

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

TRUFFLE CAESAR SALAD (ALLERGENS: ALLIUMS, GLUTEN, DAIRY, MUSHROOMS, EGG)

Baby oak lettuce, truffle caesar dressing, sourdough croutons, parmesan cheese, white anchovies

CHEF'S SEASONAL SOUP

Ask your server about today's preparation

SECOND

EMPANADA GALLEGA (ALLERGENS: GLUTEN, ALLIUMS, DAIRY)

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

BOCATA DE LOMO (ALLERGENS: GLUTEN, ALLIUMS, DAIRY)

Focaccia, roasted pork tenderloin, manchego, pickled pearl onions, piquillo peppers, sweet plantains

Choice of: Salad or fries

18 MONTH AGED PARMESAN & TRUFFLE CREAM BUCATINI (ALLERGENS: DAIRY, GLUTEN, MUSHROOMS)

Italian bucatini, house-made parmesan & truffle creamy sauce, truffle zest, parmesan cheese

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 - Raspberry - 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

