

the Saga

RESTAURANT WEEK MENU

\$65 per person (Choice of menu)

FIRST

FRIED CALAMARI

Calamari rings, tartar sauce, lime

EGGPLANT HUMMUS & ESCALIVADA

Pickled charred mushrooms, pumpkin seeds, crispy capers, fermented honey, roasted baby eggplant, lavash bread

GAMBAS AL AJILLO

Infused olive oil, spanish guindilla, dried calabrian peppers, chile de árbol

ROASTED BABY CARROTS

White romesco, labne, espelette, black garlic, mandarin & habanero sauce

SECOND

SAGA'S BRANZINO FILET

Shallots, garlic, olives, parsley, roasted potatoes, fried green plantain, roasted tomatoes, fumet

SEAFOOD PAELLA

Bomba rice, Mexican gulf prawn, New Zealand mussels, pearl onions, asparagus, garlic aioli, tomato compote

CAULIFLOWER ON THE WOODS

Roasted cauliflower, mixed mushrooms & yellow tomato ragú, black garlic, fermented honey

ROASTED LAMB LOIN

Truffle parsnips purée, fig & apricots jam, lamb jus

DESSERT

CARAJILLO FLAN

Coffee & licor 43 flan, whipped cream, fresh orange, tuile

CHURROS

Chocolate sauces, dulce de leche swirl ice cream

CREMA CATALANA, our way

Crema Catalana foam, mango-passion fruit sorbet, honey comb, cotton candy

CHOICE OF ICE CREAM OR SORBET

Croissant - Lemon, Yuzu & Pistachio - Vanilla - Chocolate
Pear, Lemon & Blueberry - Tayberry, Basil & Lemongrass - Mango passion fruit

