



saga



NEW CREATIONS

MAIN COURSES

HONO ROLL \$610

Salmon and tuna topping flamed with cajun, shrimp tempura & eel sauce

SAVAGE ROLL \$600

Rock shrimp tempura, pineapple, strawberry & horseradish sauce

LOMO SALTADO \$1,150

Peruvian steak dish with mushrooms, cherry tomatoes, onions & red wine sauce

CACIO E PEPE \$860

Pecorino, pepper & parmesan crust

GOAT RISOTTO \$850

Braised goat & ripe plantains

DESSERT

KEY LIME PIE \$295

• TAXES NOT INCLUDED



COLD APPETIZERS

CEVICHE

Mahi-Mahi & shrimp	\$550
Shrimp & octopus	\$785

CARPACCIO

Beef tenderloin	\$495
Salmon & shrimp	\$525
Octopus	\$510

SALMÓN TARTARE

Ripe plantains, pistachio & tobiko	\$760
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TUNA TARTARE

Mango, sesame & ponzu sauce	\$795
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SALMON TIRADITO

Seasonal fruits & ponzu sauce	\$650
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SALMON ENVOLTINI

Cream cheese & strawberry emulsion	\$440
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SALADS

SAGA

Mozzarella, avocado & heart of palm	\$595
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CAPRESA

Mozzarella, plum tomato & Iberian ham	\$610
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QUINOA & SALMON TARTAR

Capers, tricolor quinoa & citrus vinaigrette	\$730
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CAPRICHOSA

Blue cheese, grilled chicken breast, aged Manchego, apples & passion fruit dressing	\$640
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SUSHI

SPICY ROLL

Shrimp, tuna, cream cheese & avocado	\$615
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THAI ROLL

Salmon, avocado, shrimp, tobiko, plantain & sweet chili sauce	\$580
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FOIE MONIGIRIS

La Belle Farm Foie Gras, pistachio & unagi sauce	\$1,180
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PACIFIC ROLL

Tuna, salmon, shrimp, cucumber & tobiko	\$570
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CANADA ROLL

Salmon, shrimp tempura, avocado & strawberry	\$550
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• TAXES NOT INCLUDED

HOT APPETIZERS

CROQUETTES	\$450
Iberian ham Portobello & Chicken	
CHICHARRON	\$580
Dominican style crispy pork belly, mixed house-made chips & casabe	
CHORIZO AL VINO	\$620
Slow-cooked in red wine, artisan breads	
EGGPLANT DIP	\$490
Mixed root chips & casabe	
OCTOPUS	\$1,160
Fried to crispy served with confit tomatoes & mixed greens	
SHRIMPS	\$680
Breaded with honey-mustard dip	
EGGPLANT PARMIGIANA	\$495
House-made tomato sauce, mozzarella & grana padano	
CANASTICAS	\$750
Tostones with braised goat topping & criolla sauce	
CRISPY CALAMARI	\$595
Limes, sriracha, & tartar sauce	

TO SHARE

MEDITERRANEAN BOARD	\$1,950
Black Label Iberian Ham, Manchego, Parmigiano Reggiano, goat cheese, mixed nuts & grapes	
TAPAS	\$2,950
Iberian ham croquettes, beef steak, crispy pork belly, breaded shrimp, tostones, avocado & rainbow roll	
MIXED GRILL	\$2,600
Beef steak, Pork tenderloin 8 oz, chicken breast, Johnsonville sausage	
IBERIAN HAM BOARD	\$1,750

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MAINS

DOMINICAN CLASSICS

CREMA DE AUYAMA	\$295
Dominican style pumpkin soup	
ASOPAO' DE CAMARONES	\$695
The Dominican “shrimp risotto” served with tostones & avocado	
SHRIMP A LA CRIOLLA	\$1,150
Sautéed in escabeche sauce, cilantro & fresh tomatoes	
CHIVO GUISADO	\$990
Braised goat, Avocado & Cassava chips	

PASTAS Y RISOTTOS

Choose Fettuccine, Spaghetti or Penne Rigate

PASTA CESARION	\$890
Shrimp, octopus, mushrooms, truffle & bechamel sauce	
PASTA PRIMAVERA	\$590
Peppers, zucchini, porcini mushrooms & eggplant	
PASTA TARTUFO & SHRIMP	\$760
Bechamel sauce & portobello mushrooms	
FOUR CHEESE PASTA	\$595
Blue cheese, mozzarella, parmesan, Manchego & cream reduction	
PASTA MARINERA	\$930
Shrimp, clams, calamari & confit tomatoes	
SHRIMP TORTELLINI	\$750
Pumpkin filling, truffled cream & parmesan cheese	
SALMON QUISOTTO	\$650
Roasted red peppers, quinoa & parmesano reggiano	
RISOTTO FRUTTI DI MARE	\$825
Shrimp, clams, calamari & grana Padano crisp	
RISOTTO & CHURRASCO	\$890
Red wine-infused arborio & grilled Angus steak	
PORCINI RISOTTO	\$660
Grana Padano & white wine reduction	

• TAXES NOT INCLUDED



FROM THE SEA

GRILLED SALMON 8OZ House-made Chimichurri sauce	\$980
PISTACHIO CRUSTED SALMON 8OZ White wine cream reduction	\$1,165
GRILLED RED SNAPPER 8OZ Wasabi mayo, mixed baby greens & tomato confit	\$980
LING COD VIZCAINA STYLE Baby potatoes, garbanzo beans & fresh tomatoes	\$1,260
MARINERA RICE Salmon, shrimp & calamari	\$870



FROM THE LAND

All our cuts are served with chimichurri sauce and seasonal vegetables,
choose your favorite side

BEEF TENDERLOIN 9 OZ	\$890
BBQ BABY RIBS 10 OZ	\$990
PORK TENDERLOIN 8 OZ	\$690
8 OZ. GRILLED CHICKEN BREAST	\$550
CHICKEN PARMIGIANA Chicken milanese, béchamel & grated parmigiano	\$695
SAGA BURGER Angus Patty, bacon & cheddar	\$850
PRIME BEEF TENDERLOIN 8 OZ	\$2,100
RIBEYE ANGUS 16 OZ Served in cast iron with herbs butter, cajun fries & rosemary	\$2,950
FLAP MEAT 10 OZ	\$1,150
CHURRASCO ANGUS 8 OZ	\$2,350
CHURRASCO WAGYU 8 OZ	\$3,850
TOMAHAWK 55 OZ Served in Himalayan salt block	\$6,950



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