

La Bodega 138

We open our doors so you can feel right at home here with us.

Eat, laugh and enjoy.

Since 2011

#LaBodega138

Don't miss La Bodeguita 138 in San Francisco Square 154.

ORGANIC SALADS

S/.26

- Fresca:** Mixed greens, cherry tomato, black and green olives and white onion. 🌱
- La Bodega:** Mixed greens, arugula, mushrooms, black and green olives, avocado, red pepper, cherry tomato, gooseberry, artichoke and asparagus. 🌱
- Ligerita:** Mixed greens, mushrooms, queso fresco and sesame seeds. 🌱
- Mangus:** Mixed greens, arugula, mango and sesame seeds. 🌱
- Almendrada:** Mixed greens, raisins, almonds, apple and avocado. 🌱
- Casi Griega:** Mixed greens, cherry tomato, white onion, queso fresco, green and black olives and avocado. 🌱
- Pollito Salad:** Mixed greens, breaded chicken strips, crunchy bacon, avocado and cherry tomato. 🌱
- Azulina:** Mixed greens, arugula, crunchy bacon, blue cheese and avocado. 🌱
- Deli:** Mixed greens, cherry tomato, arugula, parmesan cheese and prosciutto. 🌱

Choose your dressing: elderberry / honey mustard / yogurt / parmesan cheese / blue cheese

SOUPS FOR THE SOUL

S/.26

- Asparagus Soup:** Asparagus sautéed with butter, garlic and onion, milk, cream, salt, ground black pepper and parmesan cheese. 🌱
- Leek Soup:** Leek sautéed with butter, garlic and onion, milk, cream, salt, ground black pepper and parmesan cheese. 🌱
- Mushroom Soup:** Mushrooms sautéed with butter, garlic and onion, milk, cream, salt, ground black pepper and parmesan cheese. 🌱
- Artichoke Soup:** Artichoke sautéed with butter, garlic and onion, milk, cream, salt, ground black pepper and parmesan cheese. 🌱
- Tomato Soup:** Tomato sautéed with butter, garlic and onion, milk, cream, salt, ground black pepper and parmesan cheese. 🌱
- Chicken Soup:** Delicious chicken stock, green onion, oregano, carrot strips, boiled yellow potatoes and chicken cubes. 🌱
- Quinoa Soup:** Delicious vegetable stock, oregano, carrot strips, Lima beans, yellow potato, huacatay (native herb) and grained quinoa. 🌱

HOMEMADE PASTA

S/.29

- Tagliatelle La Nardita:** Sautéed garlic, mushrooms, parsley, fine herbs and cream. 🌱
- Spaghetti Bolognese:** An absolute must from La Bodega 138, tomato sauce with wild mushrooms, chopped onion and ground beef. 🌱
- Spaghetti La Carbonara:** Bacon and white onion, cream, black pepper and egg yolk. 🌱
- Mediterranean Tagliatelle:** Eggplant, zucchini, mushrooms and red pepper sautéed with extra-virgin olive oil. *Optional extra tomato sauce. 🌱
- Tagliatelle al Burro:** The beauty of simplicity. Sautéed garlic in butter with fine herbs. 🌱
- Tagliatelle Pomodoro:** Chopped tomatoes sautéed in butter, garlic and onion, with a homemade tomato sauce. 🌱
- Fettuccine Alfredo:** Cream, ham, nutmeg, that's all folks. 🌱
- Penne a la Arrabiata:** Very spicy Penne with garlic, tomato sauce and basil. 🌱
- Penne Rosé:** Penne with homemade tomato sauce and cream. 🌱

Gluten-free pasta

+ S/. 5.00

THE NEW KIDS ON THE BLOCK

S/.39

- Andean Potato Gnocchi:** Creamy gnocchi with Parmesan cheese and a fine beef fillet in a balsamic vinegar reduction. 🌱
- Sweet potato Gnocchi with trout:** Crunchy gnocchi with pesto sauce, served with a trout fillet and citric flavors. 🌱
- Trout ravioli:** Creamy ravioli stuffed with sweet potato, parmesan cheese and smoked trout. 🌱
- Tagliatelle Huancaína:** Sautéed prawn with huancaína sauce (cream, queso fresco and Peruvian yellow pepper). 🌱
- Tagliatelle pollero:** Delicious creamy pasta with blue cheese and grilled chicken strips. 🌱
- Tagliatelle with prawns:** Creamy pasta with prawn in a honey mustard salsa with mustard seeds. 🌱

SOMETHING SWEET

S/.18

- Lemon mousse. 🌱
- Mango mousse with pieces of mango and kiwi. 🌱
- Tiramisu, an Italian delicacy. 🌱
- Artisan ice cream. 🌱
- Nutella cheesecake with Oreo dough. 🌱

BRUNCH BODEGUERO

Saturdays and Sundays from 10:00 to 14:00 hrs

...neither breakfast nor lunch...
the midmorning meal that will become your weekend favorite.

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|---|-------|
| The 138: Artisan sandwich with cream cheese, avocado, salami, shavings of Parmesan cheese and wild arugula. 🌱 | 20.00 |
| Eggs Benedict: Delicious poached eggs, served on a homemade English muffin, prepared upon request, with smoked trout and avocado, topped with a delicious hollandaise sauce. 🌱 | 25.00 |
| Cheese Burger: Classic homemade hamburger with melted cheddar cheese, served with french fries and organic salad. 🌱 | 25.00 |
| Quinoa Tabbouleh: Grained quinoa with green and black chopped olives, white onion, with a fresh and light olive oil emulsion and red pepper, served with avocado and hard-boiled egg. 🌱 | 20.00 |
| Shakshuka: Traditional Israeli dish, with a base of onion, garlic, red pepper, tomato and homemade tomato sauce, seasoned with allspice and paprika, with English style boiled eggs, served with warm bread and an Israeli tomato and cucumber salad. 🌱 | 25.00 |
| Deep-fried prawns: Breaded fried prawns, served with tartar sauce and a spicy fresh tomato sauce. 🌱 | 25.00 |

SERIOUS PASTA

S/.39

- Meat lasagna:** With bolognese sauce, béchamel sauce and grated cheese. Cooked in wood-fired oven. 🌱
- Vegetarian lasagna:** Zucchini, mushrooms and artichoke in tomato sauce and béchamel with grated cheese. Cooked in wood-fired oven. 🌱
- Carbonara Reloaded:** Our well-known carbonara with bacon and grilled chicken strips. 🌱
- La de Huancasho:** Spaghetti with huancaína sauce (cream, queso fresco and Peruvian yellow pepper) and a delicious breaded chicken fried steak. 🌱
- La 10 del Diego:** Chicken parmesan, served with tagliatelle in a creamy sauce with a touch of nutmeg. 🌱
- Meat Ravioli:** Stuffed with roasted meat, bacon, carrot, onion and Parmesan cheese, with homemade tomato sauce and roasted meat reduction. 🌱
- Vegetarian Ravioli:** Stuffed with Ricotta cheese, Parmesan cheese, chard and spinach, with a blue cheese cream sauce. 🌱
- Pasta Pesto:** Tagliatelle with creamy pesto sauce and breaded beef. 🌱

La Bodega 138

HOMEMADE PIZZAS

Baked in a wood-fired oven

S/.39

S/.49

MEDIUM

LARGE

Margarita: Our delicious mozzarella cheese, tomato slices, fresh basil and tomato sauce. 

Americana: Tomato sauce, ham and mozzarella cheese.

La Norma: Baked eggplant with olive oil, Paria cheese (soft cheese), tomato sauce and mozzarella cheese. 

Rafaela: Tomato, mushrooms, black olives, arugula, tomato sauce and mozzarella cheese. 

Valentino: Pepperoni, mushrooms, white onion, tomato sauce and mozzarella cheese.

Oli: Thin layers of fried garlic, oregano and olive oil, tomato sauce and mozzarella cheese. 

El Pepito: Pepperoni, tomato sauce and mozzarella cheese.

La Bodega 138: Leek, mushrooms, bacon, tomato sauce and mozzarella cheese.

Parrillera: Smoked chorizo, homemade chimichurri, tomato sauce and mozzarella cheese.

Hawaiana: Ham, pineapple, tomato sauce and mozzarella cheese.

Continental: Ham, mushrooms, white onion, tomato sauce and mozzarella cheese.

La Espectacolare: Tomato, basil, bacon, tomato sauce and mozzarella cheese.

A mí que chicha!: Green olives, onion, basil, mushrooms, tomato sauce and mozzarella cheese. 

La Frankfurter: Best quality Frankfurter sausage, white onion, tomato sauce, mozzarella cheese and a touch of ketchup.

La Toscana: Salami, red pepper, black and green olives, tomato sauce and mozzarella cheese.

Armandísimo: Smoked chorizo, salami, tomato, basil, tomato sauce and mozzarella cheese.

Red Hot Chili Peppers: Ham, bacon, ají limo (spicy), rocoto (Peruvian spicy pepper), tomato sauce and mozzarella cheese, very spicy!

La Pompeya: Bacon strips with oven-baked eggs, mozzarella cheese and tomato sauce.

La Estrella: Mushrooms, salami, ham, tomato sauce and mozzarella cheese. 30% of this pizza profit will be donated to "Red de Corazones" institution located in Cusco.

Q'antu: Oven-baked zucchini, black olives, white onions, red pepper, tomato sauce, and mozzarella cheese. 30% of this pizza profit will be donated to "Q'antu" institution. 

Sir Gianca: Chorizo, bacon, red peppers, tomato sauce and mozzarella cheese.

Ta' que piña: Bacon, pepperoni, pineapple, tomato sauce and mozzarella cheese.

Azul: Blue cheese, parmesan cheese, white onion and mozzarella cheese. 

La Tejedora: Blue cheese, parmesan cheese, white onion, gooseberry and mozzarella cheese. 

Sambucus: White onion, bacon, blue cheese, elderberry and mozzarella cheese.

La Buenaza: Prosciutto, basil, black and green olives, tomato sauce and mozzarella cheese.

Puna: Leek, tomato, arugula and prosciutto, tomato sauce and mozzarella cheese.

Aguaymanto: Gooseberry, white onion, prosciutto, arugula, tomato sauce and mozzarella cheese.

Kiwi - na: Kiwi (available seasonally), prosciutto and blue cheese, tomato sauce and mozzarella cheese.

La Pituca: Artichoke, blue cheese, prosciutto, tomato sauce and mozzarella cheese.

La Leone: Salami, chorizo, ham, pepperoni, tomato sauce and mozzarella cheese.

La Shashenka: Mushrooms, green olives, onion, ham, chorizo, bacon, tomato, mozzarella cheese and tomato sauce.

La Pollera: Diced chicken, pineapple, bacon, tomato sauce and mozzarella cheese.

Piuray: Andean smoked trout, capers, white onion, parmesan cheese and béchamel instead of tomato sauce.

Make your own: Pick up to 5 ingredients* and enjoy.

* Our ingredients: Aji limo (very spicy), egg, eggplant, Frankfurter sausage, green olives, ham, Hungarian salami, limo, mushrooms, leek, white onion, parmesan cheese, pepperoni, pineapple, prosciutto, red pepper, rocoto (spicy Peruvian pepper), smoked chorizo, tomato.

OUR CALZONES

S/.39

El de la Abuela: Mozzarella cheese, tomato and basil. 

El de la Tía: Mozzarella cheese, mushrooms, bacon and ham.

El de la Prima: Mozzarella cheese, apple and blue cheese. 

El Calzonaso: Lomo saltado beef, white onion, tomato and mozzarella cheese.

NATURAL JUICES

S/.10

Tupac: Strawberry, mango, orange and ginger.

Nesta: Granadilla, tangerine, orange.

4:20: Mango, pineapple and orange.

Green peace: Mango and spearmint.

Maricucha: Passion fruit, strawberry and ginger.

COLD BEVERAGES

	GLASS	PITCHER
Lemonade	6.00	20.00
Chicha Morada (purple corn beverage)	6.00	20.00
Naranjada: orange juice mixed with water and ice.	6.00	20.00
Passion fruit	6.00	20.00
Iced tea	7.00	-
Lemongrass iced tea	7.00	-
*Frozen	+ 2.00	-
Calma: chamomile, lemongrass with pineapple water, cinnamon, clove, pineapple pieces and ice.	10.00	-
Still water	5.00	-
Sparkling water	5.00	-
Evian water x 330 ml	6.00	-
Evian water x 750 ml	12.00	-
Evian water x 1,25 l	16.00	-
Sodas (Coca Cola, Fanta, Sprite, Inca Kola)	5.00	-
Sugar-free Sodas (Coca Cola, Fanta, Inca Kola)	5.00	-

HOT BEVERAGES

Natural Teas: Mint, Lemongrass, Chamomile, Muña (Andean Mint), Coca leaves, Spearmint.	6.00
Tea Bags: Anise, Black Tea, Chamomile.	5.00
Tea Bags La Fidelia: Ask what we have in stock.	6.00
Espresso	5.00
Americano	6.00
Capuccino	7.00
Mocha	8.00

COCKTAILS AND MORE

S/.18

Pisco Sour, a Peruvian classic: *Pisco quebranta Tabernero*, fresh lemon juice, egg white, syrup and ice.

Passion Fruit Sour: A new Peruvian classic, *pisco quebranta Tabernero*, fresh passion fruit, syrup, egg white and ice.

Chilcano: *Pisco quebranta Tabernero*, lemon juice, drops of angostura bitters and ginger ale.

Cuba Libre: A worldwide classic, golden rum, Coca Cola, lemon juice and ice.

Mojito: White rum, hierba buena leaves, sugar, lemon juice and soda.

Fruits daiquiri: Lemon juice, white rum, syrup, ice and the fruit of your choice (strawberry, mango, passion fruit).

Bloody Mary: Citrus fruits, Worcestershire sauce, Tabasco, tomato sauce and vodka.

White Russian: Vodka, coffee liqueur and milk.

Mimosa: Sparkling wine with orange juice.

Glass of Sangria: Delicious homemade sangria with apple

Mulled Wine: Red wine, cinnamon, clove, orange and ginger.

Tinto de verano: Red wine, Sprite and ice.

Shirley Temple: Fresh lemon juice, Sprite and grenadine.

Fresh Gin: Gin, cucumber syrup, black pepper, rosemary stick and ice.

Shirley Temple

S/.10

Fresh Gin

S/.22

Sangria pitcher

S/.50