

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' (a cover).

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've named our tapas place on Duxton Hill after him.

DHM Gourmet Catering available

We provide catering for private functions and corporate events. Every detail will be specially crafted and delivered right to your event. We specialize in French, Italian & Spanish Cuisine. Email catering@deliciae.sg for more information.

Sandwiches

Queso y Aguacate	12
<i>Cheese & guacamole open face sandwich</i>	
Pantumaca	14
<i>Toasted bread with tomato, manchego cheese & jamon</i>	
Sándwich de jamón y queso derretido	18
<i>Soft baguette, Serrano ham, herbs butter & melted Manchego</i>	
Ostras fritas	16
<i>Hiroshima Bay deep fried oysters with garlic & Spanish paprika mayonnaise</i>	

Set Lunch

1 Starter, 1 Main Course & Choice of 1 Soft drink or 1 Juice

Fresh Tomato Gazpacho with Bread Crouton

or

Small Cold Cuts Platter

Chorizo Iberico, Salchichon Trufa, Lonzino Chilli



Pan Fried Clams in Garlic Cream Sauce with bread

or

Serrano Sandwich

or

Tortilla Espanola Con Chorizo with salad

or

Beef Meat Ball in Spicy Tomato Sauce with salad

or




Capsicum Chicken with Manchego Cheese with salad





18

Add \$4 for a Dessert (churros or ice cream)




Cold Tapas

	Gazpacho	8
	<i>Cold tomato soup</i>	
	Pan con tomate	7
	<i>Fresh tomato bread</i>	
	Aceitunas	10
	<i>Spicy or anchovies olives</i>	
	Boquerones en vinagre	10
	<i>Anchovies in vinegar</i>	
	Pimientos marinados caseros	12
	<i>Homemade marinated capsicum</i>	
	Tostada de ajo y caviar de berenjenas	12
	<i>Caviar of eggplant on roasted garlic toast</i>	
	Pan con boquerones y tapenade	12
	<i>Mini baguette with green olives tapenade & anchovies</i>	
	Sardinas en tomate	14
	<i>Sardines in tomato sauce</i>	
	Rillettes sardinas	14
	<i>Sardines rillettes served with black olive ciabatta toast</i>	
	Caballa en aceite de oliva	15
	<i>Mackerel in olive oil</i>	
	Chipirones rellenos en aceite de oliva	17
	<i>Stuffed baby squid in olive oil</i>	
	Ensalada de atun	18
	<i>Grilled tuna fillet salad with fresh salsa & rucola</i>	
	Xatonado	20
	<i>Salad of tuna confit, anchovy, salted cod & capsicum vinaigrette</i>	
	Ensalada de queso de cabra	18
	<i>Salad of baby spinach, fresh goat cheese, red onions, cherry tomatoes & walnut</i>	
	Queso	21
	<i>Assorted Spanish cheese</i>	

Hot Tapas

Patatas alioli	9
<i>Fried potatoes with garlic mayonnaise</i>	
Champiñones al ajillo	12
<i>Garlic mushrooms</i>	
Tortilla española	12
<i>Traditional potato & onion omelette</i>	
Tortilla española con chorizo	13
<i>Traditional Spanish omelette with chorizo</i>	
Verduras a la parrilla con aceite de oliva	11
<i>Mixed grilled vegetables with extra virgin olive oil</i>	
Croquetas	12
<i>Manchego cheese croquettes</i>	
 Croquetas de jamón	14
<i>Ham croquettes</i>	
Pulpo a la gallega	18
<i>Octopus cooked in paprika, olive oil & lemon</i>	
Calamares a la plancha	12
<i>Pan-fried calamari</i>	
Chorizo al vino	13
<i>Spicy sausage pan-fried in red wine</i>	
 Albóndigas en salsa española con tomate	13
<i>Beef meatballs in spicy tomato sauce</i>	
Pimientos del piquillo rellenos de pollo picado	14
<i>Marinated capsicum stuffed with minced chicken</i>	
Mejillones	15
<i>Black mussels with Spanish white wine</i>	
Almejas al ajillo	15
<i>Clams in garlic sauce</i>	

Hot Tapas

	Pincho moruno de pollo al ajillo y queso <i>Chicken in garlic queso manchego</i>	16
	Vieiras en salsa de cava <i>Sea scallops with sparkling white wine sauce</i>	18
	Gambas al pil pil <i>Sizzling prawns in virgin olive oil & garlic</i>	17
	Médula asada con tostada baguette de mantequilla de jamon serrano <i>Grilled bone marrow, toasted baguette with Serrano butter</i>	20
	Chuleta de Cordero a la parrilla <i>Grilled Lamb Cutlet</i>	22
	Fideua Tinta <i>Squid ink Spanish noodle "paella" with seafood</i>	26

Recipe by *Angela May*

Acclaimed Culinary Host & TV Presenter



Pulpo con Sofrito 15

Baby octopus, sunny side up egg, sofrito mushroom pickle

Jamón / Ham

	50g	100g
Jamón Serrano	16	28
<i>Dry cured Serrano mountain ham</i>		
Jamón Ibérico de Bellota	22	39
<i>Special aged ham from the black acorns-fed only Iberian pig</i>		

Chorizo

The best known of Spanish sausages

50g - \$14 100g - \$24

Chorizo Ibérico

Paprika sausage made from Iberian black pig

Spicy Pepperoni

Spicy beef & pork sausage

Salchichón Ibérico

Peppered sausage

Lomo Ibérico

Cured pork loin

Lonzino Chili

Dry cured pork loin

Fennel Salami

Fennel centered pork sausage

Beef Bresaola

Air-dried salted beef

Coppa Ham

Dry cured pork

Salchichón Trufa


Truffle sausage

Enhance the Flavor!

**Add \$4 for 1 Scoop of Melon Sorbet with
your Jamón / Chorizo of choice**

Torero's Cold Cut Platter	Small	Big
<i>A selection of Spanish ham and sausages</i>	29	39

Desserts

Helado de caramelo salado	6
<i>Salted caramel gelato</i>	
Helado de vainilla a la tahitian	6
<i>Vanilla gelato</i>	
Sorbete de melón	6
<i>Melon sorbet</i>	
Crema catalana	9
<i>Catalan custard</i>	
 Churros	11
<i>Crunchy fried dough Spanish doughnut</i>	
<i>Choice of homemade chocolate or caramel Sauce</i>	

House's Signature Dessert

Pastel de mantequilla salada caramelo de lava	16
<i>Salty butter caramel lava cake (please allow 15 minutes)</i>	



= PEDRO EL TORERO'S CHOICE!!

Wine List

Cava			
N.V.	Codorniu Clasico		Glass 16 Bottle 74
Champagne			
N.V.	Delamotte Brut	Champagne	Glass 18 Bottle 89
White			
2015	Puerto Alicante <i>Chardonnay</i>	Alicante	Glass 16 Bottle 74
2014	Angosta Blanco <i>Sauvignon Blanc</i>	Valencia	Glass 18 Bottle 84
2013	Paco Y Lola <i>Albariño</i>	Rias-Baixas	Glass 20 Bottle 94
Rose			
2014	Viñas de Vero 'Luces' <i>Merlot, Tempranillo, Syrah</i>	Somontano	Glass 18 Bottle 84
Red			
2013	La Tribu, Bodegas El Angosto <i>Monastrel, Syrah, Granacha</i>	Valencia	Glass 16 Bottle 74
2012	Beronia - Crianza <i>Tempranillo</i>	Rioja	Glass 18 Bottle 84
2012	Viñas de Vero 'Luces' <i>Tempranillo, Cabernet Sauvignon, Syrah</i>	Somontano	Glass 20 Bottle 94

Wine List

White

2015	Legaris Verdejo	Rueda	89
2013	Perro Verde	Rueda	90
2013	Pazo de Señorans, Albariño	Rías Baixas	99
2010	Marques de Murrieta Capellanía	Rioja	109
2012	Cerveles Celler Cerveles Blanc	Catalunya	125

Red

2013	Bodegas Hermanos Pascuas	Ribera del Duero	89
2013	Barbazul	Tierra de Cadiz	89
2015	Matsu El Picaro	Toro	99
2014	Nita	Bierzo Priorat	105
2011	Venta La Ossa	Castilla	109
2010	Vins Pomal Reserva	Rioja	110
2012	L'Equilibrista	Catalunya	115
2014	Dido – Organic Wine	Montsant	120
2014	Flores De Callejo	Ribera del Duero	125
2011	Marqués de Murrieta Reserva	Rioja	130
2013	Bodegas Emilio Moro	Ribera del Duero	139
2007	Marqués de Murrieta Gran Reserva	Rioja	165
2011	Psi – Dominio de Pingus	Ribera del Duero	198

Sabio's Sangria

Based on popular wine punches circling Europe at the time, Sangria boasts an assortment of fruits stewed in a claret base mixed with soda water and sugar.

Its rich flavour and light body made it an instant hit, especially during summer months, as its chilled and refreshing taste is the perfect remedy for the heat. Soon it was served at parties of all sizes – from small restaurant gatherings to extravagant aristocratic lawn parties.

Its popularity grew throughout Spain until it made its international debut at the 1964 World's Fair in New York.

Even though its market has expanded, the spirit of Sangria lives on in its making. Its beauty is in its flexibility. Combinations and quantities of fruit and wine can be refined until a blend reaches perfection.

At Sabio, we have entered into the long history of Sangria with our own perfected recipe.

<u>Red Sangria</u>	Glass	12
	1 Litre Jug	49
<u>White Sangria</u>	Glass	12
	1 Litre Jug	49

Beer Selection

Draught Selection

San Miguel	½ Pint	9
	Pint	14
Hoegaarden	½ Pint	9
	Pint	14
Leffe blonde	½ Pint	10

By The Bottle

Estrella Galicia	13
Estrella Galicia Cerveza Pilsen	13

Spirits & Liquors

Stolichnaya Vodka • Gordon's Gin • Jose Cuervo Especial Tequila • Bacardi White Rum • St Remy v.s.o.p. Brandy	14
Martini Bianco • Martini Rosso • Martini dry Amaretto • Baileys • Campari	16
Tanqueray Gin • Bombay Sapphire • Absolut Absolut Raspberry • Jack Daniel • Jim Bean White	16
Grey Goose Vodka • Patron Silver • Hendrick's Gin	18

Whiskey

Dewar's 'White Label'	14
Johnny Walker Black Label	15
Macallan 12 Years Old	18

Spanish Sherry

Cream Isabella	12
Amontilladotio Tio Diego	16
Oloroso Solera	24

Other Beverages

Evian (still)	8.50
Badoit (sparkling)	9.50
Coca-Cola, Coca Light, Tonic Water, Soda, Sprite	5
Pineapple, Orange, Cranberry, Apple, Mango, Lime Juice	6
Espresso	5
Cappuccino, Long Black	6
Tea	5
<i>English Breakfast, Earl Grey, Mint, Herbal</i>	

Sabio Shots!

Alisterito	14
<i>Vodka, melon liqueur</i>	
Duxton Tropical	14
<i>Coconut liqueur, pineapple juice</i>	
Tracirita	14
<i>Vodka, cranberry juice</i>	
Sabio 05	14
<i>Gin, triple sec, pineapple drops</i>	
G.T.O	14
<i>Gin, triple sec, orange juice</i>	
Sol Rojo	14
<i>White rum, grenadine juice</i>	
El Matador	14
<i>Tequila, pineapple juice, sugar syrup</i>	
El Bola	
<i>Melon liqueur, vodka, top up with cava</i>	
Agavo Loco	14
<i>Tequila, coconut liqueur, grenadine juice</i>	
Caramelo	14
<i>Kahlua, amaretto, baileys cream</i>	

Spirits by the Bottle

(inclusive of 4 mixers)

Gin

Gordon's	145
Tanqueray	185

Vodka

Stolichnaya	145
Grey goose	270

Whisky

Dewar's 'White Label'	145
Johnnie Walker Black Label	220
Macallan 12	285

Brandy

St Remy VSOP	140
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Tequila

Jose Cuervo Especial	160
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Rum

Bacardi white	160
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Sherry

Amontillado Tio Diego	140
Cream Isabela	120
Oloroso Solera	250