

### **OYSTERS**

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

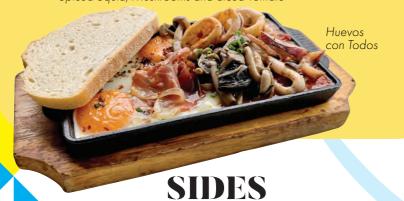
## JAMON & EGGS

**Classic Spanish Starters** 

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

👩 Jamón Ibérico de Bellota ----- \$36 Made with the finest Acorn-fed Black Ibérian 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



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

Ø	Josper-Fired Padrón Peppers	\$19
	Grilled Cauliflower Steak Purple Cauliflower Steak grilled to perfection, with Romesco, Toasty Almonds and Sherry Vinegar	\$20
	El Cerdo Herb and Honey Marinated Pork Belly served with Sautéed Potatoes	\$28
	Halibut with White Wine Take a dive to the south of Spain with Josper Grilled Halibut with Tomato, Fennel and Dual Colour Olives	\$32
0	Barramundi Whole Barramundi Fillet with White Wine, Lime and Cilantro Butter	\$32 / \$5
0	El Pulpo Grilled Octopus Leg, "Viola" Mash Potato and Paprika	\$34
	Chuleta de Cerdo Tender Grilled Pork Chop glazed with Quince Paste	\$38
	Beef Ribeye With generous marbling of fat throughout, the ribeye is rich, tender, juicy and full of flavour	\$48
	Picanha Steak (Rump Cap) 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	\$68
0	Marisco Provençal	\$68
	Côte de Boeuf 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!	\$148



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 Verdu

# DESSERTS

HeladoChioce of Ice Cream: Chocolate   Vanilla   Caramel	\$6
Sorbet	\$15
Churros	\$16
Pastel de Casa	\$19

(Please allow 15mins wait time while it cooks to perfection)







# COLD TAPAS

Aceitunas Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika	\$10
Gazpacho Traditional Spanish chilled soup. Perfect all-weather soup	\$12
Pan con Tomate  Traditional Tomato Bread from Catalonia. Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast	\$14
Sardinas en Aceite de Oliva	\$20 Pan co
Boquerones  Traditional Baby White Anchovies with Pimento, Capers and Olive Oil	\$23
Carpaccio de Carne	\$24
Queso  Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary	\$26





Ø	Patatas Bravas	\$12
Ø	Tortilla Española Traditional Potato & Onion Omelette	\$14
Ø	Champinones al Ajillo One of Spain's most popular tapas dishes; Garlic Mushrooms	\$15
	Jamon Croquetas Crisp fried croquette filled with Cured Spanish Ham	\$19
Ø	Truffled Mushroom Croquetas Crisp fried croquette with Truffled Mushrooms	\$19
	Calamares Fritos Crunchy Spiced Squid with Alioli	\$19
0	Barcelona Bikini	\$19
0	Albondigas en Salsa Española Known around town as the best meatballs in Singapore 100% Beef Meatballs in Spicy Tomato Sauce	\$19
	Garlic Chicken in Hot Plate	\$20
0	Chorizo al Vino	\$20
	Spanish Crab Cakes	\$21
0	Gambas al Pil Pil	\$22
	Pulpo a la Gallega Octopus cooked in Paprika, Olive Oil & Lemon	\$22
0	Huevos con Todos	\$26
•	Mussels a la MarineraLive Local Mussels cooked with Red Wine and Spicy Tomato Sauce	\$26
	Scallops de Azafrán	\$28

Sabio's Recommendations

White Anchovies



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