



Aioli
BODEGA ESPAÑOLA

1800 L Street
Sacramento, CA,
95811
916.447.9440
aiolibodega.com
Monday-Saturday
11am-11pm
Sunday 5pm-10pm

SOPAS Y ENSALADES

- SOPA DEL DIA A.G. today's special
ARUGULA Y BETABEL 10.95
arugula, orange, beets, red onions, olives, feta, olive oil & sea salt
ENSALADA MEDITERRANEA (V) 9.95
spinach, basil, tomato, red onion, cucumber, olives, feta cheese, olive oil, citrus
ENSALADADA DE LECHUGAS MIXTAS (V) 11.95
butter lettuce, radicchio, white endive, EVO, sea salt & citrus

TAPAS FRIAS

- PAN Y AIOLI DE JUDIAS BLANCAS (G) 3.25
house baked bread & white bean aioli
TORTILLA TRES COLORES (*) () 6.95
spanish torte; egg, onion, potato, bell pepper, aioli
TARTAR (*) (G) A.G.
fish of the day, olive oil, red onions, capers, touch of garlic, served with pan tostado & arugula
GRAVLAX (*) () 15.95
house cured salmon sliced thin; diced red onion, hard boiled egg, capers, brioche, crème fraîche
CHARCUTERIE Y QUESO MANCHEGO 14.95
thinly sliced pamplona & soria chorizos, jamon serrano, cave aged manchego & house cured olives
PA AMB TOMAQUET (V)(G) 6.95
spanish bruschetta with olive oil & tomato
+ cured jamón serrano for 12.95
CALAMARES RELLENOS "TOREADOR" (*) () 12.95
stuffed calamari; pancetta, calamari, shrimp, mushroom served in a tangy tomato sauce
PLATO DE QUESO 18.95 ADDITIONAL PAN TOSTADO 2.50
assortment of spanish cheeses, served with pan tostado

TAPAS CALIENTES

- MEJILLIONES AIOLI (*) () 21.95
mediterranean mussels, garlic, sherry, cream
MEJILLIONES TOMATE (*) () 21.95
mediterranean mussels, chili oil, white wine, tomato, basil
PULPO A LA GALLEGA 16.95
boiled octopus in an adobo marinade, then grilled, scalloped potatoes with pimentón
GAMBAS AJILLO (*) () 14.95
shrimp, garlic & white wine sauce
GAMBAS A LA PARRILLA (*) () 14.95
grilled marinated shrimp in citrus & cumin, grilled avocado, salsa fresca
VIERAS EN JENGIBRE (*) () 22.95
pan seared scallops, cauliflower puree, orange ginger glaze
SALMON ALCAPARADO (*) () 12.95
salmon, white wine, garlic, capers, citrus, mustard
PORTOBELLO DE LA MODA (V) 12.95
grilled north coast portobello marinated in red wine vinegar, then grilled, topped with goat cheese & EVO
PATATAS BRAVAS (*) () 8.95
diced roasted potatoes in a spicy tomato sauce with garlic aioli
PINCHOS MORUNOS (*) () 12.50
grilled leg of lamb skewers in a red wine bell pepper sauce
COSTILLAS DE PUERCO 16.95
pork spareribs, tamarind sauce
PECHUGA DE PATO (*) () 17.95
braised duck breast pan seared, in a sherry & fennel sauce, with swiss chard
CHORIZO AL AJOARRIERO 12.95
grilled chorizo, white beans, swiss chard

LAS PAELLAS

Paellas are served to share, for two people.
Please allow 45 minutes to prepare.

- PAELLA BARCELONETTA (*) () 60.00
squid ink rice, heads on shrimp, bay scallops, cuttlefish sofrito
PAELLA VALENCIANA (*) () 42.00
saffron rice, shrimp, mussels, calamari, chicken thighs, pork spareribs
PAELLA MARISCOS (*) () 60.00
saffron rice, whole shrimp, clams, mussels, cuttlefish, calamari, bay scallops
PAELLA DE HONGOS 28.95
saffron rice, shiitake & button mushrooms, grated grana padano
PAELLA VEGETARIANA (V) 26.95
saffron rice, seasonal vegetables

Gratuity of 20% is included on all parties of 6 or more

(V) - Vegan items, some items can be prepared vegan

(G) - these items contain gluten, some can be prepared gluten free

(*) - these items contain or may contain raw or undercooked ingredients

() - consuming raw or undercooked meat or eggs may increase chance of foodborne illness

LAS RACIONES

- PESCADO DEL DIA(*) () A.G.
today's special
ZARZUELA DE MARISCOS (*) (G) 32.95
shrimp, calamari, mussels, clams, bits of fish, garlic tomato sauce, pan tostado
PAILLARD DE POLLO (*) () 22.95
grilled pounded chicken breast pounded marinated in citrus, served with patatas bravas
'JARRET' DE CORDERO BASCO (*) () 28.95
braised lamb shank in tomato confit served over spinach & green flageolet beans
CHULETAS DE CORDERO DE LA CASA (*) () 34.95
grilled lamb chops, saffron rice, pisto manchego
PARILLADA MIXTA 32.95
grilled chorizo, chicken, two lamb chops, pisto manchego;
+ two lamb chops for an additional 17.95
BISTECA COSTEÑA (*) 42.95
grilled prime angus rib eye finished in a red wine reduction, blue cheese, potato gratin, sauteed spinach

PASTAS

- RAVIOLES CASEROS (G) 21.95
housemade ravioli stuffed with herbs & fontina cheese, in a shiitake mushroom sauce
LASAGNA CON RAGU DE PATO (G) 21.95
housemade lasagna; ground duck ragu, ricotta & grana padano cheese
PASTA AMATRICIANA (G) 18.95
bucatini pasta in a pancetta tomato sauce, finished with grana padano & bread crumbs
CASARECCE A LA SICILIANA (G) 20.95
casarecce pasta with pitaschio mint & pecorino cheese
LINGUINE AL LIMONE (G) 21.95
linguine pasta in a citrus butter sauce with pitaschio mint

POSTRES

- CREMA CATALANA CON NARANJA 8.00
classic orange flower creme brûlée
PASTEL ALMENDRAS 8.00
almond cake with honey and orange flower water
DELICIA DE FRAMBUESA 10.95
chocolate raspberry cake with fresh raspberries
CHOCOLATE CON ACENTO FRANCÉS 8.00
chocolate mousse and berries
ARROZ CON LECHE 8.00
rice pudding with vanilla, finished with caramelized sugar
PASTEL DE CHOCOLATE 8.00
psuedo chocolate lava cake, crème anglaise with mint
FLAN 8.00
crème caramel

