

SANDBAR

-by Georgios-

at the

THE SAVOY

HOTEL & BEACH CLUB



HOURS OF OPERATION

In Room Dining 8 am – 8 pm

Pool Service 9 am – 8 pm

ROOM SERVICE

To place an In Room Dining order please dial 1014 for Front Desk assistance.

CONCIERGE & GUEST SERVICES

If there is anything we can do to make your experience more enjoyable, please contact our Front Desk Team, we are always available to assist



THE SAVOY HOTEL & BEACH CLUB
425 OCEAN DRIVE • MIAMI BEACH, FL 33137
305.532.02

ALL ABOUT EGGS

American omelet- \$12.50

Ham & cheddar cheese, home fries

Greek omelet - \$15

Spinach, tomatoes, feta, Greek potatoes

Veggie omelet - \$14

Tricolor peppers, mushrooms, spinach, tomatoes, zucchini, house mixed salad

Egg white omelet - \$15

Baby Spinach, zucchini mushrooms, onions, pepper and tomatoes, multigrain toast, sliced avocado

Steak & Eggs \$25

Two farm eggs any style, ribeye, French Fries. Toast & Butter

2 Eggs Any style eggs - \$7

Scrambled / boiled / fried

ON THE SIDE

Applewood Bacon \$5

Avocado \$3

House salad \$5

Gluten free Pita \$4

Tuna salad \$6

Chicken sausage \$3

Provolone \$3

Swiss \$2

Nutella \$3

Toast & Butter \$3

Chorizo \$4

Cheddar \$2

Sesame XL Bagel & Butter \$3

House Marmalade \$3

Greek Honey \$2

BREAKFAST TREATS

Fresh Fruit Platter \$10

Seasonal Selection of Fruits

Overnight Oats \$10

Rolled Oats, Coconut Milk, Almond Butter, Banana, Blueberry, Strawberry, Cinnamon

Acai Bowl \$12

Raw Brazilian Acai Blend, Banana, Berries, Cocoa, toasted Coconut, Granola and Almond Butter

Greek Yogurt Parfait \$12

Assorted Berries, Greek Yogurt and Honey

Smashed Avocado Toast \$10

7 Grains toasted bread, smashed avocado, cherry tomatoes

Add Sunnyside up Egg: \$3

WAFFLES & PANCAKES

Original Pancakes \$12

Babka French Toast \$ 15

Chocolate Chip Pancakes \$14

Topped with Strawberries

Caramel French Toast \$15

Classic Waffles \$16

FRESHLY BAKED

Blueberry Muffin \$3

Chocolate Chip Muffin \$3

Butter Croissant \$4

Nutella Croissant \$5

Almond Croissant \$6

Baked ham & cheese Croissant \$7

Chocolate Chip Cookie \$5

Mushrooms Quiche \$5

Ham & Cheese Quiche \$6

Greek Quiche \$9

Tomatoes, spinach and Greek feta cheese

The French Goat Quiche \$11

Mushrooms, caramelized onions and Goat cheese

Bialy Bagel \$7

Choice of Cream Cheese: Plain | Chives | Salmon

SIGNATURE BREAKFAST

Traditional \$19

Classic Pancakes, two organic sunny side up eggs, bacon and house fries

Breakfast Quesadilla \$18

Organic scrambled eggs, ham, onions, melted cheddar in toasted flour tortilla

Monsignor croque \$15

Baked Virginia Ham, Dijon mustard, Fresh grated parmesan, grated Gruyere, Béchamel Sauce,

served on white bread. Make it a Madame

Lox's Sesame Bagel Platter \$20

Cre am cheese, smoked salmon,

sliced vine ripened tomatoes, capers, onions

Huevos Rancheros \$18

Chorizo, onions, tomatoes, black beans,

sunny side up egg,

avocado and cilantro over crispy flour tortilla

Egg, Ham & Cheese Croissant Sandwich \$15

House salad

Classic Egg Benedicts \$17

Two soft poached eggs, hollandaise sauce, grilled black forest ham on toasted English muffins, home fries

SMOOTHIES \$10.95

Crazy Coconut

Coconut milk, strawberries, banana

Blue Monkey

Banana, blueberry, nonfat plain yogurt, honey

Berry Good

Pomegranate, banana, blueberry, strawberry

Mango Mama

Orange, mango, pineapple, almond milk

Green Goddess

Pineapple, ginger, spinach, celery, cucumber, mint, honey

Orange Juice \$6.95

Pineapple Juice \$6.95

Lemonade \$5.95

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FOODBORNE ILLNESS. APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

COFFEE & TEA

Hot

Americano \$3.75
Double espresso \$3.50
Macchiato \$4.00
Cortado \$3.00
Cappuccino \$5.00
Latte \$5.00
Black Tea \$4.00
Matcha latte \$6.50
Organic Green \$ 4.00
Matcha tea \$4.00
Hot chocolate \$3.50

Cold

Iced Latte \$5.00 (add vanilla, caramel)
Cold brew \$6.00
Iced Mocha \$6.00
Iced Tea \$4.50

SALADS

The Greek Special \$17

Vine ripe tomatoes, cucumber, imported feta, Kalamata olives, onions, romaine, Greek vinaigrette, served with falafel, pita bread and hummus.

Caprese Salad \$13

Fresh homemade mozzarella, arugula, vine ripe tomatoes, balsamic glaze/oil, fresh basil, served with ciabatta bread.

Classic Chicken Caesar Salad \$14

Grilled chicken, romaine lettuce, homemade dressing, focaccia croutons, cherry tomatoes, anchovies served on side.

Watermelon and Feta \$15

Mixed Greens, watermelon, feta cheese, fresh mint and roasted almonds.

Ahi Tuna* \$19

Mixed baby greens, hard-boiled egg, avocado, carrots, tomatoes and seared ahi tuna (rare).

Salmon & Mango \$19

Blackened fillet of salmon, fresh mango over baby spinach salad, red bell peppers, tomato, cucumber, balsamic vinaigrette.

Tuna Bowl \$24

White rice, diced ahi tuna, edamame, avocado, scallions, cucumber, pickled vegetables, ginger ponzu vinaigrette.

Shrimp Bowl \$22

Organic quinoa, ginger soy marinated shrimp, avocado, fried plantain, red onions.

TACOS

Carnitas \$12

Oregano-lemon pork, coleslaw, diced onions, white cheese, cilantro on flour tortillas.

Fish Tacos \$14

Blackened local snapper with coleslaw & cilantro on flour tortillas. Served with black beans

Shrimp Tacos \$15

Grilled shrimp, cilantro, chipotle aioli coleslaw and pico de gallo on flour tortillas

Chicken Tacos \$12

Charcoal grilled chicken and coleslaw served on flour tortillas with pico de gallo

Portobella Tacos \$12

Portabella mushrooms, coleslaw, diced onions on flour tortilla

BEACH SNACKS

Empanadas

Beef \$4 | Chicken \$3

Fries \$5

Mac & cheese \$9

Chicken fingers & fries \$14

Chicken wings & fries \$12

Carolina style hot dog \$10

Kosher beef, coleslaw and potato chips

PASTAS

Mama's Lasagna \$17

Ground beef, tomato sauce, ricotta, mozzarella and parmesan.

Rigatoni Alla Vodka \$15

Vodka sauce, topped with fresh basil and fresh grated parmesan.

Penne Alfredo Classico \$15

Crema and fresh grated aged parmesan

SANDWICHES

All served with coleslaw and chips

Monsignor croque \$15

Baked Virginia Ham, Dijon mustard, fresh grated parmesan, grated Gruyere, Béchamel Sauce, served on white bread

Make it Madame

- Add sunny side up egg \$3

Lobster Roll \$28

Lobster meat, mayo, lemon, celery, chives, served on butter roll.

Turkey Swiss \$11

Lettuce, fresh sliced tomatoes, cilantro aioli,

Swiss cheese.

Caprese \$13

Buffalo mozzarella, tomatoes, basil, olive oil,

balsamic vinaigrette on ciabatta bread.

XL Smoked Salmon Sesame Bagel \$17

Toasted bagel, cream cheese, smoked salmon,

onion, tomatoes and cucumber.

Chipotle Chicken \$15

Lettuce, mayo, cheddar cheese and fresh avocado

Pan con Bistec \$19

Ribeye Steak, onions, mayo, tomato and lettuce

Lobster Roll \$28

Lobster meat, mayo, lemon, celery, chives, served

on butter roll.

XXL Burger \$19

Fresh in house ground beef, lettuce, tomato,

onion, cheddar

Key West Fish Sandwich \$19

Blackened Local Red Snapper, remoulade, lettuce

and tomatoes

Tuna Melt Sandwich \$13

Tuna salad, red onion, cheddar cheese, tomato,

romaine.

Greek Wrap \$13

Spinach wrap, hummus, Greek yogurt, tomato,

onions, cucumber, smashed falafel

WHITE WINES

Galan Sauvignon Blanc \$38

Galan Chardonnay \$38

Pinot Grigio D.O.C. Ciari, Borgo Molino. \$42

Venezia, Italy

Sauvignon Blanc Ciari. Borgo Molino \$42

TreVenezia, Italy

Principi de Butera Chardonnay \$50

Sicilia, Italy

Chardonnay Ciari. D.O.C. Ciari, Borgo \$42

Venezia, Italy

Ducado de Hoja Blanco, Viura, Rioja \$42

Tenuta Arbeta, Roero Arneis D.O.C.G. \$50

Piedmont, Italy

Ca Bolani Sauvignon Blanc \$50

Friuli, Italy

Nuragico, Vermentino Justu D.O.C \$45

Sardegna, Italy

Livius White, French Oak Cask Fermented \$70

Lux Edition Rioja Alta, Spain

Santa Margherita, Pinot Grigio, Italy \$60

Cake Bread Chardonnay \$95

ROSE WINES

Borgo Molino, Rose D.O.C. \$42

Cabernet Sauvignon, Venezia

Renaissance Rose \$44

Tuscany, Sangiovese, Syrah

C83 Rue S. Tropez, Cotes de Provence \$50

France

Livius Rose, Carnacha Oak Cask \$65

Rioja Alta, Spain

Whispering Angel Rose \$75

C83 Rue S. Tropez, Cotes de Provence \$220

France (3 Ltr)

RED WINES

Ambo Pinot Nero, Lombardy, Italy \$40

Rio Mendoza Malbec, Argentina \$ 45

Astorre Noti, Chianti Reserva D.O.C.G. \$45

Tuscany, Italy

Altemura Primitivo D.O.C \$45

Salento, Manduria, Italy

Borgo Molino, Cabernet Sauvignon, \$50

Venezia, Italy

Borgo Molino, Merlot D.O.C. Venezia \$50

Berselli & Solferino Premium Primitivo \$58

Salento, Puglia, Italy

Rioja Reserva 2012. Ducado de Hoja \$60

Rioja Alta Spain

Borgo Molino Merum Rosso D.O.C. \$65

Venezia, Italy

Limited Edition Ducado de Hoja \$70

Rioja Alta, Spain

Livius Tempranillo Lux Ed. Rioja Alta \$105

Livius Graciano Lux Ed. Rioja Alta \$105

EXOTIC COCKTAILS

RUM COCKTAILS



Pina Colada



Dark & Stormy



Miami Vice



Mojito



Fruit Daiquiri



Caipirinha

VODKA COCKTAILS



Caipiroska



Moscow Mule



Sex on the Beach

TEQUILA COCKTAILS



Classic Margarita



Paloma



Tequila Sunrise

GIN COCKTAILS



Pineapple Gin Fizz



Spa

APERITIF



Negroni



Aperol Spritzer

Chipotle Chicken \$15

Lettuce, mayo, cheddar cheese and fresh avocado

Key West Fish Sandwich \$19

Blackened Local Red Snapper, remoulade, lettuce and tomatoes

Greek Wrap \$13

Spinach wrap, hummus, Greek yogurt, tomato, onions, cucumber, smashed falafel

Pan con Bistec \$19

Ribeye Steak, onions, mayo, tomato and lettuce

MAINS**Shrimp Scampi \$24**

Garlic, olive oil and lemon. Served with focaccia

Beef Kebabs \$25

Served with pita, white rice, house salad

Local Red Snapper Francaise \$29

Served with penne

Chicken Kebabs \$15

Served with pita, white rice, house salad

Earth Platter \$15

Hummus, Greek Yogurt, Chickpeas and grilled vegetables. Served with pita chips

Churrasco & Fries \$29

Charcoal grilled skirt steak served with chimichurri and French fries

Lamb Keftedes \$17

Made in house, white rice, salsa and house salad

SUSHI APPS**Asian Ceviche* \$14**

Local snapper, salmon, shrimp, red onions, mango and sweet pepper

Hamachi Tiradito* \$19

Sliced truffled Hamachi, ponzu

Tuna Tataki* \$18

Finely sliced tuna, ponzu sauce & jalapenos

Edamame \$8**Honey Popcorn Shrimp Tempura \$14****Chicken Dumplings \$12****Shrimp Shumai \$12****Pork Gyoza \$8****Seaweed salad \$8****Crab Rangoon \$8****Salmon Sashimi* \$21**

Atlantic Salmon, Asian pear, truffle infused.

Sashimi* \$25.00

3 Tuna - 3 Salmon - 3 White fish

1 Tekka Roll (6-piece tuna or salmon)

SUSHI BOAT 2 OR 4 PERSON \$45.00 PP

Made to order, assorted platter of Chef's freshest gourmet sushi

SUSHI ROLLS**California \$12.95**

Crab, Avocado, Cucumber

Double YT* \$14.95

Chopped yellow tail, scallion, topped with sauce, thin sliced yellowtail, jalapeno and ponzu sauce

J & B Roll* \$12.95

Salmon, Cream Cheese & Scallions

Rainbow Roll* \$18.95

Kani, avocado topped w/ tuna, yellowtail, salmon & white fish

Dragon Roll \$14.95

Crab stick, shrimp tempura, cucumber topped with avocado & eel sauce

Spider Roll* \$16.95

Soft shell crab tempura, scallion, avocado & fish eggs wrapped in daikon

Titanic Roll* \$16.95

Shrimp tempura, salmon, cream cheese, avocado, crispy onions, spic y mayo, tempura flake

The Savoy Roll* (Special) \$17.95

Lobster meat, avocado, sweet chili sauce, garlic scallion. Spicy mayo, bubu arare

Crab Butter Roll \$18.95

Crab wrapped in soy paper, butter, sweet chili sauce

Salmon Skin Hand Roll* \$12.95

Fried salmon skin, cucumber, salmon, cucumber, rice, eel sauce

Ocean Roll* \$18.95

Lobster tempura, cream cheese, spicy crab salad, cucumber, avocado, eel sauce

Samurai Roll* \$18.95

Tempura shrimp, crabmeat and scallop salad, mango, avocado, scallions, spicy crab, tempura flakes, sweet chili sauce.

Kani-Su* Roll \$16.95

Crabstick, avocado & Masago rolled in cucumber (6pcs)

California Eel* \$14.95

California roll, topped with barbecue eel, eel sauce

Spicy Crazy Tuna* \$14.95

Fresh tuna strip, topped with chopped spicy tuna, crispy garlic scallion

Vegan Roll \$11.95

Assorted Veggies

DESSERTS**Original Tiramisu \$7****Red Velvet Cake \$7****Cheesecake \$7****Blaklava \$7****Galaktobouriko \$7**

Ask your server for our daily homemade dessert specials

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SPECIALTY COCKTAILS

- Bahama Mama \$ 14**
- Blue Hawaiian \$14**
- Caipirinha** passion fruit or strawberry **\$14**
- Mai Tai \$14**
- Mojito** mango, passion fruit or strawberry **\$14**
- Bloody Mary \$14**
- Sex on the Beach \$14**
- Spicy Margarita** mango or pineapple **\$14**

BEERS

- Bud Light \$ 7**
- Corona / Corona Light \$9**
- Michelob Ultra \$7**
- Isla Morada \$9**
- Heineken \$9**
- Lagunitas IPA \$9**
- Peroni \$9**
- Stella Artois \$9**
- Singha Japanese Beer \$9**
- Veza Azul \$11**
- Red Strip 11**

HALF BOTTLES

- Patron Silver Tequila \$65**
- Tito's Vodka \$65**
- Three Olives Vodka \$65**
- Botanist Gin \$65**
- Tanqueray Gin \$65**
- Bombay Sapphire \$65**
- Gentleman Jack Whiskey \$65**
- Knob Creek Bourbon \$65**
- Chivas Scotch \$65**
- Glenlivet 12 yr Scotch \$75**
- Macallan 12 yr Scotch \$75**
- Santa Margherita Pinot Grigio 2016 \$35**
- Kenwood Cabernet Sauvignon 2014 \$50**

WHOLE BOTTLES

- Hennessy \$350**
- Remy Martin \$375**
- Patron Silver \$350**
- Patron Reposado \$400**
- Belvedere \$350**
- Grey Goose \$350**
- Tito's \$300**
- Three Olives \$300**

WINES BY THE GLASS

PROSECCO & CHAMPAGNE

- Pinot Noir Rose Brut, Ambo Secco. \$12**
Lombardy - Veneto, Italy
- Prosecco D.O.C.G. Borgo Molino \$15**
Extra Dry Valdobbiadene

WHITE WINES

- Sauvignon Blanc, Galan \$10**
- Chardonnay, Galan \$10**
- Pinot Grigio D.O.C. Ciari, Borgo Molino. \$12**
Venezia, Italy
- Sauvignon Blanc Ciari, Borgo Molino \$12**
TreVenezia, Italy
- Ca Bolani Sauvignon Blanc \$13**
Friuli, Italy
- Chardonnay D.O.C. Ciari, Borgo Molino \$13**
Venezia, Italy
- Principi de Butera Chardonnay \$12**
Sicilia, Italy
- Viura Blanco Ducado de Hoja, Premium \$12**
Rioja Alta, Spain

ROSE WINES

- Rose Cabernet Sauvignon Borgo Molino \$10**
Venezia, Italy
- Renaissance Rose \$13**
Tuscany, Sangiovese, Syrah
- Rose C83 Rue Ste. Tropez, \$14**
Cotes de Provence, France

RED WINES

- Pinot Nero Ambo, Lombardy, Italy \$10**
- Malbec Rio Mendoza, Argentina \$10**
- Merlot D.O.C. Borgo Molino Venezia \$12**
- Cabernet Sauvignon Borgo Molino \$12**
Venezia Italy
- Altemura Primitivo D.O.C \$14**
Salento, Manduria, Italy
- Primitivo Premium Berselli & Solferino \$16**
Puglia, Italy

WINES BY THE BOTTLE

SPARKLING & CHAMPAGNES

- Pinot Noir Rose Brut, Ambo Secco \$50**
Lombardy - Veneto, Italy
- Zonin Prosecco D.O.C. \$50**
Italy
- Prosecco Superiore D.O.C.G. Borgo \$58**
Molino Extra Dry Valdobbiadene, Italy
- Moet Chandon Brut \$300**
- Moet Chandon Rose \$350**
- Champagne Taittinger, France \$300**
- Veuve, Brut France \$305**
- Veuve, Rose France \$350**
- Champagne Taittinger Nocturne \$450**
- Champagne Taittinger Magnum \$600**
- Dom Perignon Brut Champagne \$800**
- Dom Perignon Rose \$1,000**
Champagne, France
- Louis Roederer Cristal Brut \$1,500**
Champagne, France