

Dinner Menu

Appetizers & Salads

♥ Best fresh guacamole ever!

Haas avocados, fresh lime juice, cilantro, tomatoes, scallions and habanero peppers. Served with corn chips -12 ½ order -8

♥ Cartagena

Shrimp and calamari sautéed in tomato, fresh basil, white wine and garlic broth. Served with fried bread stuffed with cheese - 16

♥ Arepa con queso

White corn cake with melted cheese on top - 6 With Colombian chorizo - 12

♥ Deep-fried Colombian Empanadas

Stuffed with ground beef and potatoes or cheese. Served with our homemade green spicy sauce on the side. Order of two - 8

♥ Tequeño - fried cheese bread - dedo de queso

Fried bread stuffed with cheese - 4

♥ Papitas Criollas

Deep-fried Colombian yellow potatoes - 6

♥ Mom's Salad

Fresh baby spinach, arugula, mango, strawberries, dried cranberries and goat cheese crumbles tossed with a homemade mango - honey dressing - 12.

▼ Avocado Salad

Fresh Avocado slices with fresh sautéed vegetables (corn, red peppers, red onions) and bacon - 12

♥ House Salad

Baby spinach, arugula, grape tomatoes and avocado. Tossed with a homemade balsamic vinaigrette - 9

Add shrimp or organic chicken breast to your salad - 8

Entrees

♥ Bliss fresh local yellowtail snapper filet

Pan seared yellowtail snapper filet lightly coated with a blend of flour, Japanese bread crumbs, fresh herbs and a touch of parmesan cheese. Served in a light cream caper sauce with white rice and sautéed spinach - 30

♥ Grandma's Shrimp

Sautéed in a light cream sauce made with fresh sliced mushrooms, fresh chopped tomatoes, white wine, garlic and shallots. Served over white rice - 30

♥ Fettuccine with homemade roasted red peppertomato - basil sauce.

Tossed with fresh sliced mushrooms, fresh spinach, garlic, a splash of white wine, a touch of cream and parmesan cheese - 20

Add shrimp or organic chicken breast - 8

♥ Petronia Chicken.

Seared organic chicken breast glazed in a sweet & savory orange brandy rosemary reduction.

Served with white rice and sautéed spinach - 22

♥ Calera Chicken.

Seared organic chicken breast in a cream sauce with fresh sliced mushrooms, garlic and white wine. Served with homemade mashed potatoes - 22

Signature drinks



♥ Red sangria (homemade)

Burgundy wine, passion fruit, peach, mango and orange juices. Glass -7, Pitcher - 28

♥ White sangria (homemade)

Chablis wine, passion fruit, lulo, mango, peach and lime juices. Glass -7, Pitcher - 28

♥ Mimosas

Champagne with a splash of passion fruit juice or orange juice -7

- ♥ Beer and Wine list available
- ♥ Coffee drinks available



Dinner:

Daylight saving time:
From second Sunday of March
till first Sunday of November
Tuesday through Sunday 6 pm to 9 pm.
Closed on Mondays.

Standard time:

Tuesday through Sunday 5:30 pm to 9 pm. Closed on Mondays.



411 Petronia Street, Key West, FL. Just a few steps from Duval Street.

Homemade Desserts

♥ Coffee Caramel Cheesecake

Made with coffee beans from the family coffee plantation in Colombia. Garnished with fresh strawberries, whipped cream and chocolate syrup - 9

♥ Frozen Passion Fruit - Key Lime Tart

Garnished with fresh blueberries and whipped cream - 9

♥ Chocolate Caramel Brownie

Served warm with roasted coconut ice cream, fresh strawberries, whipped cream and chocolate syrup - 9

♥ Roasted Coconut Ice Cream

Garnished with fresh blueberries, strawberries and chocolate syrup - 9

♥ Colombian hot chocolate

Made to order grandma's style. Worth the wait. - 4.50



For online dinner reservations please visit: blissrestaurantkw.com or opentable.com



Phone reservations (305) 240-1281



Accepted payment methods: CASH VISA, MASTER CARD, DISCOVER.