

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>	
	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
Fried potatoes with garlic mayonnaise

Champiñones al ajillo 12
Garlic mushrooms

Tortilla española 12
Traditional potato & onion omelette

Tortilla española con chorizo 13
Traditional Spanish omelette with chorizo

Verduras a la parrilla con aceite de oliva 11
Mixed grilled vegetables with extra virgin olive oil

Croquetas 12
Manchego cheese croquettes



Croquetas de jamón 14
Ham croquettes

Pulpo a la gallega 18
Octopus cooked in paprika, olive oil & lemon

Calamares a la plancha 12
Pan-fried calamari

Chorizo al vino 13
Spicy sausage pan-fried in red wine






Albóndigas en salsa española con tomate 13
Beef meatballs in spicy tomato sauce

Pimientos del piquillo rellenos de pollo picado 14
Marinated capsicum stuffed with minced chicken

Mejillones 15
Black mussels with Spanish white wine

Almejas al ajillo 15
Clams in garlic sauce

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

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

Salted caramel gelato

Helado de vainilla a la tahitian 6

Vanilla gelato

Sorbete de melón 6

Melon sorbet

Crema catalana 9

Catalan custard



Churros 11

Crunchy fried dough Spanish doughnut

Choice of homemade chocolate or caramel Sauce

House's Signature Dessert

Pastel de mantequilla salada caramelo de lava 16

Salty butter caramel lava cake (please allow 15 minutes)



= PEDRO EL TORERO'S CHOICE!!

Wine List

Cava

Codorniu Clasico		Glass	16
		Bottle	74

Champagne

Delamotte Brut	Champagne	Glass	18
		Bottle	89

White

Puerto Alicante	Alicante	Glass	16
<i>Chardonnay</i>		Bottle	74

Angosta Blanco	Valencia	Glass	18
<i>Sauvignon Blanc</i>		Bottle	84

Paco Y Lola	Rias-Baixas	Glass	20
<i>Albariño</i>		Bottle	94

Rose

Viñas de Vero 'Luces'	Somontano	Glass	18
<i>Merlot, Tempranillo, Syrah</i>		Bottle	84

Red

La Tribu, Bodegas El Angosto	Valencia	Glass	16
<i>Monastrel, Syrah, Granacha</i>		Bottle	74

Beronia - Crianza	Rioja	Glass	18
<i>Tempranillo</i>		Bottle	84

Viñas de Vero 'Luces'	Somontano	Glass	20
<i>Tempranillo, Cabernet Sauvignon, Syrah</i>		Bottle	94

Wine List

White

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

Red

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