

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 \$12, 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	
Castelvtrano, 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 \$12		
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 frites, petit salad, garlic aioli		

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DINNER

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No. 082223

sa·vór

QTY	ITEM	TAPAS BAR
Tapas		
Pan con tomate	grilled bread, garlic, olive oil	\$8
Albondigas	pork meatballs, tomato brodo, shaved manchego, toasted bread, gigante beans	\$16
Snapper Ceviche	chile vinaigrette, radish salsa, cilantro, water cracker	\$19
Honey whipped chevre	black mission figs, toasted bread	\$13
Gambas al Ajillo	smoked paprika braised shrimp, shaved crispy garlic, olive oil	\$17
Garlic hummus	house flatbread, red pepper coulis, chile oil, herbs	\$9
House sliders	gruyere, caramelized onion, aioli, bacon	\$10
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato	\$19
Chicken adobo wings	jalapeno, sweet and sour	\$15
Mejillones	PEI mussels, house made chorizo, San Marzano tomatoes, white wine brodo	\$17
Goat cheese stuffed peppadews	paprika butter, marcona almonds, herbs	\$9
Pulpo a la gallega	grilled octopus, crispy potatoes, romesco, pickled pearl onions	\$19
Brussel sprouts	togarashi, peanuts, fish sauce caramel	\$10
Beef Carpaccio	dijon aioli, fried capers, calabria chile	\$16
Escargot	garlic, brown butter, herbs	\$15
Roasted artichoke	flatbread, garlic chips, parmesan, herbs (add house made lardon \$3)	\$10
Chicharrones	blistered shadatoes, mojo verde	\$11
Charcuterie Board		
iberico chorizo, coppa, serrano jamon, soppressata, fruits, nuts, olives selection of goat, sheep, honey comb, cow cheese		
Ensaladas		
Spanish Caesar	Castelvtrano, pickled shallots, crouton, house Caesar	\$11
Nicoise Salad	grilled salmon, haircot verte, tomato, cucumber, mixed greens, olive tapenade, hard boiled egg	\$19
Roasted Red Beet	arugula, marcona almonds, chevre, pears, fennel, cherry vinaigrette	\$14
Mixte Green Salad	spring mix, carrot, cucumber, shaved fennel, tomato, toasted walnuts	\$9
Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	\$17

TAPAS BAR

QTY	ITEM	TAPAS BAR
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.		
Verduras	haricot verte, local mushrooms, artichokes, red pepper, english peas, crispy chickpeas	\$28
Mariscos	shrimp, mussels, scallops, peas, saffron rice	\$47
Valencia	chicken thighs, prawns, mussels, Chef Tyler's housemade chorizo, peas, saffron rice	\$34
Salvaje	chicken thighs, roast pork, housemade chorizo, peas, saffron rice	\$36
Family Valencia	12oz ribeye, tiger shrimp, chorizo link garlic aioli, romesco sauce, saffron rice, peas	\$79
Entradas		
If it's not <i>Certified</i> , it's not the best:		
Seared Snapper Filet	Orzo, green beans, oyster mushrooms, piquillo peppers, wine pairing: Villa Sparina Gavi di Gavi salsa verde	\$31
8 oz Filet Mignon	Truffle demi, crispy onion, orzo mac, seasonal vegetables	\$60
12 oz Prime Ribeye	Mojo verde, marinated cherry tomatoes, patatas bravas, seasonal vegetables	\$47
12 oz Prime NY Strip	Sauce Romesco, caramelized pearl onions, patatas bravas, seasonal vegetables	\$41
Parrillada Mixta	8 oz filet mignon, housemade chorizo, choice of seared scallops or grilled shrimp, patatas bravas, shishito peppers, mojo verde, romesco sauce, garlic aioli	\$86
Pasta		
Mushroom Carbonara	housemade tagliatelle pasta, local mushrooms, english peas, parmesan	\$25
Rossetat Negro	calamari, housemade angel hair pasta, romesco, tomatoes, toasted breadcrumbs, garlic aioli	\$29
Manchego ravioli	jamon, english peas, pearl onions, saffron burro blanc	\$27
Prime beef ragu	housemade tagliatelle pasta, braised beef, house ricotta	\$29
Seared Scallop & Gnocchi	crispy brussels, pearl onion, roasted cauliflower, ricotta gnocchi	\$39
Side dishes-		
Patatas Bravas \$8 - Brussel sprouts \$8 Orzo Mac & Cheese \$9 - Haricot Vert \$5		

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BRUNCH

No. 083123

QTY	ITEM	PRICE
Brunch		
Barcelona Benedict	poached huevoo, jamon, manchego, paprika, hollandaise	\$17
Green Chili Pork Sopes	huevoo, cotija, pickled jalapeno, shallots, cilantro cream	\$16
Matador Breakfast	patatas, marinated tomatoes, torrijas, huevoo, chorizo, bacon, canadian bacon	\$22
Monte Cristo	french toast monte cristo, canadian bacon, bacon, berry jam, patatas	\$17
Frisuelos (crepes)	cream cheese, berry compote, caramel drizzle	\$13
Spanish Breakfast	patatas, marinated tomatoes, garlic toast, huevos, choice of chorizo, bacon, canadian bacon	\$18
Torrijas (French toast)	cinnamon anglaise, figs, marcona almond	\$13
Bacon, Egg & Cheese Sandwich	garlic aioli, patatas	\$15
Churros con chocolate & anglaise	Spanish doughnuts with chocolate & vanilla sauce	\$10
Savor Burger	house bacon, gruyere, caramelized, onions, bread & butter pickles, roasted garlic aioli	\$17
Add two eggs \$4		
Grilled Steak Frites	house cut fries, petite salad, romesco sauce	\$12
Add two eggs \$4		
Savor Grilled Cheese	roasted mushrooms and onions, gruyere, manchego, red pepper cream cheese	\$11
Add two eggs \$4		
Korean Fried Chicken	creamy slaw, bread & butter pickles, gochujang mayo	\$16
Cuban	house ham, pulled pork, bread & butter pickles, gruyere, dijon mustard	\$17
Italian Steak	house giardiniera, white cheddar, beef au jus	\$18
Chicken Shawarma	Grilled chicken romaine, tzatziki, pickled shallots tomato, house flatbread	\$15

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QTY	ITEM	PRICE
Tapas		
Gambas al Ajillo	smoked paprika braised shrimp, olive oil shaved crispy garlic	\$17
Pan con tomate	grilled bread, garlic, olive oil	\$8
Garlic hummus	house flatbread, red pepper coulis, chile oil, herbs	\$9
Fritto Misto	fried shrimp, scallops, pickled cauliflower, spicy tomato	\$19
Mejillones	PEI mussels, house made chorizo, San Marzano tomatoes, white wine brodo	\$17
Goat cheese stuffed peppadews	paprika butter, marcona almonds, herbs	\$9
Brussel sprouts	togarashi, peanuts, fish sauce caramel	\$10
Beef Carpaccio	dijon aioli, fried capers, calabria chile	\$16
Escargot	garlic, brown butter, herbs	\$15
Charcuterie Board		
iberico chorizo, coppa, serrano jamon, soppressata, fruits, nuts, & olive selection of goat, sheep, and cow cheese, honeycomb		
Ensaladas		
Spanish Caesar	Castelvtrano, pickled shallots, crouton, caesar	\$11
Nicoise Salad	grilled salmon, haricot vert, tomato, cucumber, mixed greens, olive tapenade, hard boiled egg	\$19
Roasted Red Beet	arugula, marcona almonds, chevre, pears, fennel, cherry vinaigrette	\$14
Mixte Green Salad	spring mix, carrot, cucumber, shaved fennel, tomato, toasted walnuts	\$9
Cobb Salad	grilled chicken, hard boiled egg, house lardon, queso mahon, cherry tomatoes, red beet, pickled shallot	\$17
Now Open for Brunch and Dinner 7 days a week		
Happy Hour daily		
Private room available		
Dance classes every Monday and Wednesday 7pm		
Ask your server about our Monthly Events		

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