

## OYSTERS


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

## JAMON & EGGS

Classic Spanish Starters

- 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



Huevos con Todos

## SIDES

- Spicy Tomato Salsa ----- \$4  
Chimichurri Sauce ----- \$4  
Polka Bread ----- \$4  
Roasted Garlic Bread ----- \$6  
Mixed Salad ----- \$6  
"Viola" Mashed Potato ----- \$8  
Crisp Golden French Fries ----- \$8  
+ \$4 for Truffle Fries

## JOSPER GRILL

SPANISH CHARCOAL OVEN

-  **Josper-Fired 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
- El Cerdo** ----- \$28  
Herb and Honey Marinated Pork Belly served with Sautéed Potatoes
- Halibut with White Wine** ----- \$32  
Take a dive to the south of Spain with Josper Grilled Halibut with Tomato, Fennel and Dual Colour Olives
-  **Barramundi** ----- \$32 / \$58  
Whole Barramundi Fillet with White Wine, Lime and Cilantro Butter
-  **El Pulpo** ----- \$34  
Grilled Octopus Leg, "Viola" Mash Potato and Paprika
- Chuleta de Cerdo** ----- \$38  
Tender Grilled Pork Chop glazed with Quince Paste
- Beef Ribeye** ----- \$48  
With generous marbling of fat throughout, the ribeye is rich, tender, juicy and full of flavour
- Picanha Steak (Rump Cap)** ----- \$68  
Known to be a queen jewel of butchers for its intense meaty flavour and robustness, made even better with the flame of the Josper Grill
-  **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
- Côte de Boeuf** ----- \$148  
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 salty exterior and juicy inside. Grilled and served sliced, perfect for sharing!



Paella de Pescado

Paella Negra

## PAELLA

\$38

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**  
Squid, Sea Bass, Mussels, Shrimps

**Paella de Carne**  
Chicken, Capsicum, Beef, Chorizo

**Paella Negra**  
Mixed Seafood in Black Squid Ink Rice

 **Paella de Verduras**  
A melody of Capsicum, Mushrooms, Carrots, Peas and Tomatoes

Paella de Verduras

## 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)



# 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

- Chorizo Ibérico** ----- \$19  
Special sausage from the Black Ibèrian Pig
- Jamón Serrano** ----- \$26  
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-  **Jamón Ibérico de Bellota** ----- \$36  
Made with the finest Acorn-fed Black Ibèrian 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

 Sabio's Recommendations  Vegetarian

# HOT TAPAS

-  **Patatas Bravas** ----- \$12  
Spanish Fried Potatoes with Tomato Sauce and Herb Mayo
-  **Tortilla Española** ----- \$14  
Traditional Potato & Onion Omelette
-  **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 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 Española** ----- \$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

Prices are subjected to 10% service charge and prevailing government taxes | Cashless payments