

# SAVTA

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## Starter

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| Marinated olives   | 5  |
| Raw oysters half dozen (depending on arrivals)   | 19 |
| Cheesy garlic bread • fior di latte, parmesan, garlic, olive oil, parsley & oregano<br>• add prosciutto parma +4 | 11 |
| Tapenade • homemade focaccia, burrata Pugliese   | 13 |
| Selection of imported charcuterie & cheese, honey comb   | 29 |
| Feta phyllo • spinach, honey, roasted sesame   | 15 |
| Beef tartare • dijon mustard, capers, shallots, crispy onions, sourdough   | 18 |
| Manilla clams au gratin • butter, parsley, garlic & panko  | 14 |
| Wood fired octopus • hummus, harissa, garbanzo bean, sumac & cilantro  | 23 |

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## Vegetables

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|---|----|
| Sautéed corn • feta, yogurt, cilantro, chili flakes, shallots & spring onions             | 13 |
| Grilled avocado • cilantro, grapefruit, lemon, red pepper flakes, roasted sesame & garlic | 11 |
| Japanese eggplant • agrodolce, cherry tomato, tahini, sumac, cilantro                     | 14 |
| Sautéed caulilini • garlic, chili flakes, vinegar, lemon, butter & white wine             | 14 |
| Baby zucchini • mint, ponzu sauce, roasted sunflower seeds                                | 10 |
| Crispy artichoke hearts • panko, lemon cream, sea salt, cilantro                          | 14 |
| Shishito peppers • soy sauce, ponzu & roasted sesame                                      | 11 |
| Grilled broccolini • garlic, white wine, chili flakes, parsley & bottarga                 | 14 |
| Shakshuka • baked eggs, sumac, cilantro   | 21 |
| Hand cut fries (+5 truffle)   | 5  |

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## Salads

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| Tomato medley • artichokes, burrata, basil, mint, parmesan, sunflower seeds & olive oil, balsamic                   | 18 |
| Pomegranate • frisée, chopped apple, truffle tremor, hazelnut, apple vinaigrette                                    | 19 |
| Grilled chicken • grapefruit, baby arugula, tomato, feta, cucumber, mint, roasted pumpkin seeds, ginger vinaigrette | 22 |

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## Toast & sandwiches

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| Mushroom toast • creme fraiche, thyme, white wine on sourdough (+4 egg)                          | 18 |
| Yuzu avocado toast • olive oil, yuzu, cilantro, sesame, pickled onion, balsamic glaze (+4 egg)   | 17 |
| Steak sandwich • Dijon mustard, lettuce, tomato, cornichons, pickled onions & comte on sourdough | 22 |
| Cheeseburger • frisée, tomato, comte, cornichons, pickled onions, brioche bun & hand-cut fries   | 20 |

No substitutions or changes, as our chef crafts each dish to perfectly balance flavors

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## Pizza dough sandwiches

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|--|----|
| Caprese • frisée, tomato, burrata, olive oil, parmesan zucchini, balsamic glaze & basil              | 17 |
| Parma • yogurt pesto sauce , tomato, prosciutto, burrata, balsamic glaze & basil                     | 20 |
| Prosciutto cotto • tomato basil sauce, fior di latte, soppressata nduja, cornichons, basil           | 19 |
| Bbt • bacon, burrata & tomatoes, balsamic glaze  | 16 |
| The beef • 8 hours slow cook beef short ribs ragù, dijon mustard, cornichons, comte & pickled onions | 21 |
| Smoked salmon • tomato, cream cheese, avocado, pickled onions  | 21 |

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## Wood fired pizza

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| Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+5 burrata)                      | 21 |
| Mushroom • fontina, parmesan, thyme, oregano & truffle tremor  | 27 |
| 818 • tequila sauce, soppressata, fior di latte, Nduja, fire-roasted red pepper oregano & parmesan   | 26 |
| Prosciutto cotto • marinara, fior di latte, mushrooms, oregano, basil, parmesan & mirror egg         | 23 |
| Parma prosciutto • marinara, fior di latte, taggiasca olive, oregano, fire-roasted artichokes, basil | 25 |
| Bresaola • tomato & basil sauce, fior di latte, oregano & basil                                      | 24 |
| Ragu • 8 hours slow cook beef short ribs, fior di latte, oregano, basil & parmesan                   | 25 |
| Pepperoni • tomato & basil sauce, fior di latte, oregano, basil                                      | 24 |
| Anchovy • tomato & basil sauce, shishito pepper, cherry tomato, garlic, parmesan, burrata            | 26 |
| Smoked salmon- fior di latte, creme fraiche, lemon, frisée & burrata Pugliese                        | 28 |

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## From our wood fired grill

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| Beef tenderloin • green peppercorn sauce, hand cut fries  | 32 |
| Skirt steak • chimichurri, baby arugula, shaved parmesan, honey lemon vinaigrette                     | 29 |
| Dry aged bone in rib eye • blue cheese sauce, hand cut fries  | 89 |
| Marinated chicken • honey, hummus, cumin & harissa, cilantro  | 22 |
| New Caledonia blue prawns • butter, shallots, garlic, onions, red peppers, tomato, white wine         | 25 |
| Loup de mer • garlic, herbs de Provence, xtra virgin olive oil, lemon, tzatziki, dill & pumpkin seeds | 31 |
| Grilled salmon • olive oil, lemon, ratatouille  | 29 |

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## Pasta

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| Truffle orzo • prosciutto cotto, truffle sauce, parmigiano topped with fresh sliced truffle       | 26 |
| Elbow gratin • heavy cream, prosciutto cotto, nutmeg, parmesan & comte gratin in our brick oven   | 21 |
| Linguine vongole bottarga • manilla clams, garlic, red pepper flakes, olive oil & grated bottarga | 29 |
| Lasagna • 8 hours slow cook beef short ribs ragu, marinara sauce, parmesan                        | 24 |