

Savory @ Night

Soups

Mayan lentil with plantain and chorizo

(also available vegetarian)

Gulf of Mexico Shrimp gumbo

Soup of the day

6

Salads

House Salad

Baby romaine Lettuce, cherry tomatoes, shaved onions, manchego cheese, and jicama
with Avocado-lime dressing

7

Asparagus Savory Signature Salad

Grilled asparagus, Roasted wild mushrooms (setas, oyster, and shiitake) baby arugula, Cabrales blue cheese,
roasted red peppers, with caramelized onion vinaigrette

8

7 Wonders Salad

Roasted beets, goat cheese, citrus segments, Jicama, toasted peanuts, and Palmitos on a bed of red oak
lettuce, with citrus mustard dressing, served in a parmesan nest

8

Duck confit salad

Tender leg meat, Crisp frisee, endives, candied walnuts, oven dried apples, with a mango vinaigrette,
cranberry Melba toast

9

Appetizers

Latin Ceviche

Red snapper, lime juice, Bermuda onions, cilantro, olive oil, sherry vinegar,
served on mango Carpaccio

8

Blue Crab Fritters

Blue Crabmeat, green apples, spring onions, nopalito relish, (cactus Paddles) and citrus-avocado remoulade

8

Veggie Pyramid

A stack of roasted Portobello mushrooms, eggplant, blue corn polenta, spinach, tomato, toasted pepitas
(pumpkin seeds) with a poblano cream sauce

7

Empanadas Argentinas

A dúo of savory flaky dough filled with beef picadillo or corn & manchego cheese,
served with Chimichurri sauce

7

Tapas Savory

Assorted mini Mexican botanas: Chicken flautas, shrimp achiote taquitos and potato & Chorizo pambazos
served with guacamole, mexican red sauce & cream

8

Entrees

Ancho Seared Salmon

Mild Ancho pepper crusted filet, served with a tamalito, chayote –radish salad and a cilantro crema
18

Chimichurri Steak

Grilled Skirt steak, roasted garlic yuca fries, black beans con queso, and chimichurri sauce
18

Tulum Jumbo Prawns

Mango Jicama slaw, jasmine rice, served with mojo criollo and tamarindo Aioli
19

Sea Scallops Pibil Style

Grilled Pineapple salsa, jasmine rice, pickled onions Achiote butter sauce
19

Roasted Chicken a la Savory

Infused in Preserved lemon and epazote, sautéed spinach,
camote casserole, Pumpkin flower-Oaxaca cheese quesadilla
17

Filete Adobado

Prime filet mignon, chorizo mashed potatoes, squash cazuela
and smoked Poblano demi
24

Ravioli de Langosta

Lobster filled raviolis with sautéed oyster mushrooms, fresh basil, roasted garlic,
in a yellow tomato-Achiote cream with lobster garnish
19

Winter Risotto

Creamy arborio rice with winter veggies: butternut squash, zucchini, carrots, ginger
Leeks & turnips, with cotija cheese and paired with our House Salad
15

Mar Y Tierra

Large shrimp, seared scallops and Petite filet with poblano demi glaze,
served with a chorizo-cheese potato croqueta
25

Gnocchi Verde

House made chive-potato dumpling with asparagus, cherry tomatoes, garlic,
piquillo peppers, goat cheese and artichoke cream
15

Rib Eye Steak

12 oz. Spanish scented Black Angus rib eye, served with black bean-corn cake,
asparagus, portobellos & roasted pepper medley and a smoked pasilla mole sauce
25

Tamarind Glazed Pork Chop

Double center cut Pork Chop in a sweet tamarind glaze, corn tamalito and julienne calabacitas
16

Veggie Trifecta

Black Bean cakes, roasted Portobello mushrooms, Jasmine rice,
served with piquillo pepper mojo and sour cream
14