

Savory @ Night

Fine Casual Dining

Soups

Mayan lentil with plantain and chorizo
(also available vegetarian)

7

Salads

House salad

Baby romaine lettuce, cherry tomatoes, shaved onions, beets, manchego cheese, and jicama with avocado-lime dressing

10

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

10

7 Wonders salad

Roasted beets, goat cheese, citrus segments, jicama, toasted peanuts & palmitos on a bed of red oak lettuce with citrus mustard dressing, served in a parmesan nest

10

Appetizers

Latin ceviche

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

13

Blue crab fritters

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

12

Veggie pyramid

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

12

Empanadas Argentinas

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

10

Tapas Savory

Assorted mini Mexican botanas: chicken flautas, shrimp achioté taquitos and potato & chorizo pambazos served with guacamole, Mexican red sauce & cream

10

Mediterranean mussels

P.E.I. mussels, cherry tomatoes, white wine, wild mushrooms & achioté; served with garlic bread

13

Spanish clams

Steamed middle necks clams in a white wine sauce with chorizo, served with toasted garlic baguettes, topped with cilantro

13

Corn mushrooms cheese crepes au gratin

Wild corn mushrooms (huitlacoche), spinach, roasted tomatoes, onions, garlic, manchego cheese served with a smokey poblano-cheese sauce & avocado

10

Entrees

Ancho seared salmon

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

23

Chimichurri steak

Grilled skirt steak, roasted garlic yucca fries, black beans con queso & chimichurri sauce

23

Tulum jumbo prawns

Mango jicama slaw, jasmine rice, served with mojo criollo & tamarindo Aioli

26

Sea scallops Pibil style

Asparagus, grilled pineapple salsa, jasmine rice, pickled onions & achioté butter sauce

23

Roasted chicken a la Savory

Infused in preserved lemon and epazote, sautéed spinach, camote casserole & pumpkin flower-Oaxaca cheese quesadilla

21

Petite filet Savory

Prime filet mignon, chorizo mashed potatoes, squash cazuela, asparagus & smoked poblano demi glaze

29

Ravioli de langosta

Lobster filled raviolis with sautéed oyster mushrooms, fresh basil, roasted garlic, in a yellow tomato-achioté cream topped with lobster tail

30

Mar Y Tierra

Large shrimp, seared scallops & petite filet with poblano demi glaze. Served with a chorizo-cheese potato croqueta & asparagus

29

Ribeye steak

Spanish scented black Angus ribeye, served with black bean-corn cake, asparagus, portobello, roasted peppers medley & a smoked pasilla mole sauce

32

Tamarind glazed pork chop

Center cut pork chop in a sweet tamarind glaze, corn tamalito & julienne calabacitas

23

Veggie Trifecta

Black bean cakes, roasted portobello mushrooms, jasmine rice, served with piquillo pepper mojo & sour cream

19

Apricot-Guava pork tenderloin

Braised pork in apricot, guava, onion-red wine sauce, a seasonal fruit & fig arugula-spinach salad, lemon vinaigrette, Savory sweet-chili sauce. Served on top of a fruit manchego-blue cheese flat bread

23

Some menu items are available without spices

From our coffee espresso bar

Espresso

3

Cappuccino

4

Latte

4

Regular & decaf coffee

Brewed Tea

(assorted variety)

English breakfast Earl Grey

Green tea passion Chamomile

2.5

Ice tea, lemonade

& soft drinks

2.5

ASK YOUR SERVER FOR OUR NEW

WINE & BEER LIST

BYO Wine Service Fee

10 per bottle

Winter Hours

Tues to Sun 5– 9 p.m.

Savory Street International Café & Bakery

began in 2009 as a cheery, corner coffee shop & bakery serving select, locally-roasted coffee and authentic, old world pastries and desserts made from scratch. As loyal customers lingered longer, they urged Claudia to add a full breakfast and lunch service, prepared with the finest & freshest ingredients. In fall 2011, Claudia & her new partner, Jim, launched *Savory @ Night* an adventurous menu, based on Claudia's colonial Mexican heritage and other international-Latin flavor profiles.

We hope you enjoy our artistic expression as much as we love serving you!

Jim & Claudia

18% gratuity will be added to parties of 6 or more
Split dishes \$3.00 additional

Consuming raw or undercooked eggs, meats or seafood may be potentially dangerous in your health

411 North Orange Avenue | Sarasota, FL 34236 | 941.312.4027