FRIDAY 12PM - 3.30PM

SATURDAY & SUNDAY 11.30AM - 3.30PM



ALL-YOU-CAN-EAT HANGOVER BRUNCH

\$89.90** ADD \$49.90** FOR FREE-FLOW CAVA AND SANGRIA *Limited to 2 hours

\$39.90⁺⁺ *Age 7 to 11





ALL ITEMS FREE-FLOW FROM OUR BRUNCH MENU

WITH SOFT DRINKS, JUICES, COFFEE & TEA.

ADD \$18th for PAELLA

Choose:

Pescado Squid, Sea Bass, Mussels, Shrimp Carne Chicken, Capsicum, Beef, Chorizo

Negra Mixed Seafood in Black Squid Ink Rice

Verduras Capsicum, Mushrooms, Carrots, Peas and Tomatoes

+\$2.50" **Oyster**

Hangover Brunch is subjected to availability on Public Holidays, Eve of Public Holidays and other Blackout Dates. Enjoy and order your food wisely to avoid wastage! Food wastage will be charged accordingly based on a la carte food pricing. Food items are strictly fixed and cannot be changed to other items. Food items are to be consumed within the restaurant premises as no takeaway is allowed. Sabio By The Sea reserves the right to amend the Terms & Conditions without prior notice. Prices are subjected to 10% service charge and prevailing government taxes.

Chorizo Iberico

Spanish spiced sausage made from Black Iberico Pork

Jamón Serrano

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

Gazpacho

Traditional Spanish chilled soup. Perfect all-weather soup

Aceitunas

Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika

Pan con Tomate

Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast

Sardinas en Aceite de Oliva

Sardines straight from the sea, preserved in beautiful golden olive oil

Carpaccio de Carne

Beef Carpaccio topped with Arugula Salad and Capers, finished with Olive Oil, Salt, Pepper and Lemon Zest

Boquerones

Traditional Baby White Anchovies with Pimento, Capers and Olive Oil

Queso

Platter of Spanish Cheeses: San Simon['], Idiazabal, Manchego, Mahon and Rosemary

Mixed Mushroom Salad with Chilli Vinaigrette

Mix of Mushrooms with Arugula, Toasty Almond Crunch and house-made Tangy Chilli Vinaigrette

White Anchovies Salad

Fresh Mesclun Mix with Crunchy Croutons, Grated Manchego, topped with delicately savoury White Anchovies

Patatas Bravas

Spanish Fried Potatoes with Salsa Brava and Herb Mayo

📎 Tortilla Española

Traditional Potato & Onion Omelette

Champinones al Ajillo

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

Jamon Croquetas

Crisp fried croquette filled with Cured Spanish Ham

Truffled Mushroom Croquetas

Crisp fried croquette filled with Truffled Mushrooms

Spanish Crab Cakes

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

Calamares Fritos

Crunchy Spiced Squid with Alioli

Albondigas en Salsa Espanola

Known to be the best meatballs in Singapore, 100% Beef Meatballs in Spicy Tomato Sauce

Garlic Chicken in **Hot Plate**

Baked Garlic Chicken with melted Manchego Cheese and Garlic confit

Chorizo al Vino

Spicy Sausage Pan-Fried in Red Wine

Gambas al Pil Pil

Sizzling Prawns in Olive Oil & Garlic

Mussels a la Marinera

Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce

Scallop de Azafrán

Seared Hokkaido Scallops with Creamy Saffron Sauce, Fennel and Chives

Pulpo a la Gallega

Octopus cooked in Paprika, Olive Oil & Lemon

Huevos con Todos

Soft Eggs with Runny Yolks and thin-sliced Spanish Jamon, Spiced Squid, Mushrooms and diced Tomato

Barcelona Bikini

Crusty Toast sandwiched with savoury Jamon, gooey melted Manchego and Truffle Spread

Clams with White Wine

Steamed Hamaguri Clams with Cannellini Beans, White Wine and Jalapenos

Josper-Fired 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

El Cerdo

Herb and Honey Marinated Pork Belly served with Sautéed Potatoes'

El Pulpo Grilled Octopus Leg, "Viola" Mash Potato and Paprika

Halibut with White Wine

Halibut grilled with Tomato, Fennel, Dual Colour Olives and White Wine

Helado

Ice Cream: Chocolate/Vanilla/Caramelo

Churros

Traditional Crunchy Fried Spanish Doughnut Choice of House-made Sauce: Chocolate / Caramel

Sorbet

Citrus, Orange Blossom and Almond Syrup with Biscuit Crumble

