

Santiago's Bodega



a tapas-style restaurant

A Unique Tasting Experience

11 a.m. to 10 p.m.
for lunch or dinner
reservations call
305.296.7691



207 Petronia St., Key West

SOUPS

mushroom — portobello and crimini with fresh herbs, cream, and stock.

spicy shrimp bisque — a creamy blend of gulf shrimp and spices.

french onion soup — a rich beef broth topped with crostini and provolone

spicy lentil — curry, portobello mushrooms, jalapenos, and cilantro.

SALADS

avocado and pear — mixed greens tossed in a creamy parmesan dressing, topped with toasted pine nuts.

greek — iceberg, kalamatas, feta, red onions, tomatoes, cucumbers, and pepperoncinis in a lemon caper vinaigrette.

spinach — tossed with red onions, candied pecans, strawberries, bacon, and poppy seed dressing.

the wedge — iceberg with blue cheese dressing, bacon and tomato slices.

spring mix — duck confit, dried cranberries, walnuts, red onions & citrus-ginger vinaigrette.

COLD TAPAS

beef carpaccio — tenderloin, capers, parmesan crumble, smoked sea salt, truffle oil, red onion and micro cilantro.

green beans — French style, with gruyere cheese and prosciutto tossed in lemon-caper vinaigrette.

cheese plate — please ask your server

about today's assortment.

smoked salmon carpaccio — crostini, crème fraiche, capers, and minced onions.

tomato and basil bruschetta — with olive tapenade on crostini.

yellowfin tuna ceviche — marinated in spicy citrus juice and served chilled with fresh avocado, mango, and micro cilantro.

the trio — traditional hummus, roasted red pepper hummus, and black olive tapenade served with pita bread.

chilled asparagus — with a lemon-tarragon dipping sauce.

mozzarella burrata — walnut pesto, grape tomatoes, balsamic reduction.

charcuterie — please ask your server for this week's selection.

HOT TAPAS

shrimp and chorizo — skewered and pan-grilled with minced garlic.

dates — stuffed with goat cheese and wrapped with prosciutto.

bacon and basil wrapped mushrooms — with basil aioli.

roasted brussel sprouts — pan roasted, toasted pine nuts, aged balsamic parmesan.

petite lamb rack — Dijon mustard, pecan and thyme encrusted.

saganaki — haloumi cheese olive oil sprinkled with oregano and flambéed with brandy, served with pita bread.

roman meatballs — with a nest of angel hair pasta.

pinchos morunos — spicy marinated skewers of pork tenderloin with apple-mango chutney.

beef tenderloin — seared and topped with bleu cheese butter.

croquettes — cayenne spiced and pan-fried patties of potatoes with ground prosciutto, provolone cheese and scallion cream.

lamb patties — ground lamb, fresh thyme, sherry, and lemon zest with a cucumber and feta salad.

chicken skewers — marinated in olive oil, lemon zest, and rosemary and served with a lemon-tarragon sauce.

spanakopita — spinach, feta, onion and pine nuts baked in phyllo pastry and drizzled with hollandaise sauce.

patatas bravas — pan-fried potatoes in a spicy sauce, aged gouda.

miniature quesadillas — pan-grilled with cheddar and jack cheeses, fruit salsa, fresh mango, and cilantro.

beef short ribs — cherry-hoisin glazed, orange-miso slaw.

puff pastry — stuffed with chopped portobellos, onions, and fresh thyme with béarnaise sauce.

HAPPY HOUR 3-6 PM
Half priced beer, wine & sangria
— By the glass

Featuring a \$5 menu
and \$10 off wine bottles.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness especially if you have certain medical conditions

*Menu items subject to change

Visit our Web site at www.santiagosbodega.com