

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:

- BREW PUB
- OPEN 7 DAYS
- 11:30AM - LATE

CONTACT & BOOK:

- (03) 9417 2293
- 245 JOHNSTON ST
- ABBOTSFORD VIC
- BODRIGGY.BEER

FOODS

PLEASE NOTE YOUR TABLE NUMBER & ORDER AT THE BAR.

SNACKS

Empanadas 1pc (choice of filling) CAMARON (PRAWN). MUSHROOM & JALAPENO W/ AGAVE SYRUP. CHILE CON CARNE.	VG	\$7
Chorizo	GF	\$12
Totopos & salsas GUACAMOLE, HOGAO & AJI AMARILLO.	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 GF	\$10
Tostada macha DEEP FRIED TORTILLA W/ AVOCADO, CREMA DE TOFU, CHERRY TOMATOES, PEANUTS & SALSA MACHA.	V+	\$11
Deep fried white bait W/ CREMA DE AJI AMARILLO.		\$13

SMALLS

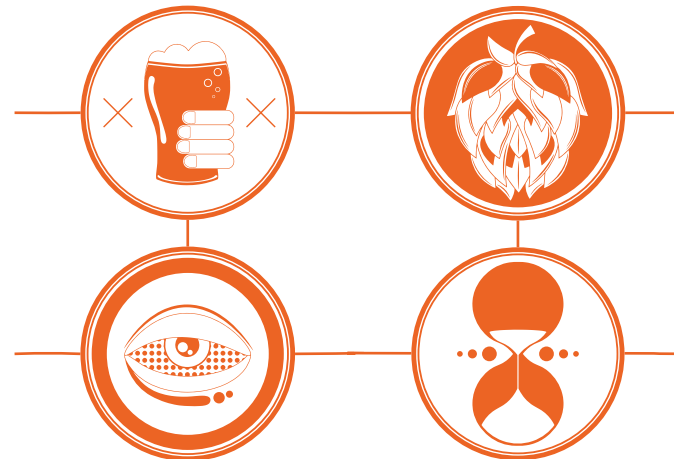
Cochinita pibil tacos 2pc SLOW COOKED PIBIL PORK TACOS, MARINATED IN ACHIOTE, ORANGE & CHILLI PASTE W/ PICKLED ONIONS.		\$14
Taco Boddo 2pc DEEP FRIED JALAPENO STUFFED WITH SMOKED SWORDFISH, PICKLED ONIONS, CABBAGE & MAYO SALAD.	VG0	\$15
Peruvian ceviche FRESH FISH CURED IN LECHE DE TIGRE W/ RED ONIONS, 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.	VG V+O GF	\$11
Elote CORN, AJI AMARILLO SAUCE, FETA CHEESE, SPRING ONIONS & CRISPY CORN.	VG V+O GF	\$12
Lechuga iceberg FRESH ICEBERG LETTUCE COVERED W/ COTIJA CHEESE DRESSING, PICKLED ONIONS, AVOCADO & CHERRY 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 LEMON.	GF	\$37
Cordero a las brazas SLOW WOOD FIRE ROASTED LAMB W/ SWEET POTATO FRIES & CHIMICHURRI.	GF	\$29
Taquisa de cochinita pibil SLOW COOKED PULLED PORK MARINATED IN ACHIOTE, ORANGE & CHILLI PASTE W/ PICKLED ONIONS.	GF	\$29
Pollo asado HALF/WHOLE GRILLED CHICKEN MARINATED W/ SPICES, OREGANO, LIME JUICE, AJI PANCA CHILLI & GARLIC.	GF	\$27 / \$39
Cauliflower steak 500 GRAM CAULIFLOWER STEAK, PICKLED ONIONS, CRISPY CAULIFLOWER FLORETS & CHIMICHURRI.	V+ GF	\$23
Arrachera MEXICAN STYLE GRILLED FLANK STEAK W/ ELOTE.	GF	\$33

SWEETS

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



SIDES

- Guacamole w/
salsa macha &
peanuts \$10
- Pico de gallo \$8
- Green salad \$6
- Baked roots w/
agave dressing \$9
- Tortillas
(4 pieces) \$2
- Salsas crema de
aji amarillo \$5
- Chimichurri \$5
- Salsa (Gratis)
- Habanero salsa asada (MED)
- Peanut salsa macha (HOT)

FEED ME

WE
CHOOSE,
YOU EAT.

FOR 2 OR MORE PEOPLE.

\$55 PER PERSON

BETTER
BEER.