

# RESTAURANT WEEK MENU

\$35 per person (Choice of menu)

# **FIRST**

#### PA AMB TOMAQUET

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

# TRUFFLE CAESAR SALAD

Baby romaine lettuce, caesar dressing, rosemary brioche croutons, comte cheese, truffle oil

### **CAULIFLOWER SOUP**

Creamy cauliflower soup, house-made truffle crouton, comte cheese

# SECOND

# **EMPANADA GALLEGA**

Phyllo dough, shredded chicken, aji, sofrito, capers, green olives, cilantro, side salad

#### **BOCATA DE LOMO**

Focaccia, roasted pork tenderloin, manchego, pickled pearl onions, piquillo peppers, sweet plantains **Choice of:** Salad or fries

#### SAGA'S BLT

Sourdough, basil & roasted tomato mayo, lettuce, bacon, egg, tomato, guacamole, fries

# **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 & Pistachio - Vanilla - Chocolate Pear, Lemon & Blueberry - Tayberry, Basil & Lemongrass - Mango passion fruit

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

