churros ♡

The classic Mexican dessert! Served with indulgent dulce de leche sauce (vegan optional) (v)

Spiced Pear and Cinnamon Empanadas ♡

Light parcels of pastry filled with lightly spiced pear and cinnamon, served with a rich vanilla ice cream (v)

Sorbets ♡

One scoop of a palate cleansing passionfruit, elderflower and crisp apple sorbets. (v)

Dark Chocolate & Orange Tart ♡

A sweet pastry case filled with rich and indulgent dark chocolate and coconut milk served with orange zest and custard on the side (v) (vegan optional) (gf)

Cocktail Masterclass

£25 ph or £30 ph with a buffet

Join our talented bartenders as they take you through various cocktails from a range of different spirits.

We'll give you a fascinating intro to the wonderful world of cocktail making.

Before it's your turn to step behind the bar and shake up a blizzard, learning some tricks of the trade along the way!

And hey, we might even break the santa hats out! Was last Christmas this good?

Available Sunday to Thursday day/night & Friday lunch. Masterclasses can be added to private hire if required

Private Dining Room

Our dining room can be hired out for free for lunch or dinner

Deposit and Minimum spend apply

Early Birds

Book your event before 30.09.18

and each of your party will receive a free welcome 'Paloma' cocktail

(non-alcoholic version available)

Bodega
CANTINA

For Bookings:

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