

la bodega

steak & wine house

8 people and above are consider as a GROUP

Please provide the following information in order to book your reservation:

Contact:

Name of the client or company:

Date:

Hour:

No. of participants:

Phone.

Fax.

E-mail address:

Payment : 50% advance payment one week prior the function.
Balance to be paid at the end of the function or CXC
Visa, Master Card, traveler checks and USD are accepted

Capacity: air conditioned salon 40 people
Outdoor Patio 40 people
Total 80 people

Location: A block away from Mijares square behind the main church,
downtown San José.

Opening Hours: From Monday through Saturday
Lunch 1:00 p.m. to 5:00 p.m.
Dinner 6:00 p.m. to 11:00 p.m.

Contacts:

Sergio De La Sierra Mancilla

Cel. 624-15-70218

Juan Calderoni Paz

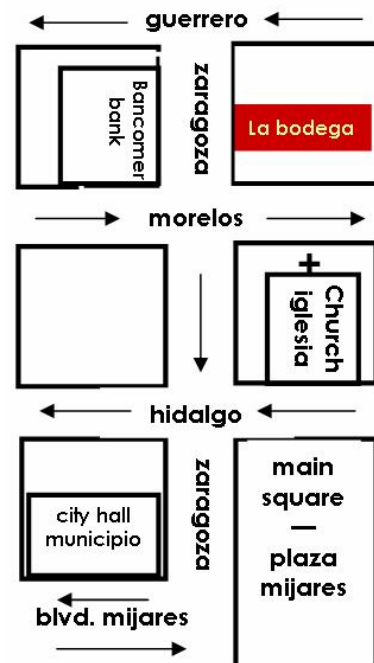
Cel. 624-35-53661

Invoice Information:

Registered Name: Sobremesa S. de R.L. de C.V.
R.F.C. SOB-060131-K65
Address: Zaragoza s/n entre Guerrero
y Morelos
Col. Centro C.P. 23400
San José del Cabo, B.C.S.

Bank Account:

Name: Sobremesa S. de R.L. de C.V.
Account: 0150633178
Interbank Code: 012045001506331788
Bank: Bancomer BBVA
Branch: 5316
Address: Zaragoza esq. Morelos
Col. Centro 23400
San José del Cabo, B.C.S.



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Make your own menu

Appetizers

- 1) **Organic lettuce salad with oven-dried tomatoes**
Dijon mustard vinaigrette, lime and wasabe
- 2) **La Bodega salad**
palm heart, shrimp, pumpkin seeds and lemon vinaigrette
- 3) **Tomato and fresh mozzarella salad**
with balsamic vinaigrette
- 4) **Squid tostadas (3)**
with chipotle mayonnaise, fine herbs olive oil,
celery and red onion
- 5) **Mussels (6)**
with white wine sauce and fine herbs
- 6) **Octopus and mushrooms "al ajillo" style**
Olive oil, garlic and tree chili
- 7) **Shrimp taquitos (3) wrapped with lettuce**
with onion puree, pistachio vinaigrette,
mustard and lime
- 8) **Corn and poblano pepper soup**
with sautéed bay scallops
- 9) **Black bean soup**
with regional cheese
- 10) **Traditional tortilla soup**
ancho chile, fresh cheese and avocado
- 11) **Beef skewers**
With caramelized shallots

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Platos fuertes

- 12) **Catch of the day with cilantro olive oil**
with grilled vegetables and potato purée
- 13) **Smoked chicken breast with fine herbs sauce**
roasted vegetables and bliss potatoes
- 14) **Pork porterhouse with spicy plum sauce**
grilled vegetables and horseradish mashed potatoes
- 15) **Prawn skewers with rosemary butter sauce**
grilled vegetables and green rice

From the Grill

- 16) **Flank steak** **12 oz (350 gr)**
grilled vegetables and horseradish mashed potatoes
- 17) **Rib-Eye** **14 oz (400 gr)**
grilled vegetables and cauliflower purée
- 18) **New York** **14 oz (400 gr)**
grilled vegetables and roasted new potatoes
- 19) **Filet Mignon** **10 oz (290 gr)**
grilled vegetables and wild rice with mushrooms
- 20) **Jumbo Prawns and 10 oz Filet Mignon *CAB combo**
grilled vegetables and mashed potatoes with spinach

To choose once sauce for your fine cut:

- Mustard
- Three Pepper (black, white and pink)
- Borracha (beer, ancho chile and herbs)
- Chimichurri (guajillo chile, garlic, parsley, onion and olive oil)
- Cabernet with mushrooms

Desserts

- 21) Lemon Sherbet
- 22) Chocolate ice-cream
- 23) Caramel custard (Flan) with orange essence
- 24) Key lime pie
- 25) Chocolate Sabarin with cinnamon mousse and caramelized pineapple
- 26) Apple tartlet with vanilla ice-cream

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Appetizers to be served at the center of the table to share

EC

Squid tostadas

with chipotle mayonnaise, fine herbs olive oil,
celery and red onion

Octopus and mushrooms "al ajillo" style

Olive oil, garlic and tree chili

Shrimp taquitos wrapped with lettuce

with onion puree, pistachio vinaigrette,
mustard and lime

Beef skewers

With caramelized shallots

FIXED MENU

(M1)

Organic lettuce salad with oven-dried tomatoes

Dijon mustard vinaigrette, lime and wasabe

or

Corn and poblano pepper soup

with sautéed bay scallops

Catch of the day with cilantro olive oil

with grilled vegetables and potato purée

or

Smoked chicken breast with fine herbs sauce

roasted vegetables and bliss potatoes

Coconut and yoghurt sherbet

or

Key lime pie

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FIXED MENU

M2

La Bodega salad

palm heart, shrimp, pumpkin seeds and lemon vinaigrette

or

Mushroom soup

with pesto essence

Flank steak 12 oz (350 gr)

grilled vegetables and horseradish mashed potatoes

or

Pork porterhouse

with spicy plum sauce and horseradish mashed potatoes

Lemon Sherbet

or

Chocolate Sabarin

with cinnamon mousse and caramelized pineapple

FIXED MENU

M3

Tomato and fresh mozzarella salad

with balsamic vinaigrette

or

Mushroom soup

with pesto essence

Prawn skewers with rosemary butter sauce

grilled vegetables and green rice

or

New York 14 oz (400 gr) or Rib-Eye 14 oz (400 gr) or

Filet Mignon 10 oz (290 gr)

(to choose only one of the above fine cuts)

grilled vegetables and roasted new potatoes

Caramel custard (flan) with orange essence

or

Apple tartlet with vanilla ice-cream