

the Saga

RESTAURANT WEEK MENU

\$35 per person (Choice of menu)

FIRST

PA AMB TOMAQUET (ALLERGENS: GLUTEN, ALLIUMS)

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

HOUSE-MADE YOGURT BOWL (ALLERGENS: DAIRY)

Yogurt, seasonal mixed fruit, house granola

FRENCH TOAST (ALLERGENS: GLUTEN, DAIRY, CITRUS, EGG, BERRIES)

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

SECOND

BREAKFAST BLT (ALLERGENS: GLUTEN, ALLIUMS, EGG)

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

TORTILLA ESPAÑOLA TOAST (ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS)

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

HUEVOS ESTRELLADOS (ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS, PORK)

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

DESSERT

CHOCOLATE POT DE CRÈME (ALLERGENS: EGG, DAIRY)

Tonka bean whipped cream

CREME BRULEE (ALLERGENS: EGG, DAIRY)

Caramel, berries

CHOICE OF ICE CREAM OR SORBET

Croissant - Lemon, Yuzu & Pistachio - Vanilla - Chocolate

Pear, Lemon & Blueberry - Tayberry, Basil & Lemongrass - Mango passion fruit

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

