

MORNING BREAKFAST

TEQUEÑOS (5 PER ORDER) \$25 (ALLERGENS: EGG, DAIRY, GLUTEN)
Swiss gruyère wrapped in buttered dough, fried and served with a spicy mixed-berry jam

THREE EGG OMELET \$26 (ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS)
Plain three Egg omelet, breakfast potatoes our style

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, house cured salmon.

HUEVOS ESTRELLADOS \$22 THE SAGA SPECIAL (ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS)
Potatoes, sourdough, chistorras, red peppers, onions, tomatoes, eggs

CLASSIC BENEDICT \$24 (ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS)
Toasted english muffin, hollandaise sauce, two poached eggs, canadian bacon

BREAD BASKET SELECTION \$12 (ALLERGENS: GLUTEN, DAIRY, EGG)
Croissant, brioche, ficelle, butter, jam selection

BREAKFAST BLT \$19 (ALLERGENS: GLUTEN, DAIRY, EGG)
Sourdough, basil & roasted tomato mayo, lettuce, bacon, egg, tomato, avocado, fries

TORTILLA ESPAÑOLA TOAST \$18 THE SAGA SPECIAL
Sourdough, potato foam, egg yolk, potato chips, quail egg, onion dust, manchego, onion confit

CONTINENTAL BREAKFAST \$28 (Detailed menu upon request)

SWEET & FRUITS

BELGIAN WAFFLE \$20 (ALLERGENS: GLUTEN, DAIRY, BERRIES)
Two waffles, whipped cream, house vanilla infused maple syrup, fresh berries

CINNAMON SWIRL PANCAKES \$20 (ALLERGENS: GLUTEN, DAIRY, CITRUS)
Three pancakes, mascarpone cream, vanilla maple syrup, spiced apples.

FRENCH TOAST \$22 (ALLERGENS: GLUTEN, DAIRY, CITRUS)
House-made brioche, strawberry compote, whipped cream, vanilla infused maple syrup, fresh berries

OATMEAL \$15 (ALLERGENS: SEEDS)
Sunflower seed, dried apricot, crispy cranberry, agave, cinnamon, shaved coconut, raising, blueberries

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

HOUSE-MADE YOGURT BOWL \$15 (ALLERGENS: DAIRY, NUTS)
Yogurt, seasonal mixed fruit, house granola

Choice of: non-dairy coconut yogurt

SEASONAL FRUIT BOWL \$10

BEVERAGES

FRESH SQUEEZED ORANGE JUICE \$10

HEALTHY COLD PRESSED GREEN JUICE \$10
Green apple, cucumber, celery, lime, ginger, mint

ENERGIZED SMOOTHIE \$12
Yogurt, mixed berries, peanut butter, agave, chia seeds, orange juice

BREAD & MORE...

AVOCADO TOAST \$26 (ALLERGENS: ALLIUMS, DAIRY, GLUTEN)
Sourdough, roasted cherry tomatoes, rosemary-mint dressing, feta cheese, radishes, boiled egg

SALMON CROISSANT \$25 (ALLERGENS: GLUTEN, ALLIUMS, DAIRY)
House-cured sliced salmon, herb whipped cream cheese, pea shoot sprout

BOCATA DE LOMO \$19 THE SAGA SPECIAL
Focaccia, roasted pork tenderloin, manchego, pickled pearl onions, piquillo peppers, sweet plantains
| **Choice of:** salad or fries

SMOKED TURKEY CLUB SANDWICH \$28 (ALLERGENS: GLUTEN, EGG, DAIRY, PORK)
Tomato, lettuce, turkey deviled ham, cotto ham, dijon,, mayonnaise, egg, bacon, fries

OXTAIL & CALAMARI "SANGUCHE" \$26 THE SAGA SPECIAL
Sourdough, slow cooked oxtail, calamari, gribiche tartar sauce, sous vide egg, oxtail sauce

100% BEEF BURGER \$26 KIDS FRIENDLY (ALLERGENS: GLUTEN, DAIRY)
6 oz Brisket & Angus beef blend, american cheese, shallots, chipotle avocado mayo, bacon, tomato

100% VEGAN BURGER \$26 KIDS FRIENDLY (ALLERGENS: GLUTEN, DAIRY)
6oz Impossible meat, vegan multigrain brioche, vegan cheddar, onion compote, mustard, pickles

EMPANADA GALLEGA \$17 THE SAGA SPECIAL (ALLERGENS: GLUTEN, DAIRY)
Phyllo dough, shredded chicken, aji, sofrito, capers, green olives, cilantro, side salad

PA AMB TOMAQUET \$13 THE SAGA SPECIAL (ALLERGENS: GLUTEN, DAIRY)
House-made sourdough, garlic, plum tomatoes, sliced mexican tomatoes, tomato powder

ENTREÉS

FRENCH ONION SOUP \$21 (ALLERGENS: ALLIUMS, GLUTEN, DAIRY)
Sourdough, gruyère cheese, onion compote, house-made onion stock

TRUFFLE CAESAR SALAD \$16 (ALLERGENS: DAIRY, ALLIUMS, GLUTEN)
Baby romaine lettuce, caesar dressing, rosemary brioche croutons, comte cheese, truffle oil

Add Ons: Organic Grilled Chicken \$16, 3 Blackened Prawns \$28, Atlantic salmon \$21

ROASTED ORGANIC CHICKEN BREAST \$33 (ALLERGENS: ALLIUMS, MUSHROOMS, DAIRY)
Red wine & mushrooms sauce, asparagus, duxelles, celery root purée, goat cheese

STEAK & EGGS \$42 (ALLERGENS: ALLIUMS, DAIRY)
8oz Flat Iron steak, breakfast potatoes our style, sunny side eggs, cafe de Paris butter

VEAL RAGU RIGATONI \$26 KIDS FRIENDLY (ALLERGENS: ALLIUMS, GLUTEN) | **Choice of:** Gluten Free Rigatoni
Cooked to order italian rigatoni, house-made veal ragú

GAMBAS AL AJILLO \$31 THE SAGA SPECIAL
Mexican Gulf shrimps (6), spanish guindilla, dried calabrian peppers, chile de árbol

BRANZINO A LA VERACRUZANA \$45 (Half) \$65 (Whole) THE SAGA SPECIAL
Shallots, olives, parsley, roasted potatoes, fried green plantain, roasted tomatoes, fumé

COFFEE & TEA

Espresso \$6 | Double Espresso \$8 | Americano \$6
Cappuccino \$6 | Latte \$6 | Iced Latte \$6 | Tea \$5

SIDES

Avocado \$6 | Bacon \$6 | Salmon \$8
Chicken sausage \$6 | Sunny side egg \$4