

# SAVTA

---

## OYSTERS & RAW

Raw oysters half dozen (depending on arrivals)	23
Sea bass, yuzu, ponzu sauce, lime, jalapeño, cilantro, olive oil, sea salt	19

---

## STARTER

Marinated olives	6
Tapenade, homemade focaccia, burrata Pugliese	16
Garlic bread on sourdough (+4 prosciutto)	8
Selection of imported charcuterie & cheese, honey comb	29
Mushroom toast, creme fraiche, thyme, white wine (+4 egg)	21
Feta in a sesame phylo, spinach, honey	18
Beef tartare, dijon mustard, capers, shallots, crispy rice, sourdough multigrain	24
Blue PEI mussels au gratin with bread crumbs, parsley, garlic	19
Manilla clams a la plancha	18

---

## VEGETABLES

Grilled avocado, cilantro, grapefruit, lemon, red pepper flakes, roasted sesame & garlic	16
Japanese eggplant, agrodolce, cherry tomato, tahini, sumac	17
Sautéed caulilini, garlic, chili flakes, vinegar, lemon	16
Crispy artichoke hearts, panko, lemon cream, cilantro, parsley & garlic	17
Sautéed corn, feta, yogurt, cilantro, chili flakes, olive oil & spring onions	16
Grilled shishito peppers, butter, garlic, lemon & sesame	13
Grilled broccolini, confit garlic, white wine, chili flakes, bottarga	17
Shakshuka, baked eggs, sumac, cilantro	21
Carrot cumin, harissa, garlic, olive oil, cilantro	15
Thinly sliced baby zucchini, mint, ponzu sauce	15
Roasted fingerling potatoes, thyme, rosemary, parsley & butter	10
Hand cut frites (+5 truffle)	8

---

## SALAD

Charred leek, roasted sunflower seeds, crispy bacon, poached eggs, yuzu mustard vinaigrette	19
Mixed tomato medley, fire-roasted artichokes, burrata, basil, mint, sunflower seeds, shaved parmesan, lemon & balsamic vinaigrette	20

# SAVTA

---

## PIZZA

Pomodoro • tomato & basil sauce, fior di latte, oregano, olive oil (+5 burrata)	24
Mushroom • fontina, thyme, oregano & truffle	29
Prosciutto cotto • marinara, fior di latte, mushrooms, oregano, basil, parmesan & mirror egg	27
San Daniele prosciutto • marinara, fior di latte, oregano, fire-roasted artichokes, Mediterranean olives	27
Spianata • marinara, piccante calabrese salumi, grilled peppers, fior di latte, oregano & parmesan	27
Pepperoni • tomato & basil sauce, fior di latte, oregano, basil	26
Bresaola • tomato & basil sauce, fior di latte, oregano & basil	27
Anchovy • marinara sauce, shishito pepper, burrata, cherry tomato, garlic, parmesan	26
Smoked Salmon • fior di latte, oregano, lemon cream, burrata, basil	29

---

## PLATES

Beef tenderloin, green peppercorn sauce, hand cut fries	38
Skirt steak, chimichurri, spinach salad, shaved parmesan	32
Dry aged ribeye maître d'hotel butter, hand cut fries	59
Dry-aged grilled porterhouse for two, hand-cut fries, for 2ppl	175
Pan roasted chicken with California morels sauce, fingerling potatoes	28
Cheeseburger, brioche bun & hand-cut fries	25
Mussels cooked with heavy cream, white wine, celery, shallots, onions, parsley & hand-cut fries	28
Tiger prawns, shallots, parsley, garlic, onions, red peppers, tomato, white wine, butter	32
Grilled salmon, leek fondue, yuzu, spring onions	28
Sea bass, shallots, lemon, tzatziki, mint & roasted pumpkin seeds	31
Cioppino, sea bass, blue PEI mussels, tiger prawns, manila clams, spicy tomato	38

---

## PASTA

Lumache pink vodka sauce	26
Fresh homemade agnolotti with spinach and ricotta, parmesan cream	29
Spaghetti truffle cacio e pepe	29
Fettuccine clams & bottarga	31