

the Saga

RESTAURANT WEEK MENU

\$65 per person (Choice of menu)

FIRST

FRIED CALAMARI (ALLERGENS: SEAFOOD, ALLIUMS, CITRUS, EGGS)

Calamari rings & legs, tartar sauce, lime

EGGPLANT HUMMUS & ESCALIVADA (ALLERGENS: ALLIUMS, VINEGAR, GLUTEN, MUSHROOM)

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

PATATA BRAVA OUR STYLE (ALLERGENS: ALLIUMS, DAIRY)

Idaho potato roll, salsa brava, pepita seeds, spanish piquillo peppers, Jeréz, cheddar tortilla

SECOND

FISH OF THE DAY A LA VERACRUZANA (ALLERGENS: SEAFOOD, ALLIUMS, CITRUS)

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

PAELLA DE SETAS (ALLERGENS: ALLIUMS, MUSHROOMS, DAIRY)

Bomba rice, sofrito, confit mushrooms, aioli, mushrooms & truffle puree.

DUCK PAELLA (ALLERGENS: DAIRY, ALLIUMS)

Bomba rice, duck magret, pickle pearl onion, cherry tomatoes, brown butter carrot purée

ROASTED LAMB LOIN (ALLERGENS: ALLIUMS, MUSHROOMS, DAIRY)

Truffle parsnips purée, fig & apricots jam, lamb jus

DESSERT

COCONUT-MANGO PANNA COTTA (ALLERGENS: DAIRY, CITRUS, EGG)

Mango gel, fresh mango, meringue

CHURROS (ALLERGENS: EGG, DAIRY, GLUTEN)

Chocolate sauces, dulce de leche swirl ice cream

BREAD & CHEESE (ALLERGENS: EGG, DAIRY, GLUTEN)

Manchego-Camembert foam, milk bread

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

