

**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](mailto:catering@deliciae.sg) for more information.

## **Set Lunch**

**1 Starter, 1 Main Course, 1 Side Dish,  
Choice of 1 Soft drink or 1 Juice**

**Fresh Tomato Gazpacho with Bread Crouton**

or

**Small Cold Cuts Platter**

Chorizo Iberico, Salchichon Trufa, Lonzino



Pintxos of the Day

or

Tiger Prawns with Virgin Olive Oil & Garlic

or

Tortilla Espanola Con Chorizo

or

Beef Meatballs in Spicy Tomato Sauce

or

Capsicum Chicken with Manchego Cheese

or

Spanish Tomato Rice with Shrimp & Sunny Side up Egg



## **Side Dishes**

Side Salad

or

Toasted Bread



**18**

**(Not applicable on Sat, Sun & PH)**



## Pintxos

(min 2 pcs of each)

pronounced as "peen-chos"

A typical snack of the Basque Country and Navarre

### **Jamón**

4

*Serrano with Manchego Cheese & Lombard Pepper Skewer*

### **Sardinas**

4

*Baby Sardines with Marinated Tomato*

### **Salmón**

4

*Salmon Ceviche with Cherry Tomato Skewer*

### **Boquerones**

4

*Anchovy with Tapenade & Olive Skewer*

### **Aguacate**

4

*Guacamole with Goat Cheese*

### **Atún**

4

*Bell pepper stuffed with Tuna and Lombard Pepper*

## 'Fiesta de Tapas'

**5 tapas \$58++**  
**(2-3pax)**

**8 tapas \$88++**  
**(4-5pax)**

**12 tapas \$128++**  
**(6-8pax)**

### **Pintxos (3 pieces)**

#### **Encurtido en vinagre**

*Mixed Vegetable Pickles*

#### **Boquerones en vinagre**

*Anchovies in vinegar*

#### **Tostada de ajo y caviar de berenjenas**

*Caviar of eggplant on roasted garlic toast*

#### **Carpaccio de Pulpo**

*Octopus Carpaccio with spanish paprika, onion pickles & red radish*

#### **Pan con tomate**

*Fresh tomato bread*

#### **Champiñones al ajillo**

*Garlic mushrooms*

#### **Croquetas de jamón**

*Ham croquettes*

#### **Chorizo al vino**

*Spicy sausage pan-fried in red wine*

#### **Albóndigas en salsa española con tomate**

*Beef meatballs in spicy tomato sauce*

#### **Gambas al pil pil**

*Sizzling prawns in virgin olive oil & garlic*

#### **Churros**

*Crunchy fried dough Spanish doughnut*

*Choice of homemade chocolate or caramel Sauce*

#### **Gazpacho**

*Cold tomato soup*

#### **Aceitunas**

*Spicy or anchovies olives*

#### **Pimientos marinados caseros**

*Homemade marinated capsicum*

#### **Patatas alioli**

*Fried potatoes with garlic mayonnaise*

#### **Ceviche de Gambas**

*Tiger Prawns Ceviche served with Corn Tortilla Chips*

#### **Patatas Bravas**

*Fried Potato with tomato sauce and melted cheese*

#### **Tortilla española con chorizo**

*Traditional Spanish omelette with chorizo*

#### **Calamares a la plancha**

*Pan-fried calamari*

#### **Mejillones**

*Black mussels with Spanish white wine*

#### **Crema Catalana**

*Catalan Custard*

*All New*

**All You Can Eat @ \$59.90++**

*Choose from the entire a la carte menu except the Jamón Ibérico de Bellota*

**Terms and conditions apply**

**LAST FOOD ORDER:**

**MONDAY-THURSDAY: 10:30pm | FRIDAY-SATURDAY: 11:30pm | SUNDAY: 10pm**

## Cold Tapas

<b>Gazpacho</b>	8
<i>Cold tomato soup</i>	
 <b>Pan con tomate</b>	8
<i>Fresh tomato bread</i>	
 <b>Encurtido en vinagre</b>	8
<i>Mixed Vegetable Pickles</i>	
<b>Aceitunas</b>	8
<i>Spicy or anchovies olives</i>	
<b>Boquerones en vinagre</b>	10
<i>Anchovies in vinegar</i>	
<b>Pimientos marinados caseros</b>	10
<i>Homemade marinated capsicum</i>	
<b>Tostada de ajo y caviar de berenjenas</b>	12
<i>Caviar of eggplant on roasted garlic toast</i>	
 <b>Pan Con Sardinias</b>	18
<i>Baby Sardines served with Toasted Bread</i>	
 <b>Ceviche de Gambas</b>	18
<i>Tiger Prawns Ceviche served with Corn Tortilla Chips</i>	
 <b>Ensalada de Chorizo</b>	18
<i>Chorizo Salad</i>	
<b>Ensalada de atun</b>	18
<i>Grilled tuna fillet with fresh salsa &amp; rucola</i>	
<b>Ensalada de queso de cabra</b>	18
<i>Salad of baby spinach, fresh goat cheese, red onions, Semi dried tomatoes &amp; walnut</i>	
 <b>Carpaccio de Pulpo</b>	18
<i>Octopus Carpaccio with spanish paprika, onion pickles &amp; red radish</i>	
<b>Queso</b>	21
<i>Assorted Spanish cheese</i>	

## Hot Tapas

<b>Patatas alioli</b>	9
<i>Fried potatoes with garlic mayonnaise</i>	
<b>Patatas Bravas</b>	10
<i>Fried Potato with tomato sauce and melted cheese</i>	
<b>Champiñones al ajillo</b>	12
<i>Garlic mushrooms</i>	
<b>Tortilla española</b>	12
<i>Traditional potato &amp; onion omelette</i>	
<b>Tortilla española con chorizo</b>	13
<i>Traditional Spanish omelette with chorizo</i>	
<b>Verduras a la parrilla con aceite de oliva</b>	11
<i>Mixed grilled vegetables with extra virgin olive oil</i>	
<b>Croquetas</b>	12
<i>Manchego cheese croquettes</i>	
<b>Croquetas de jamón</b>	14
<i>Ham croquettes</i>	
 <b>Pulpo a la gallega</b>	18
<i>Octopus cooked in paprika, “Viola” Mash Potato, olive oil and lemon</i>	
<b>Calamares a la plancha</b>	14
<i>Pan-fried calamari</i>	
<b>Chorizo al vino</b>	14
<i>Spicy sausage pan-fried in red wine</i>	
<b>Albóndigas en salsa española con tomate</b>	14
<i>Beef meatballs in spicy tomato sauce</i>	
<b>Pimientos del piquillo rellenos de pollo picado</b>	14
<i>Marinated capsicum stuffed with minced chicken</i>	
<b>Mejillones</b>	15
<i>Black mussels with Spanish white wine</i>	
<b>Almejas al ajillo</b>	15
<i>Clams in garlic sauce</i>	

## Hot Tapas

	<b>Pincho moruno de pollo al ajillo y queso</b>	16
	<i>Chicken in garlic queso manchego</i>	
	<b>Espárrago</b>	17
	<i>Grilled Asparagus with Serrano &amp; Soft Boiled Egg</i>	
	<b>Vieiras en salsa de cava</b>	22
	<i>Sea scallops with sparkling white wine sauce</i>	
	<b>Gambas al pil pil</b>	18
	<i>Sizzling prawns in virgin olive oil &amp; garlic</i>	
	<b>Médula asada con tostada baguette de mantequilla de jamon serrano</b>	20
	<i>Grilled bone marrow, toasted baguette with Serrano butter</i>	
	<b>Chuleta de Cordero a la parrilla</b>	22
	<i>Grilled Lamb Cutlet</i>	
	<b>Spanish Fried Rice</b>	
	<u>Meat</u>	24
	<i>Spanish Chorizo Sausage, Marinated Chicken &amp; Sunny side up Egg</i>	
	<u>Seafood</u>	24
	<i>Tiger prawn, Fried Squid &amp; Sunny Side up Egg</i>	
	<u>Seafood &amp; Meat</u>	26
	<i>Spanish Chorizo Sausage, Marinated Chicken, Tiger Prawns, Fresh Squid &amp; Sunny Side up Egg</i>	
	<u>Vegetarian</u>	19
	<i>Asparagus, Button Mushroom, Capsicum, Eggplant &amp; Green Peas</i>	
	<b>Fideua Tinta</b>	26
	<i>Squid ink Spanish noodle "paella" with Seafood</i>	

## Jamón / Ham

50g 100g

### Jamón Serrano

16 28

*Dry cured Serrano mountain ham*



### Jamón Ibérico de Bellota

22 39

*Special aged ham from the black acorns-fed only Iberian pig*

## 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

*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*

### Torero's Cold Cut Platter

Small Big

*A selection Spanish Sausages*

29 39



## Desserts

**Helado de caramelo salado** 6

*Salted caramel gelato*

**Helado de vanilla a la tahitian** 6

*Vanilla gelato*

**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	<b>16</b>
		Bottle	<b>74</b>

### Champagne

Delamotte Brut	Champagne	Glass	<b>18</b>
		Bottle	<b>89</b>

### White

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

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

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

### Rose

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

### Red

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

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

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

## 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
Laderas de Cabama	Rioja	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.

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

## Beer Selection

### Draught Selection

San Miguel	½ Pint	<b>9</b>
	Pint	<b>14</b>
Hoegaarden	½ Pint	<b>9</b>
	Pint	<b>14</b>
Leffe blonde	½ Pint	<b>10</b>

### By The Bottle

Estrella Galicia	<b>13</b>
Estrella Galicia Cerveza Pilsen	<b>13</b>



## COCKTAILS

<b>Mojito</b>	18
<i>Rum, sugar, lime juice, mint leaves</i>	
<b>Whisky Mojito</b>	18
<i>Whisky, sugar syrup, mint leaves, lemon juice</i>	
<b>Old Fashion</b>	18
<i>Whisky, sugar, bitters</i>	
<b>Fruity G&amp;T</b>	19
<i>Gin, tonic, fruits</i>	
<b>Margarita</b>	19
<i>Tequila, triple sec, lime juice</i>	
<b>Daiquiri</b>	18
<i>Rum, triple sec, lime juice</i>	
<b>Caipiroska</b>	18
<i>Vodka, lime juice, sugar</i>	
<b>Long Island Tea</b>	20
<i>Gin, rum, vodka, tequila, triple sec, lime juice</i>	
<b>Whisky Sour</b>	18
<i>Whisky, lime juice, bitters</i>	
<b>Negroni</b>	18
<i>Whisky, lime juice, bitters</i>	
<b>Flamingo</b>	19
<i>Rum, triple sec, pineapple juice, grenadine syrup</i>	
<b>Passionfruit Drop</b>	19
<i>Vodka, triple sec, lemon juice, passionfruit syrup</i>	

## Spirits & Liquors

Stolichnaya Vodka • Gordon's Gin • Jose Cuervo Especial Tequila • Bacardi White Rum • St Remy v.s.o.p. Brandy	16
Martini Bianco • Martini Rosso • Martini dry Amaretto • Baileys • Campari	16
Tanqueray Gin • Bombay Sapphire • Absolut Absolut Raspberry • Jack Daniel • Jim Bean White	18
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, Lime Juice	6
Espresso	5
Cappuccino, Long Black	6
Tea	5
<i>English Breakfast, Earl Grey, Mint, Herbal</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