



INTERNATIONAL TAPAS



Chilled Tapas

SHRIMP CEVICHE* PERU

shrimp, citrus, tomato, plantain chips, cucumber, chiles, cilantro, pineapple, mango, avocado [GF/VG] 10

MARINATED CUCUMBERS GERMANY

red peppers, asparagus and shredded carrots in a light dill vinegar dressing [GF/V/VG] 8

BRUSCHETTA ITALY

grilled crustini with goat cheese, tomatoes, garlic, artichokes, olives, onions, bell pepper, basil, parsley and fresh squeezed lemon 10

CHEESE BOARD CHARCUTERE

(Choice of 3) 15

- irish cheddar
- blue cheese
- manchango
- dill havarti
- smoked gouda

HUMMUS SAMPLER GREECE

roasted garlic hummus, black olive hummus and roasted red pepper hummus – served with grilled pita bread [V/VG] 11

MARINATED OLIVES SPAIN

marinated olives, artichoke hearts and red peppers [GF/V/VG] 8

BEEF CARPACCIO* ITALY

thinly sliced tenderloin with fried capers, micro greens, radish, parmesan and white truffle oil 13

TUNA TETAKI* JAPAN

seared tuna wrapped in seaweed served with ginger wasabi potato salad, fried capers, radish sprouts and sesame ginger glaze [VG] 12

SMORREBROD DENMARK

3 mini whole grain rye sandwiches, open-faced – topped with (1) smoked salmon, cucumber, radish and dill (2) shrimp, boiled egg, onion and lemon (3) bleu cheese, pear and hazelnut 16

Warm Tapas

HONEY WALNUT SHRIMP CHINA

honey-glazed shrimp, sautéed – served over warm spinach and grilled pineapple, topped with toasted walnuts 13

CURRY CHICKEN THAILAND

curry-ginger-marinated chicken with cold napa cabbage slaw – served with warm peanut sauce on the side 12

LAMB LOLLIPOPS* CARIBBEAN

honey-soy-marinated lamb chops served with cold Caribbean salad – jicama, cucumber, orange and mango, topped with fresh-squeezed lime and chili powder 17

SEARED PORK BELLY PORTUGAL

guajillo-marinated pork belly served over a mango apple chutney 13

STUFFED DATES SPAIN

bacon-wrapped dates stuffed with bleu cheese and drizzled with red wine reduction 11

VEGETABLE TACOS USA

grilled corn, collard greens, spaghetti squash, mushrooms, carrot and radish sprouts over jicama tortillas [GF/V/VG] 10

JERK CHICKEN JAMAICA

one chicken leg and thigh covered with a spicy jerk rub, grilled – served over rice and kidney beans [GF] 13

STEAMED MUSSELS NEW ZEALAND

green-lipped mussels, white wine, garlic, scallions, lemon, butter, parsley and tomatoes – served with grilled crostini [VG] 16

SHRIMP & CHORIZO MEXICO

four sautéed shrimp, chorizo, garlic, caramelized onions, sherry, citrus, parsley and crostini 12

BRUSSEL SPROUTS BELGIUM

sautéed brussel sprouts with caramelized onions and pork belly 10

BEEF TENDERLOIN* BRAZIL

grilled beef tenderloin, chimichurri, grilled citrus 16

POTATO PANCAKE GERMANY

potato and onion pancake, served with chunky apple sauce and sour cream [VG] 10

GRILLED VEGGIES MOTHER EARTH

red peppers, green onions, zucchini, asparagus, mushrooms and carrots – drizzled with olive oil and balsamic vinegar [GF/V/VG] 10

DUCK TACOS JAPAN

duck confit, pomegranates, serrano peppers, carrots, daikon sprouts and plum sauce over jicama tortillas 11

SCALLOP UNDER GLASS* FRANCE

scallops pan-seared in truffle butter over garlic mashed potatoes and baked brie – served under a glass dome infused with hickory smoke 13

MEATBALL & MARINARA ITALY

ground beef and pork meatballs topped with house marinara sauce and parmesan cheese – served with grilled crostini 12

GRILLED OCTOPUS* SPAIN

garlic-paprika-thyme-marinated Spanish octopus, grilled – served with fresh lemon wedges and burnt rosemary stalks 13

PELMENI RUSSIA

handcrafted dumplings, poached and pan-seared – made with beef, pork, mushrooms, onions, and turnips 14

DESSERTS

GRAETER'S ICE CREAM USA

"black raspberry chocolate chip" ice cream from Cincinnati – Larry's favorite! [GF/VG] 10

TAHITIAN PEARL TAHITI

Larry and Emily's "honeymoon" dessert – a scoop of vanilla bean ice cream encased in a frozen chocolate "shell," surrounded by fresh berries and topped with hot carmel sauce, tableside [GF/VG] 11

NYC CHEESECAKE USA

cheesecake paired with one of our favorite daily toppings [VG] 9

COCONUT FLAN PUERTO RICO

custard made with coconut milk and dairy-free carmel sauce – garnished with fresh berries [GF/VG/V] 10

Our Story

Owners Larry and Emily Foppe love international travel, great food and wine. The inspiration for Bodega 13 began in Carefree when they remodeled a small wine bar and introduced a restaurant with an international twist. Believing people were tired of "bar food," they created a protein-based menu with no fried foods. They also added their favorite specialty cocktails from all over the world and a wine list with both Old and New World wines of distinction. In November 2016, Bodega outgrew its Carefree location and moved to Scottsdale. The goal was to provide a dining location where area neighborhoods, families and friends could gather to celebrate friendship, birthdays, anniversaries – or for no reason other than to celebrate unique food and ambience! The Foppes were married in May 2016. Larry is a serial entrepreneur and Emily is an author. Although they enjoy traveling the world and sharing their passion for food and wine through Bodega 13, their greatest passion is ministry with "Samaritans in Action" in La Montagne, Haiti. If you want to know more – just ask!

Reserve Our Chef's Table at:
bodega13.com

[VG] - Vegetarian Option

[V] - Vegan Option

[GF] - Gluten free Option

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*Food Consumption Warning. These items can be cooked to order. Consuming raw or undercooked eggs, meat, poultry or seafood, may increase your chances of food borne illness.

