

QTY

ITEM

TAPAS BAR

Brunch

	Barcelona Benedict	poached huevos, jamon, manchego, paprika, hollandaise	\$17
	Green Chili Pork Sopes	huevos, cotija, picked jalapeño, shallots, cilantro cream	\$16
	Matador Breakfast	patatas, marinated tomatoes, torrijas, huevos, 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	\$MP
	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

DATE
PREP BY

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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

\$27

Ensaladas

	Spanish Caesar	Castelvetrano, 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, chèvre, pears, fennel, sherry 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