

# St. Andrews Bodega

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## Tapas

Tortilla Espanola.....	10	Brussel Sprouts.....	12
Traditional Potato & Egg Omelet - Red Pepper - Goat Cheese		Neuske's Bacon - Brown Butter Pecan Praline - Red Wine	
Pulpo.....	20	Balsamic Jus - Parmigiano	
Broiled Spanish Octopus - Madras Carrot Puree -		Charcuterie & Cheese Board.....	20
Crispy Njuda - Pickled Red Onions		Two Meats - Two Cheese - Assorted Jams/Pickles/Nuts	
Albondigas.....	18	Bread Service.....	12
Lamb Meatballs - Amaretto Cream - Manchego - Mint		House Focaccia & Baguette - Spanish Olive Oil & Saba - Sage	
Gambas.....	16	Ricotta - Spicy Honey Butter	
Tiger Prawns - Citrus Pimenton Butter - Rustic Bread			

## Soup & Salad

Summer Salad.....	13	Chilled Gazpacho.....	9
Baby Arugula - Butternut Squash - Assorted Beets -		Summer Vegetables - Confit Garlic Baguette	
Candied Pecans - Honey Rosemary Viniagrette			

## Mains

Peruvian Quail.....	36	Steak Frites.....	32
Purple Rice - Spring Onion - Peruvian Green Sauce		NY Strip - House Fries - Cognac Peppercorn Sauce	
Pasta Ragu.....	26	Chef's Seafood Choice.....	(Market)
Tagliatelle - Wild Boar - Venison Ragu - Sage Ricotta -		Rotating Creation	
Spicy Gremolata			

## Desserts

White Chocolate Bacon Pread Pudding.....	14	Chef's Creation.....	(Market)
		Rotating Creation	

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hours: Monday - Thursday 4:00PM - 9:30PM • Friday 4:00PM - 10:00PM • Saturday 10:00AM - 10:00PM  
Sunday 10:00AM - 3:00PM • 1109 Beck Ave, Panama City, FL 32401 located in historic st andrews • 850-215-0366