



APPETIZERS

PULPO A LA GRILLIA

Spanish octopus, chimichurri, spicy mashed potato, panca sauce.

\$19

SPECIAL GRILL SAGA

Skirt steak, squid, shrimp, chorizo, fried yuca, toast.

\$22

DOLCE BURRATA

Caramelized orange, burrata cheese, balsamic reduction.

\$16

EMPANADAS

Beef, raisin, chimichurri, yellow chilli pepper sauce.

\$10

WING IT

Chicken wings, tari sauce, rocotto cream, french fries.

\$12

COULIFLOUR TEMPURA

Tempura fried cauliflower, rocoto cream.

\$10

FUGAZETTA

Pita bread, burrata, cheddar, mozzarella, sauteed red onions, oregano.

\$10

ARANCINI

Risotto balls, guasacaca, shredded Braised pork.

\$12

COSTILLAS NIKKEI

Braised saint louis ribs, marble potatoes, pickled onions.

\$13

TOSTON GARDEN

Green plantain, cucumber, onions, tomato avocado, cilantro, jalapeno, aioli.

\$12

CHARCUTERIE

Prosciutto, coppa, chorizo, Parmigiano, manchego, green olives, kalamata, rocotto jelly, goat cheese.

\$24

SALMON TROPICAL

Sweet plantain, queso fresco, smoked salmon, spicy anguila sauce.

\$12

CRUDOS

CEBICHE TUSAN

Mahi-mahi, pickled daikon and carrots leche de tigre, sesame oil.

\$13

CEBICHE CARRETIILLERO

Mahi-mahi, squid, shrimp, creamy leche de tigre.

\$14

TARTAR SALMON

Salmon, capers, onion, cilantro, avocado, evoo.

\$18

CARPACCIO DI MANZO

Tenderloin, Parmesan, arugula, thin crostinis.

\$16

SALMON TATAKI AL AJI AMARILLO

Salmon slices, aji amarillo cream, ginger avocado, cilantro, cancha.

\$17

SOUP & SALAD

SOUP OF THE DAY

Chef's specialty.

\$9

QUINOA CAPRESE

Burrata cheese, seasonal tomatoes, balsamic reduction.

\$12

PALMITO AND AVOCADO

Palm heart, avocado, creamy French vinaigrette.

\$12

HOUSE SALAD

Arugula, tomato, cucumber, house vinaigrette.

\$9

FROM THE JOSPER

(FROM THE COAL FIRE JOSPER OVEN AND GRILL)

24oz RIBEYE BONE-IN
\$49

16oz RIBEYE BONE-OUT
\$32

8oz NY STEAK
\$24

SEARED TO YOUR LIKING. PICK YOUR SIDES

White rice, french fries, marble potatoes, spicy mashed potatoes, tostones, yuca fries, house salad, sauteed spinach.

MAIN COURSES

LAMB SHANK

Tomato based lamb shank, creamy polenta charred cherry tomatoes.

\$25

SLOPPY SAGA

Pulled pork, manzano pepper sauce, sweet plantain, french fries.

\$14

Add sweet potato fries + \$1

ALL AMERICAN BURGER

Organic tomatoes, lettuce, cheddar cheese, french fries, dijonnaise.

\$18

Add sweet potato fries + \$1

TROUT AL FRUTO DI MARE

Grilled trout, shrimp, scallops squid, spicy panca sauce, fried yuca.

\$36

LINGUINI DI SEPIA AL MARE

Squid ink linguini, baby scallops, shrimp, squid bell peppers, creamy panca sauce.

\$27

LOMO SALTADO RISOTTO

Sirloin, onions, tomatoes, shoestring potatoes yellow chilli pepper risotto, green peas.

\$21

CREAMY LEMONGRASS CHICKEN

Chicken roulade, shitake mushroom, mozzarella, basil, lemongrass sauce.

\$18

LAMBURGUER

Potato bun, goat cheese, rocoto jelly, arugula, french fries.

\$18

Add sweet potato fries + \$1

SALMON NIKKEI

Pan seared salmon, white fried rice sweet and sour sauce.

\$23

TRUFFLE PAPPARDELLE

Truffle peels, nonna sauce, piquillo pepper.

\$19

Shrimp + \$3.50 | chicken +\$ 2.00 | salmon + \$3.50

DESSERTS

QUESILLO

Dulce de leche custard, caramel, whipped cream.

\$8

CHOCO MARACUYA

Chocolate and passion fruit mousse, berries mix.

\$9

LYCHEE CRÈME BRULEE

Caramelized lychee custard.

\$9

CANNOLI DE NARANJA

Orange confit mousse, chocolate ice cream, orange sauce.

\$10

COFFEE MOUSSE

Organic peruvian coffee mousse, frangelico liquor, . Blueberries couli, white quinoa chocolate crunch cream cheese mousse.

\$11



WINE & SPARKLING

RED WINE

ROTH Cabernet Sauvignon 2016, Alexander Valley	S62	TOGA Tempranillo, Ribera del Duero, 2010	S62
ALONSO DEL YERRO Ribera del Duero, 2015	S72	ALAMOS Malbec, 2017	S36
DON NICANOR Malbec, 2017	S32	DE LOACH Cabernet Sauvignon	S30
THE PINOT Pinot Noir	S48	SALENTEIN Malbec Reserva	S48
TERRAZAS Malbec Reserva, 2017	S48	MARQUES DE RIOJA Tempranillo, 2014	S54
VENTA EL LOCO Ribera del Duero, 2009	S42	BARDA PATAGONIA Pinot Noir, Argentina	S62
		CERTOSA DI PONTIGNANO Chianti, Italy	S46

WHITE WINE

KETTMEIR Pinot Grigio	S86	JORDAN Chardonnay	S72
MONGRIS Pinot Grigio	S42	CAKEBREAD CELLARS Chardonnay	S96
LA PETTEGOLA Vermentino	S46	BECKON Chardonnay	S38
TORRE LA MOREIRE Albariño	S38	FERRARI-CARANO Chardonnay	S54
CERVARO Chardonnay	S125	STAG'S LEAP KARIA Chardonnay, California	S62
KISTLER Chardonnay	S135	COLOSI Muscato	S75
QUINTODECIMO EXULTET Fiano di Avellino 2016	S96	THE PALM Rose	S38
CHALK HILL Chardonnay	S92	MI MI EN PROVENCE Rose, Provence, France	S48
PIGHIN Sauvignon Blanc	S38	JACKSON-TRIGGS Ice Wine, Riesling	S42
ILUMINATION Sauvignon Blanc	S96	NOBILO Sauvignon Blanc	S36
		CHATEAU ST MICHELLE Riesling	S34

SPARKLING

LA MARCA Prosecco	S32	MOET CHANDON IMPERIAL Brutt	S75
SCAVI RAY Prosecco	S26	MOET CHANDON ROSE IMPERIAL Rose	S145
LUCIEN ALBERCHT Rose	S75	DON PERIGNON VINTAGE Champagne house of Moet & Chandon 2008	S375
		VIN DORE 24K Cava Brut Imperial 24K gold dust	S450





COCKTAILS

\$12

ANGEL AZZURO

Citrus flavor gin, Triple sec. Blue Curaçao, Fresh lime juice
Served in martini glass garnish with lemon peel

NEGRONI

Gin, Campari, Sweet Red Vermouth
Served on old fashion glass 1 big ice cube And garnish with orange peel

AMERICANO PERFECTO

Campari, Sweet Vermouth, Birra Peroni
Served at high ball and garnish with orange peel

EL GUAJIRO

Vodka, Elderflower liquor, Lemon, mint and cucumber
Served on old fashion glass 1 big ice cube or martini glass garnish with lime and mint

BELLA DONNA

Strawberry, blueberry and lime crushed, syrup, Cognac
Served on old fashion glass garnish with strawberry/blackberries

EL IRISH-TANO

Lemon juice (freshly crush), Syrup, Whiskey, Top with red wine
Served on old fashion glass 1 big ice cube

LYCHEE MULE

Fresh lime, syrup, lychee, vodka, Topped with ginger beer
Mule copper glass and garnish wil lime and mint

LIMONCELLO DROP

Limoncello, Citrus vodka
Served in martini glass chilled and garnish with sugar ring and lemon peel

PINK LEMONADE

Fresh crushed berries and limes, topped with vodka
and finished with a touch of champagne.

SAGA THINGS*

White and spicy rum mix with refreshing lime/passion fruit juices
and finished with a egg white foam.

HIJO DE CAZADOR

A mix between the spiciness of tequila/jalapeño y sweetness
of liqour 43/pineapple syrup. This is a must try!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BRUNCH

BOTTOMLESS

\$15 MIMOSAS | \$19 SANGRIAS | \$21 BLOODY MARY

CEBICHE CARRETILLERO

Mahi - squid - shrimp - creamy
leche de tigre

\$12

DOLCE BURRATA

Pickled oranges, burrata cheese, balsamic
reduction, crostini

\$16

WAFFLES

CLASSIC SWEET

Served with Dulce de Leche or
Nutella, bananas and strawberries

\$12

FRIED CHICKEN

classic southern style fried chicken,
served with watermelon

\$14

LOMO SALTADO

Stir fried, sirloin, onions, tomato, soy
reduction, shoestring potatoes

\$16

SAGA BENEDICTUS

Sweet plantain, pulled pork, queso
fresco, poached eggs, hollandaise,
Pico de Gallo

\$14

SALMON-AVOCADO TOAST

Ciabatta bread, hass avocado, queso fresco,
French vinaigrette, pickled onions
and radishes

\$14

SALMON SALAD

Seared salmon, arugula, cucumber,
tomatoes, avocado, French vinaigrette

\$13

STEAK & EGGS

Churrasco, 2 sunny side eggs, marble
potatoes, chimichurri

\$22

HUEVOS RANCHEROS

Ranchero sauce, jalapeno cream cheese,
queso fresco, tortilla chips

\$13

BURGER

Choose your protein, side of French fries
or +\$1 sweet potato fries

(BEEF \$16/ VEGAN \$17)

CRISPY CHICHARRÓN

Braised deep fried pork belly,
salsa criolla

\$10

LAMBURGER

Potato Bun, Goat Cheese, Rocotto Jelly, Arugula,
side of French fries or +\$1 sweet potato fries

\$18

DESSERTS

QUESILLO

Dulce de leche custard, caramel,
whipped cream

\$8

CHOCO MARACUYA

Chocolate and passion fruit mousse,
berries mix

\$9

CREPE

Dulce de leche, orange and coconut
syrup, rice pudding ice cream

\$10

SIDES

FRIES EGGS \$4

WAFFLES \$4

SMOKED SALMON \$5

MARBLES POTATOES \$4

FRENCH FRIES \$5

SWEET POTATOES FRIES \$5

AVOCADO \$3

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