LUNCH

www.savortapasbar.com
7669 Hillside Rd. Ste.600 • Amarillo, Tx • 806-310-2600

sa·vór
TAPAS BAR

DATE
PREP BY

No. 07669

Tear here • Keep this portion for your records

QTY | ITEM | PRICE

Lunch

Charcuterie Board $27
iberico chorizo ,coppa, seranno jamon, fruits, nuts, olives
selection of goat, sheep, and cow cheese

Cold Tapas

Pickled Melon & Prosciutto $13
peppers, sea salt, balsalmic

Seasonal Nuts & Olives $6
morrocan spiced nuts,
citrus cured olives

Beef Carpaccio $16
dijon aoili, fried capers,
calabria chile

Seasonal hummus $9
house flatbread, chile roasted squash,
pepitas, cotija, pickled shallots, pomegranate

Hot Tapas

Pan con tomate $8
grilled bread, garlic, olive oil

Patatas Bravas $9
crispy yukons, garlic aioli,
salsa brava

Brussel sprouts $8
togarashi, peanuts, fish sauce caramel

Fritto Misto $19
fried shrimp, scallops, pickled
cauliflower, spicy tomato

Escargot $15
garlic, brown butter, herbs

Mejillones $17
PEI mussels, house made chorizo,
San Marzano tomatoes,
white wine brodo

Goat Cheese Stuffed Peppadews $9
paprika butter, marcona almonds, herbs

Gambas al Ajillo $17
smoked paprika braised shrimp,
shaved crispy garlic, olive oil

Pulpo a la gallega $19
grilled octopus, crispy potatoes,
romesco, pickled pearl onions

Chicken & Gigante Bean Stew $11
butternut squash, herbs de provence,
parmesan crouton

Salads

Add Chicken $9, steak $MP, salmon $15, sausage $7, shrimp $12

Mixte Green Salad $14
spring mix, carrot, cucumber, shaved fennel, tomato,
toasted walnuts, sherry vinaigrette

B.L.T. Salad $12
bibb lettuce, dijon vinaigrette, 6 minute egg

Nicoise Salad $19
grilled salmon, haircot verte, tomato, cucumber,
mixed greens, olive tapenade, 6 minute egg

Spanish Caesar $13
Castelvetrano, pickled shallots, crouton, house Caesar

Red Beet Salad $16
arugula, marcona almonds, chèvre, pears, fennel, sherry vinaigrette

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Lunch

Sandwiches

served w/ frites

Sa•vor Burger $17
house bacon, gruyere, caramelized
onions, bread & butter pickles,
roasted garlic aioli

Cuban $16
house ham, pulled pork, bread & butter
pickles, gruyere, Dijon mustard

Bocadillo de albóndigas $13
meatballs, tomato sauce, gruyere,
parmesan, baguette

Korean Fried Chicken $15
creamy slaw, bread & butter pickles,
gochujang mayo

Savor Grilled Cheese $11
roasted mushrooms and onions, gruyere,
manchego, red pepper cream cheese

House B.L.T. $15
house bacon, confit tomatoes,
butter lettuce, roasted garlic aioli

Smoked Salmon Baguette $16
romaine, pickled shallots, olive tapenade

Grilled House Chorizo $14
roasted pepper and onions, dijon aoili,
baguette

Chicken Shawarma $15
bibb lettuce, tomato, pickled shallot,
tzatziki sauce, flatbread

Flatbreads

Roasted Artichoke Flatbread $8
garlic chips, parmesan, herbs

Tocino curado Flatbread $8
house cured bacon, creme friche, caramelized onion jam, arugula

Chorizo Flatbread $8
Housemade chorizo, spicy tomato, manchego, crispy shallot

Entrees

Grilled Steak Frites $MP
house cut fries, petit salad, romesco sauce

House Tagliatelle $19
beef ragout parmesan, san merzano tomatoes

Smoked Salmon "Cassoulet" $34
gigante beans, peas, cherry tomatoes, baby artichoke, herbs, lardon

Pollo a la plancha $27
pan roasted chicken, capers, piquillo peppers, semolina dumpling

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DINNER

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DATE
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QTY | ITEM

Charcuterie Board- $27
iberico chorizo ,coppa, seranno jamon, house mortadella, fruits, nuts, olives
selection of goat, sheep, and cow cheese

Cold Tapas

Seasonal hummus - $9
house flatbread, chile roasted squash,
pepitas, cotija, pickled shallots, pomegranate

Seasonal Nuts & Olives- $6
morrocan spiced nuts, citrus cured olives

Beef Carpaccio - $16
dijon aoili, fried capers, calabria chile

Pickled Melon & Prosciutto- $13
peppers, sea salt, balsalmic

Smoked Salmon - $13
house pickle, flatbread, raita

Honey whipped chèvre - $13
black mission figs, toasted bread

Snapper Ceviche- $15
chile vinaigrette, radish salsa, cilantro,
water crackers

Hot Tapas

Pan con tomate - $8
grilled bread, garlic, olive oil

Patatas Bravas - $9
crispy yukons, garlic aioli, salsa brava

Albondigas - $16
pork meatballs, tomato brodo, shaved manchego,
toasted bread, gigante beans

Jamon Manchego Croquette- $11
Spanish ham & manchego fritter,
house pickles, Dijon aioli

Grilled Strip Skewer- $15
cherumoula, arugula

Chicken adobo- $10
chicken thigh, jalapeno, sweet and sour

Gambas al Ajillo- $17
smoked paprika braised shrimp,
shaved crispy garlic, olive oil

Fritto Misto- $19
fried shrimp, scallops, pickled cauliflower,
spicy tomato

Goat cheese stuffed peppadews - $9
paprika butter, marcona almonds, herbs

Brussel sprouts- $8
togarashi, peanuts, fish sauce caramel

Escargot - $15
garlic, brown butter, herbs

BBQ Bao Bun-$16
Hoisin BBQ, Brussel Kimchi

Mejillones - $17
PEI mussels, house made chorizo,
San Marzano tomatoes, white wine brodo

Pulpo a la gallega - $19
grilled octopus, crispy potatoes, romesco,
pickled pearl onions

Candied Fall Squash- $9
fennel cranberry compote

House sliders - $10
gruyere, caramelized onion, aioli, bacon

Baked Burrata- $15
broccolini, spicy tomato, olive oil

Chicken & Gigante Bean Stew $11
butternut squash, herbs de provence,
parmesan crouton

Flatbreads

Chorizo Flatbread - $9
Housemade chorizo, spicy tomato, manchego, crispy shallot

Tocino curado Flatbread - $8
house cured bacon, creme friche, caramelized onion jam, arugula

Roasted artichoke Flatbread - $8
garlic chips, parmesan, herbs

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Ensaladas

Roasted Red Beet - $14
arugula, marcona almonds, chèvre,
pears, fennel, sherry vinaigrette

Spanish Caesar - $11
Castelvetrano, pickled shallots, crouton,
house Caesar

BLT Salad - $9
bibb lettuce, dijon vinaigrette, 6 minute egg

Burrata - $15
Grilled bread, balsalmic tomatoes, arugula

Mixte Green Salad - $9
spring mix, carrot, cucumber, shaved fennel, tomato,
toasted walnuts

Entradas

Prime beef ragu- $25
housemade tagliatelle pasta,
braised beef, house ricotta

Seared Snapper Filet- $31
lemon orzo, green beans, oyster mushrooms,
piquillo peppers, salsa verte

Grilled Salmon "Cassoulet"- $34
gigante beans, peas, cherry tomatoes,
baby artichoke, herbs, lardon

Pollo a la plancha- $27
pan roasted chicken, capers, piquillo
peppers, semolina dumpling

Parrillada

(A la cart grille)
All of our beef is Certified Angus Beef

8 oz Filet Mignon- $35
Truffle demi, Crispy onion
wine pairing: Casas del Roque Pinot Nior

10 oz Prime NY Strip-$38
Sauce Romesco or au poivre
caramelized pearl onions
wine pairing: Rita & Spice Red Blend

12 oz Prime Ribeye- $42
Caper brown butter,
marinated cherry tomatoes
wine pairing: Torresoron Tempranillo

8 oz Hatfield Pork Ribeye- $22
Chermola , Blistered Shishito
wine pairing: Sierra Zaturo Cabernet Sauvignon

Add ons-
Grilled house Chorizo Links $6
6 oz Smoked Pork loin $8
U10 Seared Scallops $7 each
4 Grilled head on Tiger shrimp $12

Side dishes-
Herb Roasted potatoes $5 /Brussel sprouts $6
Saffron rice $7 / Candied Squash: $5
Haricot Verte $5 / Roasted Mushrooms $7
Orzo mac & Cheese $7 / Grilled Broccolini $6

Paella

"The art of paella"

Dated as early as the 1800's this dish was created in Valencia, Spain and has stood the test of time. Interpreted modernly all over the world with a base of saffron rice, pimentos, and variety of seafood, meats, and vegetables. Paella is a culinary art that will never be lost.

Paella Verduras- $28
baby artichoke, gigante beans, piquillo peppers,
brussel sprouts, saffron rice

Paella Valencia- $34
chicken thighs, prawns, mussels, Chef Tyler's
housemade chorizo, peas, saffron rice

Paella Salvaje-$35
chicken thighs, roast pork, housemade chorizo,
peas, saffron rice

Paella Mariscos- $39
shrimp, mussels, scallops, peas, saffron rice

Family Valencia- $79
12oz ribeye, tiger shrimp, chorizo link garlic aioli,
romesco sauce, saffron rice, peas

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BRUNCH

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TAPAS BAR

Entrees — Brunch

Spanish Breakfast $15
patatas, marinated tomatoes, garlic toast, huevos,
choice of chorizo, bacon, Canadian bacon

Traditional Spanish Omelette $14
chorizo, potato, arugula salad

Matador Breakfast $20
patatas, marinated tomatoes, torrijas, huevos,
chorizo, bacon, canadian bacon

Huevos Rotos $12
patatas, house bacon, sunny eggs, chimichurri

Frisuelos (crepes) $11
cream cheese, berry compote, caramel drizzle

Spanish Benedict $15
poached huevos, jamon, Manchego, paprika hollandaise

Churros con chocolate & anglaise $8
Fried Spanish doughnut with Chocolate & vanilla sauce

Chorizo, egg, & cheese sandwich $13
garlic aioli, hashbrown

Green Chile Pork Sopes $14
huevos, cotija, pickled jalapeno & shallots, cilantro cream

Torrijas (French toast) $11
cinnamon anglaise, figs, marcona almond

Flights

Mimosa

Mimosa Colada
Pineapple, Coconut Liquor,
Champagne

Cherry Bomb Mimosa
Pineapple, Cherry Juice,
Champagne

Tequila Sunrise Mimosa
Tequila, Pomegranate Juice,
Orange Juice, Champagne

Blackberry Mint Mimosa
Blackberries, Mint,
Simple, Champagne

$25

Sangria

Red

White

Sparkling

Seasonal

$34

*All Sangria & Mimosas can be ordered by glass, pitcher, or flight.

cocktails

Bloodytini
Vodka, Lime, House made bloody mix, Salted rim
$12

Espresso Martini
Espresso, Baileys, Kahlua, Pinnacle whipped vodka, espresso beans
$16

Bellini
Peach Purée, champagne
$12

Long Island Coffee
Baileys, Kahlua, Bumbu Rum, Vodka, cream, Coffee
$12

Strawberry Paloma
Casa Migos Tequila, Strawberries, lime, grapefruit juice
$14

Blackberry Jam
House bourbon, House Blackberry syrup, Lemon, Honey
$12

Carajillo
Licor 43, Espresso
$10

Sa•vor Bloody Mary
House Vodka, House Made Bloody Mix, Topped with a mini charcuterie board
$15