



SOUP

GAZPACHO

Traditional Spanish chilled soup perfect for all day
Al Fresco dining

COLD CUTS

JAMON SERRANO

Dry cured serrano mountain ham

JAMON IBERICO DE BELLOTA

Black Iberian pigs graze only on the finest mountain
acorns to achieve this special aged Spanish ham

TORERO'S PLATTER

A selection of Spanish Ham and Specialty thin sliced
cold cuts

STARTERS

ESPÁRRAGO

Grilled Asparagus, serrano ham, soft egg, paprika
and sherry vinaigrette.

EL PULPO

Grilled octopus leg, "Viola" mash potato
and paprika.

SALADS

ENSALADA DE QUESO DE CABRA

Salad of baby spinach, fresh goat cheese, red
onions, cherry tomatoes and walnuts

TARTINES

PAN CON TOMATE

Traditional tomato bread from Catalonia. Fresh diced
tomatoes with garlic, salt and Spanish olive oil over
toast. Simplicity at its finest.

AGUACATE & QUESO

Open-Face Sandwich with guacamole and crumbled
goat cheese with a generous sprinkle of red chili
flakes.

DESSERTS

CHURROS

Fluffy sugar dusted Spanish Doughnuts
Your choice of:
Homemade chocolate
Caramel sauce

TAPAS

ACEITUNAS

Spicy or Anchovies Olives

BOQUERONES EN VINAGRE

A classic! Anchovies in vinegar

CAVIAR DE BERENJENAS

A vegetarian dish of smoky eggplant served with
roasted garlic toast

PATATAS ALIOLI

Fried potatoes with garlic mayonnaise.

CALAMARES A LA PLANCHA

Calamari cooked "a la plancha" with Spanish paprika
in extra virgin olive oil

TORTILLA ESPANOLA CON CHORIZO

Traditional warm Spanish Omelette with Chorizo.

CHORIZO AL VINO

Spain's most famous Chorizo Sausage cooked in Red
Wine.

ALBÓNDIGAS EN SALSA ESPAÑOLA CON TOMATE

100% Beef meatballs in spicy tomato sauce. Sabio is
known for having the best meatballs in Singapore!

CROQUETAS DE JAMÓN

Croquetas with famous aged Spanish Ham

GAMBAS AL PIL PIL

Sizzling prawns in virgin olive oil and slices of garlic.

SPANISH CHEESE

Assortment of Spanish cheese with a dollop of quince
paste.

MAINS

CHULETA DE CORDERO A LA PARRILLA

Grilled lamb cutlets

EL CERDO

Herb marinated pork shoulder served with sautéed
potatoes

ATÚN A LA PARRILLA

Grilled tuna steak served with arugula salad and
spicy salsa.

TRADITIONAL VALENCIA PAELLA

Traditional Spanish Paella cooked over open fire
Please allow a 30 to 40 min cooking time

Subject to 10% service charge and 7% government tax

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