mushroom - portobello and crimini with fresh herbs, cream, and stock 7.
spicy shrimp bisque - a creamy blend of shrimp and spices 7.
French onion - a rich beef broth topped with crostini and provolone cheese 7.
spicy lentil - curry, portobello mushrooms, jalapenos, and cilantro 7.
gazpacho - chilled - tomatoes, cucumber, bell pepper, red onion, garlic, topped with crostini and herb encrusted creamed cheese 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, pepperoncini, 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, creme 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 14.

* 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

*Thank you for sharing*

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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 12.
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.
croquetas – 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.

*Thank you for sharing*

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