

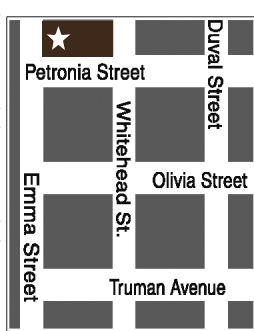
Santiago's Bodega



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 Andalusian style, grilled baguette 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 fraîche, 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 — angel hair pasta, marinara 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.

croquettas — 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 — fried potatoes, olives, capers, tomatoes, parmesan, chipotle aioli 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