

# PAELLA



The most iconic dish in Spanish cuisine, cooked in wide, shallow pan with saffron-flavoured rice and a sumptuous variety of ingredients.

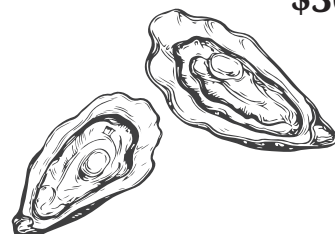
(Please allow 30-40mins wait time while it cooks to perfection)

- **Paella de Pescado** \$38  
*Squid, Sea Bass, Mussels and Shrimps*
- **Paella Negra** \$38  
*Mixed Seafood in Black Squid Ink Rice*
- **Paella de Verduras** \$38  
*A melody of Capsicum, Mushrooms, Carrots, Peas and Tomatoes*



# OYSTERS

- Ostras (Half Dozen)** \$36  
*Freshly shucked live oysters*



TAPAS • SEAFOOD • SANGRIA

# SABIO'S ESPECIALES



- **Charred Padrón Peppers** \$19  
*Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and blackened*
- **Grilled Cauliflower Steak** \$20  
*Purple Cauliflower Steak grilled to perfection, with Romesco, Toasty Almonds and Sherry Vinegar*
- Barramundi** \$32  
*Whole Barramundi Fillet with White Wine, Lime and Cilantro Butter*
- Halibut with White Wine** \$32  
*Take a dive to the south of Spain with Halibut grilled with Tomato, Fennel and Dual Colour Olives*
- **El Pulpo** \$34  
*Grilled Octopus Leg, "Viola" Mash Potato and Paprika*
- **Marisco Provençal** \$68  
*A real Spanish Seafood show-stopper; Mussels, Calamari, Prawns and Barramundi in Provençal butter cream base finished with hot Bread Butter Crumbs*



MARISCO PROVENÇAL



EL PULPO

Subject to 10% service charge and prevailing government taxes | Cashless Payments



# JAMÓN & EGGS

- Jamón Serrano** \$26  
*A Culinary Symbol of Spain - a classic cave-aged mountain ham*

- **Jamón Ibérico de Bellota** \$36  
*Made with the finest Acorn-fed Black Ibérico Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours in every slice!*

- **Huevos con Todos** \$26  
*Soft Eggs with Runny Yolks and thin-sliced Spanish Jamón, Spiced Squid, Mushrooms and diced Tomato*



# DESSERTS

- Helado** \$6  
*Choice of Ice Cream: Chocolate | Vanilla | Caramel*

- **Sorbet** \$15  
*Citrus, Orange Blossom and Almond Syrup with Biscuit Crumble*

- **Churros** \$16  
*Traditional Crunchy Fried Spanish Doughnut Choice of House-made Sauce : Chocolate / Caramel*

- Pastel de Casa** \$19  
**Salted Caramel Lava Cake**  
*House Signature Cake (Please allow 15mins wait time while it cooks to perfection)*

# SIDES

- Polka Bread** \$4
- Roasted Garlic Bread** \$6
- Mixed Salad** \$6
- "Viola" Mashed Potato** \$8
- Crisp Golden French Fries** \$8  
*(+\$4 for Truffle Fries)*





# COLD TAPAS

- Aceitunas** \$10  
Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika
- Gazpacho** \$12  
Traditional Spanish chilled soup. Perfect all-weather soup
- Pan con Tomate** \$14  
Traditional Tomato Bread from Catalonia. Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast
- Sardinas en Aceite de Oliva** \$20  
A true Spanish tradition, Sardines straight from the sea, preserved in beautiful golden olive oil. Perfect start to a meal.
- Boquerones** \$23  
Traditional Baby White Anchovies with Pimento, Capers and Olive Oil
- Carpaccio de Carne** \$24  
Beef Carpaccio - thinly-sliced Beef topped with Arugula Salad and Capers, then finished with Olive Oil, Salt, Pepper and Lemon Zest
- Queso** \$26  
Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary

# COLD CUTS

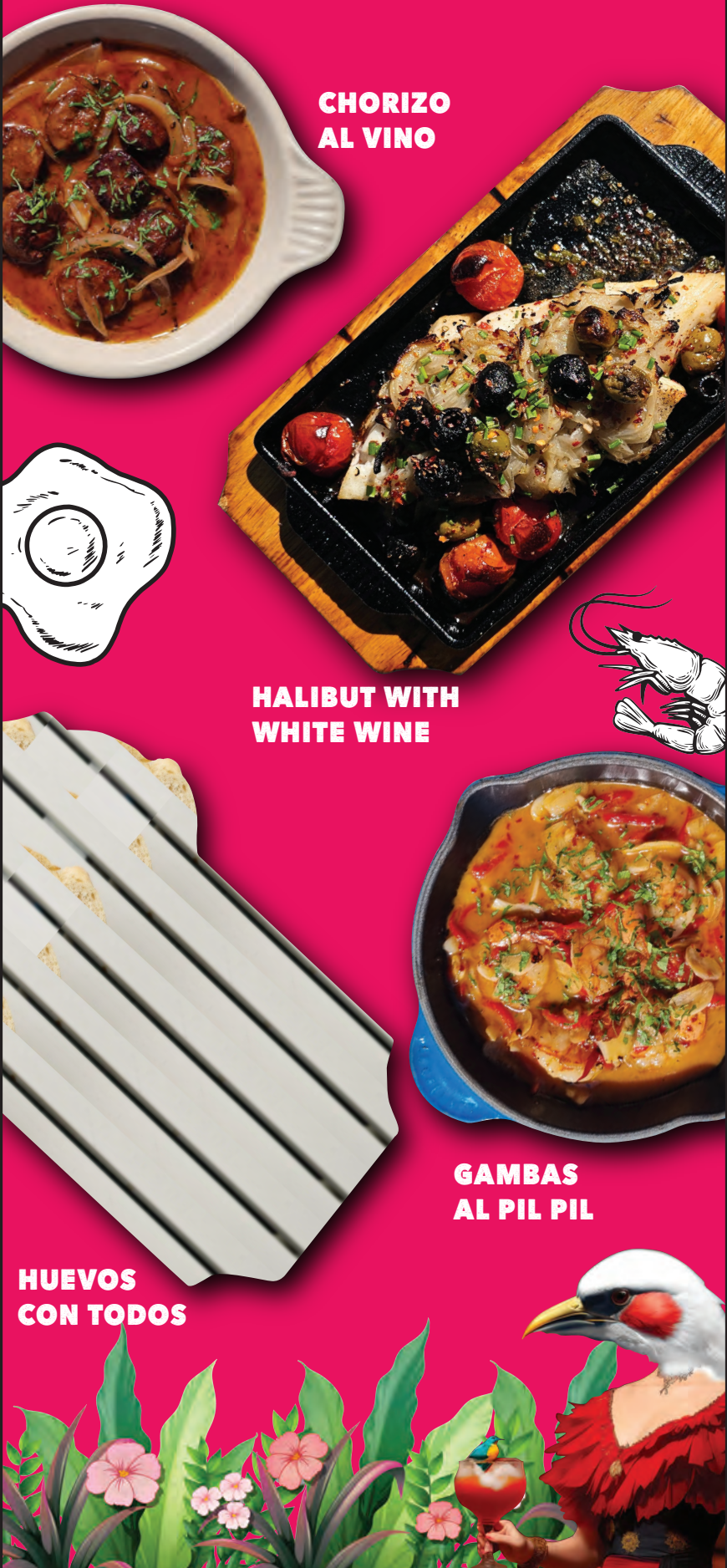
- Jamón Serrano** \$26  
A Culinary Symbol of Spain - a classic cave-aged mountain ham
- Jamón Iberico de Bellota** \$36  
Made with the finest Acorn-fed Black Iberian Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours in every slice!

# SALAD



- Mixed Mushroom Salad with Chilli Vinaigrette** \$19  
A Refreshing Mix of Mushrooms with Arugula, Toasty Almond Crunch and house-made Tangy Chilli Vinaigrette
- White Anchovies Salad** \$26  
Fresh Mesclun Mix with Crunchy Croutons, Grated Manchego, topped with delicately savoury White Anchovies

# Recomendaciones DE SABIO



# HOT TAPAS

- Patatas Bravas** \$12  
Spanish Fried Potatoes with Tomato Sauce and Herb Mayo
- Champinones al Ajillo** \$15  
One of Spain's most popular tapas dishes; Garlic Mushrooms
- Jamon Croquetas** \$19  
Crisp fried croquette filled with Cured Spanish Ham
- Truffled Mushroom Croquetas** \$19  
Crisp fried croquette filled with Truffled Mushrooms
- Calamares Fritos** \$19  
Crunchy Spiced Squid with Alioli
- Barcelona Bikini** \$19  
Bikinis are such a common sandwich in Spain! Bite into the Crusty Toast of savoury Jamon, gooey melted Manchego and Truffle Spread
- Albondigas en Salsa Espanola** \$19  
Known around town as the best meatballs in Singapore 100% Beef Meatballs in Spicy Tomato Sauce
- Garlic Chicken in Hot Plate** \$20  
Baked Garlic Chicken with melted Manchego Cheese and Garlic confit
- Chorizo al Vino** \$20  
Spicy Sausage Pan-Fried in Red Wine
- Spanish Crab Cakes** \$21  
Hand shaped Pastel de Cangrejo seasoned with bay leaves, thyme and a smidge of paprika, served with house made Garlic Alioli
- Gambas al Pil Pil** \$22  
Sizzling Prawns in Olive Oil & Garlic
- Pulpo a la Gallega** \$22  
Octopus cooked in Paprika, Olive Oil & Lemon
- Huevos con Todos** \$26  
Soft Eggs with Runny Yolks and thin-sliced Spanish Jamon, Spiced Squid, Mushrooms and diced Tomato
- Mussels a la Marinera** \$26  
Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce
- Scallops de Azafrán** \$28  
Seared Hokkaido Scallops with Creamy Saffron Sauce, Fennel and Chives