

# 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 7.

spicy shrimp bisque – a creamy blend of shrimp and spices 8.

French onion – a rich beef broth topped with crostini and provolone cheese 7.

spicy lentil – curry, portobello mushrooms, jalapeños, and cilantro 7.

gazpacho – chilled – tomatoes, cucumber, bell pepper, red onion, garlic, topped with grilled crostini 7.

### SALADS

avocado and pear – mixed greens tossed in a creamy parmesan dressing, topped with toasted pine nuts 12.

Greek – iceberg, kalamatas, feta, red onions, tomatoes, cucumbers, pepperoncinis, and lemon caper vinaigrette 11.

spinach – red onions, candied pecans, strawberries, bacon, and poppy seed dressing 11.

spring mix – duck confit, dried cranberries, walnuts, red onions, and citrus-ginger vinaigrette 11.

wedge – iceberg, blue cheese dressing, bacon and tomato slices 9.

### COLD TAPAS

\*beef carpaccio – shaved tenderloin, capers, red onions, parmesan crumble, smoked sea salt, truffle oil, and cilantro 13.

green beans – French style, with gruyere cheese and prosciutto tossed in lemon-caper vinaigrette 9.

cheese plate – please ask your server about today's selection 16.

\*smoked salmon carpaccio – crostini, crème fraiche, capers, and minced onions 12.

tomato and basil bruschetta – with olive tapenade on crostini 7.

\*yellowfin tuna ceviche – marinated in spicy citrus juice and served chilled with fresh avocado, mango, and cilantro 14.

trio – traditional hummus, roasted red pepper hummus, and black olive tapenade served with pita bread 10.

chilled asparagus – lemon-tarragon dipping sauce 9.

mozzarella burrata – walnut pesto, tomatoes, balsamic vinaigrette 12.

charcuterie – please ask your server for this week's selections 16.

### HOT TAPAS

shrimp and chorizo – skewered and pan-grilled with minced garlic 10.

dates – stuffed with goat cheese and wrapped with prosciutto 10.

bacon and basil wrapped mushrooms – with basil aioli 8.

\*petite-rack lamb – Dijon mustard, pecan, and thyme encrusted 14.

saganaki – haloumi cheese sprinkled with oregano and flambéed with brandy, served with pita bread 12.

roman meatballs – with a nest of angel hair pasta 9.

brussels sprouts – oven roasted with balsamic vinegar and sautéed in brown butter, toasted pine nuts, parmesan 9.

pinchos morunos – spicy skewers of pork tenderloin with apple chutney 9.

\*beef tenderloin – seared and topped with bleu cheese butter 14.

croquettes – Cayenne spiced and pan-fried patties of potatoes with ground prosciutto, provolone cheese and scallion cream 8.5

\*lamb patties – ground leg of lamb, fresh thyme, sherry, and lemon zest with a cucumber and feta salad 10.

chicken skewers – marinated in olive oil, lemon zest, and rosemary and served with a lemon-tarragon sauce 9.

spanakopita – spinach, feta, pine nuts, and onion baked in phyllo pastry and drizzled with hollandaise sauce 8.5

patatas bravas – pan-fried potatoes with olives, capers, tomatoes, and parmesan in a spicy sauce 7.5

miniature quesadillas – pan-grilled with cheddar and jack cheeses, fruit salsa, fresh mango, and cilantro 7.5

beef short ribs – cherry-hoisin glazed, orange-miso slaw 12.

puff pastry – stuffed with chopped portobellos, onions, and fresh thyme with béarnaise sauce 7.

bread service – pita or sourdough rolls 3.

### HAPPY HOUR 3-6 PM

Half priced beer, wine & sangria  
– By the glass

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

Menu items subject to change

\*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

Visit our Web site at [www.santiagosbodega.com](http://www.santiagosbodega.com)