

BODRIGGY

GOOD TO KNOW:

- V+ > VEGAN
- VG > VEGETARIAN
- GF > GLUTEN FREE
- O > OPTION

BEER SERIES:

PUB
NO FRILLS & ALL FLAVOUR.

CORE
BODRIGGY-VERIFIED
& THE APPLE OF OUR EYE.

HOP
PACKED TO THE HILT
WITH FLOWER POWER.

LIMITED
INTERDIMENSIONAL
& ONE OF A KIND.

OPENING HOURS:

OPEN 7 DAYS

11:30AM - LATE

Kitchen-

Sunday- Thursday

12-4 then 4:30-9

Friday & Saturday

12-4 then 4:30-9:30

PH- (03) 9417 2293

245 JOHNSTON ST

ABBOTSFORD VIC

BODRIGGY.BEER

DAY FOODS

PLEASE NOTE YOUR TABLE NUMBER & ORDER AT THE BAR.

SNACKS

| | | |
|------------------------------------------------------------------------------------------------------------|-----------------|------|
| Empanadas 1pc (choice of filling) CAMARON (PRAWN). MUSHROOM & JALAPENO W/ AGAVE SYRUP. | VG GF | \$7 |
| Chorizo | | \$12 |
| Totopos & salsas CORN CHIPS W/ GUACAMOLE & HOGAO. | VG V+O GF | \$13 |
| Anticuchos PERUVIAN BEEF HEART SKEWER MARINATED IN AJI PANCA & GRILLED POTATO. | GF | \$15 |
| Camote fries SWEET POTATO FRIES W/ CREMA DE AJI AMARILLO. | VG | \$9 |
| Tostada macha DEEP FRIED TORTILLA W/ AVOCADO, CREMA DE TOFU, CHERRY TOMATOES, PEANUTS & SALSA MACHA. | V+ GF | \$11 |
| Deep fried white bait W/ CREMA DE AJI AMARILLO. | | \$13 |

SMALLS

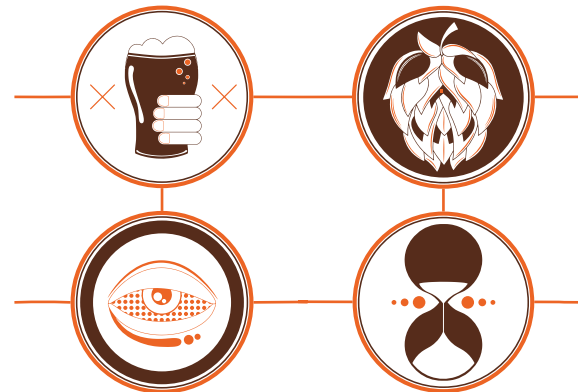
| | | |
|--------------------------------------------------------------------------------------------------------------------|-----------------|--------------|
| Vegan ceviche SEASONAL VEGETABLE CEVICHE/LECHE DE TIGRE AND CRISPY CORN. | V+ GF | \$18 |
| Peruvian ceviche FRESH FISH CURED IN LECHE DE TIGRE W/ RED ONIONS, SWEET POTATO, CHILLI & CRISPY CORN. | VG0 | \$24 |
| Patacon FRIED GREEN PLANTAIN W/ THE TOPPING OF THE DAY. ADD A SIDE OF CHORIZO + | VG0 | \$11 \$19 |
| Elote WHOLE CORN W/ AJI AMARILLO SAUCE, FETA CHEESE, SPRING ONIONS & CRISPY CORN KERNELS. | VG V+O GF | \$12 |
| Lechuga iceberg FRESH ICEBERG LETTUCE COVERED W/ COTIJA CHEESE DRESSING, PICKLED ONIONS, AVOCADO & TOMATOES. | VG V+O GF | \$17 |

MEALS

| | | | |
|---------------------------------------------------------------------------------------------------------------------------------------|--|----------|------|
| Trio of tacos SLOW COOKED PORK TACO. DEEP FRIED JALAPENO TACO STUFFED FISH. CHILI CON PUMPKIN TACO. | | | \$19 |
| Cordero a las brasas SLOW WOOD FIRE ROASTED LAMB SHANK W/ CHIMICHURRI & BAKED ROOTS. | | VGO V | \$23 |
| 1/4 Pollo asado GRILLED CHICKEN MARINATED W/ SPICES, OREGANO, LIME JUICE, AJI PANCA CHILLI & GARLIC. SERVED WITH ICEBERG SALAD. | | | \$21 |
| 1/2 Cauliflower steak 250 GRAM CAULIFLOWER STEAK, PICKLED ONIONS, CRISPY CAULIFLOWER FLORETS & CHIMICHURRI. | | V+ GF | \$17 |
| Chilli Con Pumpkin PUMPKIN, SMOKED BEANS, TOFU CREME & TOASTED PEPITAS | | V+ GF | \$17 |
| El Cubano MOJO ROAST PORK, HAM, SWISS CHEESE & PICKLE SANDWICH SERVED WITH CHIPS OR SALAD | | | \$23 |

SWEETS

| | | |
|---------------------------|--|------|
| Churro w/ dulce de leche | | \$5 |
| Churro ice cream sandwich | | \$12 |



Beer & Wine Glasses for sale. Please ask staff for details

SIDES

| | |
|------------------------------------------|-----|
| Tortillas (4 pieces) (GF) | \$2 |
| Totopos (GF) | \$5 |
| Green Salad (GF) | \$6 |
| Salsas crema de aji amarillo (GF) | \$5 |
| Chimichurri (GF) | \$5 |
| Baked roots w/ agave sauce (GF) | \$9 |
| Guacamole w/ salsa macha & peanuts | \$9 |
| Salsa (Gratis) | |
| Habanero salsa asada (MED) | |
| Peanut salsa macha (HOT) | |

FEED ME

WE
CHOOSE,
YOU EAT.

FOR 2 OR MORE PEOPLE.
DESSERT NOT INCLUDED.

\$55 PER PERSON

BETTER
BEER.

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| Camote fries SWEET POTATO FRIES W/ CREMA DE AJI AMARILLO. | VG | \$9 |
| Tostada macha DEEP FRIED TORTILLA W/ AVOCADO, CREMA DE TOFU, CHERRY TOMATOES, PEANUTS & SALSA MACHA. | V+ GF | \$11 |
| Deep fried white bait W/ CREMA DE AJI AMARILLO. | | \$13 |

SMALLS

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|------------------------------------------------------------------------------------------------------------------------------|------------------|------|
| Cochinita pibil tacos 2pc SLOW COOKED PIBIL PORK TACOS, MARINATED IN ACHIOTE, ORANGE & CHILLI PASTE W/ PICKLED ONIONS. | | \$14 |
| Taco Boddo 2pc DEEP FRIED JALAPENO STUFFED WITH SMOKED SWORDFISH, PICKLED ONIONS, CABBAGE & MAYO SALAD. | VG0 | \$15 |
| Peruvian ceviche FRESH FISH CURED IN LECHE DE TIGRE W/ RED ONIONS, SWEET POTATO, CHILLI & CRISPY CORN. | GF | \$24 |
| Vegan ceviche SEASONAL VEGETABLE CEVICHE/LECHE DE TIGRE AND CRISPY CORN. | V+ GF | \$18 |
| Patacon FRIED GREEN PLANTAIN W/ THE TOPPING OF THE DAY. | VG0 V+O GF | \$11 |
| Elote WHOLE CORN W/ AJI AMARILLO SAUCE, FETA CHEESE, SPRING ONIONS & CRISPY CORN KERNELS. | VG V+O GF | \$12 |
| Lechuga iceberg FRESH ICEBERG LETTUCE COVERED W/ COTIJA CHEESE DRESSING, PICKLED ONIONS, AVOCADO & TOMATOES. | VG V+O GF | \$17 |
| El Cubano MOJO ROAST PORK, HAM, SWISS CHEESE & PICKLE SANDWICH. | | \$19 |

BIGS

| | | |
|-------------------------------------------------------------------------------------------------------------------|----------|-------------------|
| Tira de asado BEEF SHORT RIB W/ SEASONAL GRILLED VEGETABLES, BONE MARROW & HERB SAUCE. | GF | \$33 |
| Pescado al ajillo GRILLED FISH OF THE DAY W/ GARLIC, CHILLI & GRILLED LIME. | GF | \$37 |
| Cordero a las brasas SLOW WOOD FIRE ROASTED LAMB SHANK W/ SWEET POTATO FRIES & CHIMICHURRI. | GF0 | \$29 |
| Pollo asado HALF/WHOLE GRILLED CHICKEN MARINATED W/ SPICES, OREGANO, LIME JUICE, AJI PANCA CHILLI & GARLIC. | | \$27 / \$39 |
| Cauliflower steak 500 GRAM CAULIFLOWER STEAK, PICKLED ONIONS, CRISPY CAULIFLOWER FLORETS & CHIMICHURRI. | V+ GF | \$23 |
| Chilli Con Pumpkin PUMPKIN, SMOKED BEANS, TOFU CREAM & TOASTED PEPITAS | V+ GF | \$23 |

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