

the Saga

RESTAURANT WEEK MENU

\$35 per person (Choice of menu)

FIRST

SEASONAL FRUIT BOWL

PA AMB TOMAQUET

House-made sourdough, garlic, plum tomatoes, sliced mexican tomatoes, tomato powder

HOUSE-MADE YOGURT BOWL

Yogurt, seasonal mixed fruit, house granola

SECOND

TORTILLA ESPAÑOLA TOAST

Sourdough, potato foam, egg yolk, potato chips, quail egg, onion dust, manchego, onion confit

FRENCH TOAST

House-made brioche, strawberry compote, whipped cream, vanilla infused maple syrup, fresh berries

HUEVOS ESTRELLADOS

Potatoes, sourdough, chistorras, red peppers, onions, tomatoes, sunny side eggs

DESSERT

CREME BRÛLÉE

Vanilla bean custard, caramel,
mixed berries

CHOCOLATE GIANDUJA

Chocolate hazelnut ganache, sea salt, olive oil, sugar tuile

CHOICE OF ICE CREAM OR SORBET

Croissant - Lemon & Yuzu - Pear - Lemon & Blueberry - Tayberry - Basil & Lemongrass

A 22% Service Fee is automatically included in every check.

Additional gratuity is not required, but always welcome.

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase risk of foodborne illness especially if you have underlying medical conditions

