

**BODEGA
NEGRA**

LONDON NEW YORK

The Semi Private Dining Room

Adjacently located to the Main Dining Room, The Semi Private Dining room offers guests an intimate experience while never feeling disconnected from the restaurant. With its mismatched and festive décor, featuring screens made of repurposed Mariachi uniforms, guitars and collaged antique paintings, the space sets the tone for an unforgettable evening.

The Semi Private Dining Room requires a **minimum of 18 guests for dinner Sunday—Thursday** and a **minimum of 20 guests on Fridays and Saturdays**, with a maximum capacity of 24 guests at one table. Up to 30 guests can be accommodated over separate tables.

Please contact our Special Events Department at 646.625.4821 to inquire about hosting your next event with us.



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BODEGA NEGRA CHEF'S TASTING - SERVED FAMILY STYLE


(ADDITIONAL APPETIZERS, TACOS & SIDES ARE \$3.00 EACH PER PERSON)

(ADDITIONAL ENTREES ARE \$5.00 EACH PER PERSON)*

*UPCHARGE MAY APPLY FOR PREMIUM ITEMS

\$135.00 PER PERSON PLUS ADDITIONAL BEVERAGES

*Pricing does not include 5% Administrative Fee, 8.875% Tax & Your Selected Gratuity

 = SPICY

 = CONTAINS GLUTEN

FOR THE TABLE:

BODEGA GUACAMOLE, Fresh Tortilla Chips, Jicama, Radish

APPETIZERS – PLEASE SELECT FOUR OF THE FOLLOWING:

STARTERS

-  JALAPEÑOS RELLENOS, Five Cheese, Roasted Tomato Salsa, Crispy Bacon Bites
- CHILE BRAISED SHORT RIB, Fresh Masa Sopes, Chipotle Salsa
- CRISPY PORK BELLY, Manchamanteles Sauce, Pineapple-Plantain Salsa
-  QUESADILLA RUSTICA, Four Cheese, Habanero, Roasted Tomato, Chimichurri
- CHIPOTLE HONEY GLAZED RIBS, Pico De Gallo, Crema

CEVICHEs

- CEVICHE VERDE, Snapper, Tomatillo, Cilantro, Avocado
- SHRIMP, Tomato, Lime, Onion, Cilantro
- YELLOWTAIL, Citrus Agua Chile, Mango, Radish
- TUNA, Guajillo Chile Vinaigrette, Avocado, Chile, Sesame Seeds

TOSTADITAS

- CHICKEN, Chicken Pibil, Queso Fresco, Pickled Red Onion
- SEARED TUNA, Sesame Tostada, Chipotle Aioli, Avocado, Crispy Shallots
- LOBSTER, Blue Corn, Mango Cucumber Salsa, Avocado



SALADS

- GRILLED CORN, Jalapeño, Queso Fresco, Lime Vinaigrette
- QUINOA SALAD, Sherry Serrano Dressing, Cashews, Grapefruit, Pear, Kale
- MIXTA, Grape Tomatoes, Crispy Tortilla Strips, Cotija Cheese, Red Wine Vinaigrette
- BODEGA CHOPPED SALAD, Avocado, Queso Fresco, Pumpkin Seeds, Jalapeño Cilantro Ranch

TACOS – PLEASE SELECT THREE OF THE FOLLOWING:

- VEGGIE, Seasonal Ingredients
- GRILLED FISH, Tomatillo Orange Salsa, Chayote Jicama Slaw, Crema
- CHICKEN PIBIL, Shredded Cabbage, Pickled Red Onion
- PORK BELLY CARNITAS, Salsa Verde, Chicharrones
- SKIRT STEAK, Grilled Onions, Salsa Roja, Guacamole Verde, Queso Fresco
- DUCK CARNITAS, Tamarind Sauce, Cucumber Pico
-  SOFT SHELL CRAB, Guacamole, Shredded Lettuce, Chipotle Aioli
- LAMB PICADILLO, Mole Verde, Pear Slaw


ENTREES – PLEASE SELECT THREE OF THE FOLLOWING:

- ENCHILADAS, Spaghetti Squash, Black Beans, Kale, Chihuahua Cheese, Guajillo Sauce
-  CRISPY CHICHARRON SHRIMP, Molito Amarillo
- BANANA LEAF ROASTED SNAPPER, Salsa Veracruzana
- GRILLED TUNA AL PASTOR, Smoked Pineapple Salsa
- ROASTED AMISH CHICKEN, Mole de Novia
-  CARNE ASADA, Grilled NY Strip Steak, Mole Coloradito, Mushrooms, Poblano Rajas
- FAJITAS CABRON, **Please select:** Grilled Skirt Steak, Chicken, or Vegetables w/ House Made Corn Tortillas, Pico De Gallo, Guacamole, Crema
- Sautéed Shrimp and Lobster - \$8.00 Per Person Additional**
- *GRILLED 24 OZ. BONE IN RIBEYE, USDA Prime Steak, Trio of Salsas - \$10.00 Per Person Additional**

SIDES – PLEASE SELECT THREE OF THE FOLLOWING:

- YUCA FRIES
- GREEN RICE
- BLACK BEANS
- PINTO BEANS with CHORIZO
- FRIED PLANTAINS
- GRILLED CORN SALAD, Jalapeño, Queso Fresco, Lime Vinaigrette
- BRUSSELS SPROUTS, Dried Cranberries, Peanuts, Pickled Chilies

DESSERT

 Chef's Selection of Assorted Sweets

PITCHERS OF HOUSE MARGARITAS

1 Pitcher for Every 3 Guests—For Premium Tequila add \$10 per person