

LUNCH

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

sa·vór

TAPAS BAR

Tear here • Keep this portion for your records

No. 033123

QTY	ITEM	PRICE
Lunch		
Charcuterie Board \$27		
iberico chorizo, coppa, serrano jamon, fruits, nuts, olives selection of goat, sheep, and cow cheese		
Cold Tapas		
Beef Carpaccio \$16	Seasonal Nuts & Olives \$6	
dijon aioli, fried capers, calabria chile	morrocan spiced nuts, citrus cured olives	
Garlic hummus \$9		
house flatbread, red pepper coulis, chile oil, herbs		
Hot Tapas		
Pan con tomate \$8	Patatas Bravas \$9	
grilled bread, garlic, olive oil	crispy yukons, garlic aioli, salsa brava	
Brussel sprouts \$8	Tomato Bisque \$15	
togarashi, peanuts, fish sauce caramel	jamon croquettes, parmesan, herbs	
Goat Cheese \$9	Mejillones \$17	
Stuffed Peppadews	PEI mussels, house made chorizo, San Marzano tomatoes, white wine brodo	
paprika butter, marcona almonds, herbs		
Gambas al Ajillo \$17	Pulpo a la gallega \$19	
smoked paprika braised shrimp, shaved crispy garlic, olive oil	grilled octopus, crispy potatoes, romesco, pickled pearl onions	
Fritto Misto \$19	Escargot \$15	
fried shrimp, scallops, pickled cauliflower, spicy tomato	garlic, brown butter, herbs	
Salads		
Add Chicken \$9, steak \$MP, salmon \$13, sausage \$7, shrimp \$12		
Mixte Green Salad \$14	Bacon Bibb \$12	
spring mix, carrot, cucumber, shaved fennel, tomato, toasted walnuts, sherry vinaigrette	bibb lettuce, dijon vinaigrette, 6 minute egg	
Spanish Caesar \$13	Nicoise Salad \$19	
Castelvetro, pickled shallots, crouton, house Caesar	grilled salmon, haircot verte, tomato, cucumber, mixed greens, olive tapenade, 6 minute egg	
Roasted Red Beet \$16	Cobb Salad \$17	
arugula, marcona almonds, chevre, pears, fennel, sherry vinaigrette	grilled chicken, 6 minute egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	

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QTY	ITEM	PRICE
Lunch		
Sandwiches		
served w/ frites		
Sa·vor Burger \$17	Cuban \$16	
house bacon, gruyere, caramelized onions, bread & butter pickles, roasted garlic aioli	house ham, pulled pork, bread & butter pickles, gruyere, Dijon mustard	
Bocadillo de albóndigas \$13	Korean Fried Chicken \$15	
meatballs, tomato sauce, gruyere, parmesan, baguette	creamy slaw, bread & butter pickles, gochujang mayo	
Savor Grilled Cheese \$11	House BLT \$15	
roasted mushrooms and onions, gruyere, manchego, red pepper cream cheese	house bacon, confit tomatoes, butter lettuce, roasted garlic aioli	
Chicken Shawarma \$15	Grilled House Chorizo \$14	
bibb lettuce, tomato, pickled shallot, tzatziki sauce, flatbread	roasted pepper and onions, dijon aioli, baguette	
House Smoked Turkey \$15	Italian Beef \$17	
lettuce, tomato, house bacon, gruyere, tabasco aioli	house Giardiniera, white cheddar, beef jus	
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		
Trucha a la Navarra \$29		
Rainbow trout, jamon, grilled asparagus, marcona almond, chile oil		
Pollo a la plancha \$23		
house cut fries, petit salad, garlic aioli		

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DINNER

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ITEM

TAPAS BAR

QTY	ITEM	PRICE
Charcuterie Board \$27		
iberico chorizo, coppa, serrano jamon, house mortadella, fruits, nuts, olives selection of goat, sheep, and cow cheese		
Cold Tapas		
Garlic hummus \$9	Seasonal Nuts & Olives \$6	
house flatbread, red pepper coulis, chile oil, herbs	morrocan spiced nuts, citrus cured olives	
Beef Carpaccio \$16	Snapper Ceviche \$15	
dijon aioli, fried capers, calabria chile	chile vinaigrette, radish salsa, cilantro, water cracker	
Salmon Poke \$13	Honey whipped chèvre \$13	
crispy fried rice, pickled ginger, green onion, sesame	black mision figs, toasted bread	
Burrata \$17		
cherry tomatoes, jamon, crispy quinoa, micro herbs		
Hot Tapas		
Pan con tomate \$8	Patatas Bravas \$9	
grilled bread, garlic, olive oil	crispy yukons, garlic aioli, salsa brava	
Albondigas \$16	Jamon Manchego Croquette \$11	
pork meatballs, tomato brodo, shaved manchego, toasted bread, gigante beans	Spanish ham & manchego fritter, house pickles, Dijon aioli	
Gambas al Ajillo \$17	Chicken adobo wings \$15	
smoked paprika braised shrimp, shaved crispy garlic, olive oil	jalapeno, sweet and sour	
Goat cheese \$9	Fritto Misto \$19	
stuffed peppadews	fried shrimp, scallops, pickled cauliflower, spicy tomato	
paprika butter, marcona almonds, herbs		
Escargot \$15	Brussel sprouts \$8	
garlic, brown butter, herbs	togarashi, peanuts, fish sauce caramel	
Mejillones \$17	Pulled Pork Empanadas \$14	
PEI mussels, house made chorizo, San Marzano tomatoes, white wine brodo	mojo sauce	
Grilled Asparagus \$11	Pulpo a la gallega \$19	
romesco, parmesan, crispy capers & shallots, herbs	grilled octopus, crispy potatoes, romesco, pickled pearl onion	
Spanish "Cassoulet" \$19	House sliders \$10	
gigante beans, duck confit, chorizo, bread crumbs	gruyere, caramelized onion, aioli, bacon	
Pinxtos	Tomato Bisque \$15	
Grilled Strip Skewer \$15	jamon croquettes, parmesan, herbs	
cheramoula		
Paprika Grilled Chicken \$13	Chorizo Flatbread \$9	
Skewer	Housemade chorizo, spicy tomato, manchego, crispy shallot	
salsa verde	Tocino curado Flatbread \$8	
Garlic Shrimp Skewer \$15	house cured bacon, creme friche, caramelized onion jam, arugula	
lemon aioli	Roasted artichoke Flatbread \$8	
Lamina Pinxtos \$38	garlic chips, parmesan, herbs	
strip, chicken, shrimp		

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Ensaladas

Roasted Red Beet \$14	Spanish Caesar \$11
arugula, marcona almonds, chevre, pears, fennel, sherry vinaigrette	Castelvetro, pickled shallots, crouton, house Caesar
Bacon Bibb \$9	Mixte Green Salad \$9
bibb lettuce, dijon vinaigrette, 6 minute egg	spring mix, carrot, cucumber, shaved fennel, tomato, toasted walnuts
Entradas	
Prime beef ragu \$25	Seared Snapper Filet \$31
housemade tagliatelle pasta, braised beef, house ricotta	lemon orzo, green beans, oyster mushrooms, piquillo peppers, salsa verde
Trucha a la Navarra \$29	Pollo a la plancha \$27
Rainbow trout, jamon, grilled asparagus, marcona almond, chile oil	pan roasted chicken, capers, piquillo peppers, semolina dumpling
Mushroom Carbonara \$23	
housemade tagliatelle pasta, local mushrooms, english peas, parmesan	
Parrillada	
(A la cart grille)	
All of our beef is Certified Angus Beef	
8 oz Filet Mignon \$50	12 oz Prime NY Strip \$41
Truffle demi, Crispy onion	Sauce Romesco or au poivre caramelized pearl onions
wine pairing: Cane del Bosque Pinot Noir	wine pairing: Silk & Spice Red Blend
12 oz Prime Ribeye \$47	
Caper brown butter, marinated cherry tomatoes	
wine pairing: Torreonon Tempranillo	
Add ons-	Side dishes-
Grilled house Chorizo Links \$6	Herb Roasted potatoes \$5
6 oz Smoked Pork loin \$8	Brussel sprouts \$6
U10 Seared Scallops \$7 each	Orzo mac & Cheese \$7
4 Grilled head on Tiger shrimp \$12	Grilled Asparagus \$6
	Haricot Verte \$5
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	Paella Valencia \$34
haricot verte, asparagus, artichokes, red peppers, english peas, crispy chickpeas	chicken thighs, prawns, mussels, Cher Tyler's housemade chorizo, peas, saffron rice
Paella Salvaje \$35	Paella Mariscos \$39
chicken thighs, roast pork, housemade chorizo, peas, saffron rice	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

Brunch Entrees

Spanish Breakfast	\$15
patatas, marinated tomatoes, garlic toast, huevos, choice of chorizo, bacon, Canadian bacon	
Green Chile Pork Sopes	\$14
huevos, cotija, pickled jalapeno & shallots, cilantro cream	
Frisuelos (crepes)	\$11
cream cheese, berry compote, caramel drizzle	
Monte Cristo	\$15
french toast monte cristo, bacon, canadian bacon, berry jam, patatas	
Barcelona Benedict	\$15
poached huevos, jamon, Manchego, paprika hollandaise	
Matador Breakfast	\$20
patatas, marinated tomatoes, torrijas, huevos, chorizo, bacon, canadian bacon	
Chorizo, egg, & cheese sandwich	\$13
garlic aioli, hashbrown	
Torrijas (French toast)	\$11
cinnamon anglaise, figs, marcona almond	
Traditional Spanish Omelette	\$14
chorizo, potato, arugula salad	
Huevos Rotos	\$12
patatas, house bacon, sunny eggs, chimichurri	
Churros con chocolate & anglaise	\$8
Fried Spanish doughnut with Chocolate & vanilla sauce	

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