

the Saga

MORNING RITUALS

TEQUEÑOS

ALLERGENS: EGG, DAIRY, GLUTEN, CAPSICUM

White cheese, buttered dough, fried, spicy mixed-berry jam

THREE EGG OMELETTE

ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS

Plain three egg omelette, breakfast potatoes
Choice of two (additional, \$2 each): bell peppers, onions, mushrooms, spinach, American cheese, cheddar cheese, bacon, ham, cured turkey breast, cherry tomatoes

Choice of: brioche, white, whole wheat, sourdough, multigrain, gluten free

Additional add ons \$6: avocado, smoked salmon

HUEVOS ESTRELLADOS THE SAGA SPECIAL

ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS, PORK

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

CLASSIC BENEDICT

ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS

Toasted English muffin, hollandaise sauce, two soft boiled eggs, Canadian bacon

BREAD BASKET SELECTION

ALLERGENS: ALLIUMS, DAIRY, EGG

Croissant, brioche, sourdough toast, butter, jam

BREAKFAST BLT

ALLERGENS: ALLIUMS, GLUTEN, EGG

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

TORTILLA ESPAÑOLA TOAST THE SAGA SPECIAL

ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS

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

SALMON CROISSANT

ALLERGENS: GLUTEN, ALLIUMS, DAIRY

Smoked salmon, herb whipped cream cheese, house salad

\$25

\$26

\$22

\$24

\$14

\$20

\$19

\$25

SWEET MORNING

BELGIAN WAFFLE

ALLERGENS: GLUTEN, DAIRY, BERRIES, EGG, SOY, WHEAT

Two waffles, whipped cream, house vanilla infused maple syrup, fresh berries

CINNAMON SWIRL PANCAKES

ALLERGENS: GLUTEN, DAIRY, CITRUS, EGG, SOY

Three pancakes, mascarpone cream, vanilla maple syrup, spiced apples

FRENCH TOAST

ALLERGENS: GLUTEN, DAIRY, CITRUS, EGG, BERRIES

Housemade brioche, strawberry compote, whipped cream, vanilla infused maple syrup, fresh berries

OATMEAL

ALLERGENS: SEEDS

Sunflower seed, dried apricot, crispy cranberry, agave, cinnamon, shaved coconut, raisins, blueberries

Choice of milk: whole, 2%, skim, oat, almond, soy

HOUSE-MADE YOGURT BOWL

ALLERGENS: DAIRY, SEEDS

Yogurt, seasonal mixed fruit, house granola
Choice of: non-dairy coconut yogurt

SEASONAL FRUIT BOWL

\$20

\$20

\$22

\$15

\$15

\$12

SIDES

AVOCADO

\$6

BACON

\$6

SMOKED SALMON

\$8

CHICKEN SAUSAGE

\$6

SIDE OF (1) EGG

\$4

CHICKEN BREAST

\$18

SHRIMP (3)

\$15

SALMON FILET (6OZ)

\$24

FRIES

\$12

TRUFFLE FRIES

\$15

BREAKFAST POTATOES

\$12



LOCALLY SOURCED INGREDIENTS.

PLEASE NOTE THAT A 20% CHARGE IS ADDED TO EACH BILL. THIS IS COMPRISED OF A 16% GRATUITY FOR OUR STAFF AND A 4% SERVICE FEE TO SUPPORT RESTAURANT OPERATIONS. ANY ADDITIONAL TIPS ARE WELCOME BUT NOT NECESSARY
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE UNDERLYING MEDICAL CONDITIONS

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BUILT ON BREAD

- AVOCADO TOAST**  \$26
ALLERGENS: ALLIUMS, DAIRY, GLUTEN, EGG
 Sourdough, roasted cherry tomatoes, rosemary-mint dressing, feta cheese, radish, soft boiled egg
- PA AMB TOMAQUET**  **THE SAGA SPECIAL** \$13
ALLERGENS: GLUTEN, ALLIUMS
 Housemade sourdough, garlic, plum tomatoes, sliced Mexican tomatoes, tomato powder
- CHEF'S TURKEY CLUB SANDWICH** \$28
ALLERGENS: GLUTEN, EGG, DAIRY, PORK
 Tomato, lettuce, turkey deviled ham, cotto ham, Dijon, mayo, egg, bacon, cheddar cheese, fries
- EMPANADA GALLEGA**  **THE SAGA SPECIAL** \$18
ALLERGENS: ALLIUMS, GLUTEN, DAIRY, CAPSICUM
 Phyllo dough, shredded chicken, aji, sofrito, capers, green olives, cilantro, house salad
- BOCATA DE LOMO**  **THE SAGA SPECIAL** \$20
ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS
 Focaccia, roasted pork tenderloin, Manchego, pickled pearl onions, piquillo peppers, sweet plantains
Choice of: Salad or fries
- 100% VEGAN BURGER**  \$26
ALLERGENS: ALLIUMS, GLUTEN
 6 oz Impossible meat, multigrain brioche, vegan cheddar, tomatoes, lettuce, pickles, vegan aioli
- OXTAIL & CALAMARI "SANGUCHE"**  **THE SAGA SPECIAL** \$26
ALLERGENS: GLUTEN, DAIRY, SHELLFISH, EGG, ALLIUMS
 Sourdough, slow cooked oxtail, fried calamari, gribiche tartar sauce, radish & onions salad, egg, oxtail au jus
- BACON CHEESE BURGER**  \$28
ALLERGENS: GLUTEN, ALLIUMS, PORK, DAIRY, CAPSICUM
 8 oz dry aged grass fed angus beef, brioche bun, bacon, blue cheese, caramelized onion, smoked honey sauce, fries
Sub cheese: American or cheddar cheese

BEVERAGES

- FRESH-SQUEEZED ORANGE JUICE** \$10
- HEALTHY COLD-PRESSED GREEN JUICE** \$12
 Green apple, cucumber, celery, lime, ginger, mint
- ENERGIZED SMOOTHIE** \$12
 Yogurt, mixed berries, peanut butter, agave, chia seeds, orange juice

SIGNATURE PLATES

- FRENCH ONION SOUP**  \$21
ALLERGENS: ALLIUMS, GLUTEN, DAIRY
 Crispy sourdough, gruyère & Swiss cheese foam, onion compote, housemade veal & onion stock
- CHEF'S SEASONAL SOUP**  \$18
 Ask your server about today's preparation
- TRUFFLE CAESAR SALAD**  \$17
ALLERGENS: ALLIUMS, GLUTEN, DAIRY, MUSHROOMS, EGG
 Baby oak lettuce, truffle Caesar dressing, sourdough croutons, comte cheese, white anchovies
- GREEN GODDESS SALAD** \$22
ALLERGENS: ALLIUMS, DAIRY, NUTS
 Romaine, kale, green cabbage, cucumbers, scallions, mints, capers, green peas, parsley, green beans, pistachios, Parmesan cheese, chives, avocado vinaigrette
- VEAL RAGU RIGATONI**  \$26
ALLERGENS: ALLIUMS, DAIRY, GLUTEN
 Italian rigatoni, housemade veal ragú, Parmesan cheese
Choice Of: Gluten-free pasta
- STEAK & EGGS** \$47
ALLERGENS: ALLIUMS, DAIRY, EGG
 8oz flat iron steak, breakfast potatoes our style, sunny side eggs, cafe de Paris butter
- GAMBAS AL AJILLO**  **THE SAGA SPECIAL** \$31
ALLERGENS: ALLIUMS, GLUTEN, CAPSICUM, SHELLFISH, CITRUS
 Mexican Gulf shrimps, Spanish guindilla, dried Calabrian peppers, chile de árbol, sourdough.
- BRANZINO FILLET A LA VERACRUZANA**  **THE SAGA SPECIAL** \$45
ALLERGENS: ALLIUMS, DAIRY, CAPSICUM, SHELLFISH, CITRUS
 Shallots, garlic, olives, parsley, roasted potatoes, fried green plantain, roasted tomatoes, fumé

COFFEE & TEA

- ESPRESSO** \$7
- DOUBLE ESPRESSO** \$9
- AMERICANO** \$9
- CAPUCCINO** \$9
- LATTE** \$9
- ICED LATTE** \$9
- TEA** \$9

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MIMOSA (HOUSE BRUT \$45 | LAURENT-PERRIER BRUT \$33)
ORANGE • PINEAPPLE • GRAPEFRUIT

MIMOSA (HOUSE BRUT \$45 | LAURENT-PERRIER BRUT \$80)
ORANGE • PINEAPPLE • GRAPEFRUIT

SANGRÍA ROJA \$17/\$42
ZINFANDEL, TEMPRANILLO BRANDY, YZAGUIRRE VERMOUTH ROSADO,
STRAWBERRY, CRANBERRIES, PLUMS, PEARS, APRICOT, ORANGE

SANGRÍA BLANCA \$17/\$42
ALBARIÑO, ARNEIS, TANGERINES, PINEAPPLES, MELONS, PRICKLY PEAR,
CARDAMOM, VANILLA, BASIL

BEVERAGES

FRESH-SQUEEZED ORANGE JUICE	\$10
FUJI APPLE JUICE	\$10
CRANBERRY JUICE	\$10
PINEAPPLE JUICE	\$10
HEALTHY COLD-PRESSED GREEN JUICE	\$12
Green apple, cucumber, celery, lime, ginger, mint	
ENERGIZED SMOOTHIE	\$12
Yogurt, mixed berries, peanut butter, agave, chia seeds, orange juice	

COFFEE & TEA

ESPRESSO	\$7
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AMERICANO	\$9
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