



TAPAS • SEAFOOD • SANGRIA

WEEKDAY TAPAS HOURS

MONDAY - THURSDAY

**5 tapas
for
\$89.90⁺⁺**

**9 tapas
for
\$139.90⁺⁺**

**11 tapas
for
\$159.90⁺⁺**

UNLOCKS

**SANGRIA
for
\$38.00⁺⁺
PER PITCHER**

**CAVA
for
\$48.00⁺⁺
PER BOTTLE**



**Note that each dish can only be
selected ONCE in every set.**

Available for dine-in only, all day from Monday to
Thursday except public holidays, eve of public holidays
and other blackout dates.

GOLD TAPAS



Aceitunas

Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika



Gazpacho

Traditional Spanish chilled soup. Perfect all-weather soup



Pan con Tomate

Traditional Tomato Bread from Catalonia. Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast



Mixed Mushroom Salad with Chilli Vinaigrette

A refreshing Mix of Mushrooms with Arugula, Toasty Almond Crunch and House-made Tangy Chilli Vinaigrette

Jamón Serrano

A Culinary Symbol of Spain - a classic cave-aged mountain ham



Queso

Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary

HOT TAPAS



Patatas Bravas

Spanish Fried Potatoes with Salsa Brava and Herb Mayo



Champinones al Ajillo

One of Spain's most popular tapas dishes; Garlic Mushrooms

Croquetas de Jamon

Crisp fried croquettes with Cured Spanish Ham

Calamares Fritos

Crunchy Spiced Squid with Alioli

Spanish Crab Cakes

Hand shaped Pastel de Cangrejo seasoned with bay leaves, thyme and a smidge of paprika, served with house made Garlic Alioli

Chorizo al Vino

Spicy Sausage Pan-Fried in Red Wine

Albondigas en Salsa Espanola

Known around town as the best meatballs in Singapore 100% Beef Meatballs in Spicy Tomato Sauce

Gambas al Pil Pil

Sizzling Prawns in Olive Oil & Garlic

Garlic Chicken in Hot Plate

Baked Garlic Chicken with melted Manchego Cheese and Garlic confit

Mussels a la Marinera

Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce

SABIO'S ESPECIALS



Charred Padrón Peppers

Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and blackened



Grilled Cauliflower Steak

Purple Cauliflower Steak grilled to perfection, with Romesco, Toasty Almonds and Sherry Vinegar

Halibut with White Wine

Take a dive to the south of Spain with Jospir Grilled Halibut with Tomato, Fennel and Dual Colour Olives

DESSERT

Sorbet

With Almond Syrup, Orange Blossom and Biscuit Crumble

Churros

Traditional Crunchy Fried Spanish Doughnut (Choice of Chocolate or Caramel Sauce)