

## A word for the wise



Spanish Tapas originated more than 700 years ago in the province of Cádiz. Legend has it that King Alfonso X stopped for refreshment at a local tavern on the coast. It was a hot and windy day, so the waiter kindly covered the king's glass with a thin slice of cured ham to protect it. The king enjoyed the ham and noticed how it complemented the sherry while stopping the alcohol from going to his head, so he ordered another with the same 'tapas' (meaning 'a cover' in Spanish).

Shortly after, the king decreed that all taverns serve alcoholic drinks with tapas. Bars sprang up all over Spain, with a variety of tasty treats covering the drinks. The king's good judgment soon earned him the name 'el Sabio' (the wise one). Some say he was called el Sabio for his many and varied contributions to culture, yet we like to believe his greatest gift was the humble tapas bar.

So in homage to el Sabio we named our first tapas place in 2011 on Duxton Hill.

And now in Sentosa Cove, the legend lives on...

# Sabio's Paella

*Please allow 30-40 minutes cooking time for Paella*



## Paella de Pescado

*Squid, Sea Bass, Mussels, Shrimp*

## Paella de Carne

*Chicken, Capsicum, Beef, Chorizo*

Small / Large

32 / 55

## Paella Negra

*Mixed Seafood in Black Squid Ink Rice*

## Vegan Paella de Pescado <sup>VG</sup>

*Plant-based Prawns and Plant-Based Calamari*

# Josper Grill Spanish Charcoal Oven

## Josper-Fired Padrón Peppers <sup>VG</sup>

18

*Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and black in our Charcoal grilled Josper oven*

## Espárrago

20

*Grilled Asparagus, Serrano Ham, Soft Egg, Paprika & Sherry Vinaigrette*

## The Sabio Burger

24

*Juicy Josper-grilled Beef Patty with Queso Manchego, fresh Guacamole, Arugula and housemade spicy Paprika Mayonnaise, served with a side of Golden Crisp French Fries*



## El Cerdo

28

*Herb and Honey Marinated Pork Belly served with Sautéed Potatoes*

## Atún a la Parrilla

29

*Grilled Tuna Steak served with Arugula Salad & Tomato Spicy Salsa*



## El Pulpo

32

*Grilled Octopus Leg, "Viola" Mash Potato and Paprika*



## Josper Fiesta Specialties

*All Josper Fiesta Specialties comes with your choice of one Side or Sauce  
Josper Fiesta Specialties items are not applicable for selection during Hangover Brunch.*

<b>Beef Ribeye, 250g</b>	39
<i>With generous marbling of fat throughout, the ribeye is rich, tender, juicy and full of flavour.</i>	
<b>Poulet Spring Chicken, 1kg</b>	58
<i>Grilled whole Spring Chicken spiced with Spanish Spices and Crispy Garlic</i>	
<b>Chuleta de Cerdo, 600g</b>	68
<i>Tender Grilled Pork Chops glazed with Quince Paste</i>	
<b>Boston Lobster, 450g</b>	68
<i>Grilled Boston Lobster topped with Garlic Butter and melted Manchego Cheese</i>	
<b>Barramundi, 800g</b>	88
<i>Whole Barramundi Fillet with White Wine, Lime and Cilantro Butter</i>	
<b>Côte de Boeuf, 1kg</b>	138
<i>The bone-in Côte de Boeuf is truly a meat lover's delight! One of the best cuts for enjoying beef, the meat is cooked with a crusty and salty exterior, and juicy interior. Grilled and served sliced by the team, perfect for sharing!</i>	

## Sides & Sauces

<i>Spicy Tomato Salsa   Chimichurri Sauce   Polka Bread</i>	4
<i>Roasted Garlic Bread   Mixed Salad</i>	6
<i>“Viola” Mashed Potato   Mini Truffle Bread Sticks   Crisp Golden French Fries</i>	8

## Jamón & Chorizo

*Cold Cuts from Spain (50g)*

**Chorizo Ibérico** 18

*Special Sausage from the Black Ibérico Pig*

**Spicy Pepperoni** 18

*Cured Pork and Beef*

**Jamón Serrano** 19



*Thinly-sliced Dry-Cured Ham made from White Pig, salted and dried in cool “sierra” mountain air*

**Jamón Ibérico de Bellota** 28



*Using only the finest acorn-fed Black Ibérico pigs from the mountains of Spain, the magnificent marbling of fat and sweet tasting meat can only be found in this specific heritage of pig, with every slice bursting with a robust flavour!*

## Oysters

**Ceviche de Ostra** 26

*Oyster Ceviche served with Corn Tortilla Chips*

**Ostras (Half Dozen)** 36

*Freshly-shucked oysters that are fleshy, silky smooth and wonderfully creamy in texture*

**Ostras con Granita de Gazpacho (Half Dozen)** 40

*Freshly-shucked oysters topped with Gazpacho Granita*

**Ostras con Granita de Sangria (Half Dozen)** 44

*Freshly-shucked oysters topped with Sangria Granita*

**Mixed selection of freshly-shucked Oysters with Gazpacho & Sangria Granita (3 pieces each)** 42

## Salads

**Chorizo Al Vino Ensalada** 19  
*Mixed Salad of Chorizo Vino, Soft Egg & Croutons*



**Ensalada de Espinacas <sup>V</sup>** 22  
*Salad of Baby Spinach, Goat Cheese, Red Onion,  
Fresh Tomatoes & Walnuts*

## Vegan Specialties

**Vegan Fish Fingers with Spanish Smoked Paprika <sup>VG</sup>** 12  
*Golden fried Plant-Based Fish Fingers seasoned with Smoky  
Spanish Paprika*

**Vegan Calamares a la Plancha <sup>VG</sup>** 14  
*Plant-Based Pan-Fried Calamari cooked in Spiced Paprika  
and Extra Virgin Olive Oil*



**Vegan Gambas al Pil Pil <sup>VG</sup>** 18  
*Sizzling Plant-Based Prawns cooked with Pimentos,  
Olive Oil & Garlic*

**Vegan Paella de Pescado <sup>VG</sup>** 32/55  
*Traditional Spanish Paella with Plant-based Prawns and  
Plant-Based Calamari*

## Cold Tapas

**Gazpacho** <sup>VG</sup> 10  
*Traditional Spanish chilled soup. Perfect all-weather soup*

**Aceitunas** <sup>VG</sup> 10  
*Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika*



**Pan con Tomate** <sup>VG</sup> 12  
*Traditional Tomato Bread from Catalonia. Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Toast*

**Caviar de Berenjenas** <sup>VG</sup> 14  
*Caviar of Eggplant slow-roasted Garlic Toast*

**Carpaccio de Carne** 19  
*Beef Carpaccio – thinly-sliced Beef topped with Arugula Salad and Capers, then finished with Olive Oil, Salt, Pepper and Lemon Zest*

**Pan Con Sardinias** 19  
*Baby Sardines served with Toasted Bread*

**Ceviche de Gambas** 20  
*Tiger Prawns Ceviche served with Corn Tortilla Chips*



**Queso** <sup>V</sup> 23  
*Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary*

## Hot Tapas

**Patatas Alioli** <sup>V</sup> 10  
*Fried Potatoes with Garlic Mayonnaise*

**Tortilla Española** <sup>V</sup> 14  
*Traditional Potato & Onion Omelette*



**Champiñones al Ajillo** <sup>V</sup> 14  
*One of Spain's most popular tapas dishes; Garlic Mushrooms*

**Croquetas** 16  
*Select one variety:  
Jamón (Ham) or Hongos Porcini Trufados (Truffled Mushroom)* <sup>V</sup>

**Calamares Fritos** 18  
*Crunchy Spiced Squid with Alioli*

**Chorizo al Vino** 18  
*Spicy Sausage Pan-Fried in Red Wine*



**Calamares a la Plancha** 18  
*Spicy Pan-Fried Calamari cooked in Extra Virgin Olive Oil & Butter*

**Albóndigas en Salsa Española con Tomate** 19  
*Known around town as the best meatballs in Singapore  
100 % Beef Meatballs in Spicy Tomato Sauce*



**Gambas al Pil Pil** 20  
*Sizzling Prawns in Olive Oil & Garlic*

**Pulpo a la Gallega** 20  
*Octopus cooked in Paprika, Olive Oil & Lemon*



**Vieiras en Salsa de Cava** 24  
*Sea Scallops with White Wine Sauce*

**Mejillones a la Marinera, 350g** 24  
*Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce*

## Desserts

**Helado de Chocolate** 6  
*Chocolate Ice Cream*

**Helado de Vanilla** 6  
*Vanilla Ice Cream*

**Helado de Caramelo** 6  
*Caramel Ice Cream*

**Churros** 14  
*Traditional Crunchy Fried Spanish Doughnut*  
*(Choice of house-made chocolate or caramel sauce)*

***House Signature Dessert*** 18



**Pastel de Mantequilla Salada Caramelo de Lava**  
*Salted Caramel Lava Cake*  
*(Please allow a wait time of 15 minutes while it cooks to perfection)*



= **Pedro El Torero's Choice**