

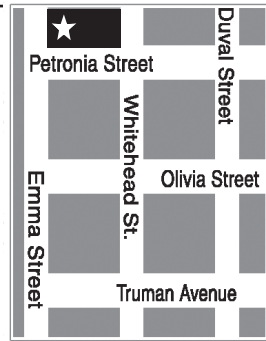
# Santiago's Bodega



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

spicy shrimp bisque – a creamy blend of gulf shrimp and spices / 7

french onion – a rich beef broth topped with crostini and provolone / 7

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

### SALADS

avocado and pear – mixed greens tossed in a creamy parmesan dressing, topped with toasted pine nuts / 11

greek – iceberg, kalamatas, feta, red onions, tomatoes, cucumbers, and pepperocinis in a lemon caper vinaigrette / 10

spinach – tossed with red onions, candied pecans, strawberries, bacon and poppy seed dressing / 10

spring mix with duck confit – dried cranberries, walnuts, tossed with a citrus vinaigrette / 10.5

the wedge – iceberg lettuce with blue cheese dressing, crisp bacon and tomato slices / 8

### COLD TAPAS

shrimp – with a ginger-lemon glaze and fresh cilantro / 9

cheese plate – please ask your server about today's assortment / 11

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

smoked salmon carpaccio – with crostini, crème fraiche, capers, and minced onions / 12

fresh yellowfin ceviche – marinated in spicy citrus juice and served chilled with fresh avocado, mango and cilantro / 14

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

chilled asparagus – with a lemon tarragon dipping sauce / 9

pate – please ask your server for this week's selection / 11

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

bocconcini di mozzarella – marinated and mixed with roasted red peppers, kalamata olives, garlic, and fresh basil / 7.5

### HOT TAPAS

dates – stuffed with goat cheese, wrapped with prosciutto / 10

bacon and basil wrapped mushrooms – with basil aioli / 8

lamb chops – pecan and mustard encrusted / 11

roman meatballs – served with a nest of angel hair / 9

pinchos morunos – spicy marinated skewers of pork tenderloin with apple-mango chutney / 9

beef tenderloin – seared and topped with a bleu cheese butter / 13

camembert wedge – topped with sauteed garlic, onions, almonds, apricots, and red bell peppers with crostini / 8

patatas bravas – pan-fried potatoes in a spicy tomato sauce / 7

lamb patties – house ground lamb, fresh thyme, sherry, and lemon zest with a cucumber and feta salad / 8.5

spanakopita – spinach, feta, and onion baked in phyllo pastry and drizzled with hollandaise sauce / 8

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

chicken skewers – marinated in olive oil, lemon zest and rosemary and served with a lemon-tarragon sauce / 8.5

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

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

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

seasoned grouper – filets rubbed with fennel, coriander, ground pepper, and lemon zest / 10

chevre tartlet – sautéed bell peppers, onions, garlic, and herbs de provence atop creamy goat cheese / 7.5

bread service – pita or sourdough rolls / 3

daily features – please ask your server

**HAPPY HOUR 3-6 PM**

Half priced beer, wine & sangria  
– By the glass

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

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