




# PAELLA

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** \$36  
*Squid, Sea Bass, Mussels and Shrimps*
- 
**Paella Negra** \$36  
*Mixed Seafood in Black Squid Ink Rice*
- 
**Paella de Verduras** \$36  
*A melody of Capsicum, Mushrooms, Carrots, Peas and Tomatoes*

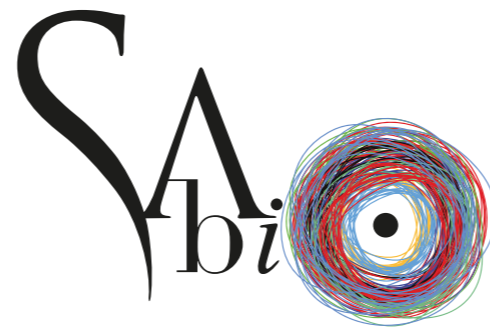
Paella de Pescado

Paella de Verduras

Paella Negra

# OYSTERS

- Ostras (Half Dozen)** \$36  
*Freshly shucked live oysters*
- Torched Japanese Oysters (4pcs)** \$36  
*Choose from these 4 styles:  
 Serrano Butter | Goat Cheese | Garlic Alioli | Truffle Butter*



TAPAS • SEAFOOD • SANGRIA

# SABIO'S ESPECIALES

- 
**Charred Padrón Peppers** \$19  
*Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and blackened*
- Barramundi** \$28  
*Whole Barramundi Fillet with White Wine, Lime and Cilantro Butter*
- Halibut with White Wine** \$32  
*Take a dive to the south of Spain with Halibut grilled with Tomato, Fennel and Dual Colour Olives*
- El Pulpo** \$32  
*Grilled Octopus Leg, "Viola" Mash Potato and Paprika*
- Marisco Provençal** \$68  
*A real Spanish Seafood show-stopper; Mussels, Calamari, Prawns and Barramundi in Provençal butter cream base finished with hot Bread Butter Crumbs*



MARISCO PROVENÇAL



EL PULPO

Subject to 10% service charge and prevailing government taxes | Cashless Payments

# JAMÓN & EGGS

- Jamón Serrano** \$26  
*A Culinary Symbol of Spain - a classic cave-aged mountain ham*
- 
**Jamón Iberico de Bellota** \$36  
*Made with the finest Acorn-fed Black Iberian Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours in every slice!*
- Serrano y Huevos** \$18  
*Soft Eggs with Runny Yolks and thin-sliced Spanish Jamón*
- 
**Huevos con Todos** \$26  
*Soft Eggs with Runny Yolks and thin-sliced Spanish Jamón, Spiced Squid, Mushrooms and diced Tomato*

# DESSERTS

- Helado** \$6  
*Choice of Ice Cream:  
 Chocolate | Vanilla | Caramel*
- Buñuelo de Avellana y Frutos Rojos** \$14  
*Basket of 6 hazelnut chocolate and red berry beignets with a light dusting of powdered sugar*
- 
**Sorbet** \$15  
*Citrus, Orange Blossom and Almond Syrup with Biscuit Crumble*
- 
**Churros** \$15  
*Traditional Crunchy Fried Spanish Doughnut  
 Choice of House-made Sauce : Chocolate / Caramel*
- Pastel de Casa** \$19  
**Salted Caramel Lava Cake**  
*House Signature Cake  
 (Please allow 15mins wait time while it cooks to perfection)*

# SIDES

- Polka Bread \$4
- Roasted Garlic Bread \$6
- Mixed Salad \$6
- "Viola" Mashed Potato \$8
- Crisp Golden French Fries \$8  
 (+\$4 for Truffle Fries)





## COLD TAPAS

-  **Aceitunas** \$10  
 Spanish Spiced Olives with Garlic, Red Pepper and Smoked Paprika
-  **Gazpacho** \$12  
 Traditional Spanish chilled soup. Perfect all-weather soup
-  **Pan con Tomate** \$14  
 Traditional Tomato Bread from Catalonia. Fresh diced Tomatoes with Garlic, Salt, and Spanish Olive Oil over Thick Toast
- Buccino de Mar** \$16  
 Chilled sea whelks with Romesco dip
- Sardinas en Aceite de Oliva** \$18  
 A true Spanish tradition, Sardines straight from the sea, preserved in beautiful golden olive oil. Perfect start to a meal.
- Tostas de Bacalao** \$19  
 A lusciously savoury Creamy Spread made from Spanish Salted Cod served with Crusty Toasts
-  **Boquerones** \$23  
 Traditional Baby White Anchovies with Pimento, Capers and Olive Oil
- Carpaccio de Carne** \$24  
 Beef Carpaccio - thinly-sliced Beef topped with Arugula Salad and Capers, then finished with Olive Oil, Salt, Pepper and Lemon Zest
- Chilled Cocktail Prawns** \$26  
 Beautiful prawns cooked to perfection, shell-on, with Romesco dip
-  **Queso** \$26  
 Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary

## COLD CUTS

- Jamón Serrano** \$26  
 A Culinary Symbol of Spain - a classic cave-aged mountain ham
-  **Jamón Iberico de Bellota** \$36  
 Made with the finest Acorn-fed Black Iberian Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours in every slice!

## SALAD



-  **Mixed Mushroom Salad with Chilli Viaigrette** \$19  
 A Refreshing Mix of Mushrooms with Arugula, Toasty Almond Crunch and house-made Tangy Chilli Vinaigrette
-  **White Anchovies Salad** \$26  
 Fresh Mesclun Mix with Crunchy Croutons, Grated Manchego, topped with delicately savoury White Anchovies

## Recomendaciones DE SABIO



CHORIZO AL VINO



HALIBUT WITH WHITE WINE



HUEVOS CON TODOS



GAMBAS AL PIL PIL



## HOT TAPAS

-  **Patatas Bravas** \$12  
 Spanish Fried Potatoes with Tomato Sauce and Herb Mayo
-  **Plant Power Quipes Frito** \$14  
 Golden crisp plant-based small pies stuffed with a mix of spices and omnimeat, served with Romesco Dip
-  **Champinones al Ajillo** \$15  
 One of Spain's most popular tapas dishes; Garlic Mushrooms
- Serrano y Huevos** \$18  
 Soft Eggs with Runny Yolks and thin-sliced Spanish Jamon
-  **Croquetas** \$19  
 Crisp fried croquette, with your choice of filling:
  - Jamón (Cured Spanish Ham)
  - Hongos Porcini Trufados (Truffled Mushroom)
- Spanish Crab Cakes** \$19  
 Hand shaped Pastel de Cangrejo seasoned with bay leaves, thyme and a smidge of paprika, served with house made Garlic Alioli
- Calamares Fritos** \$19  
 Crunchy Spiced Squid with Alioli
-  **Barcelona Bikini** \$19  
 Bikinis are such a common sandwich in Spain! Bite into the Crusty Toast of savoury Jamon, gooey melted Manchego and Truffle Spread
-  **Albondigas sin Carne** \$19  
 Impossible "meatballs" in Spicy Tomato Sauce; Choice of beef or pork "meatballs"
- Albondigas en Salsa Espanola** \$19  
 Known around town as the best meatballs in Singapore 100% Beef Meatballs in Spicy Tomato Sauce
-  **Chorizo al Vino** \$20  
 Spicy Sausage Pan-Fried in Red Wine
-  **Gambas al Pil Pil** \$22  
 Sizzling Prawns in Olive Oil & Garlic
- Pulpo a la Gallega** \$22  
 Octopus cooked in Paprika, Olive Oil & Lemon
- Mussels a la Marinera, 350g** \$26  
 Live Local Mussels cooked with Red Wine and Spicy Tomato Sauce
-  **Huevos con Todos** \$26  
 Soft Eggs with Runny Yolks and thin-sliced Spanish Jamon, Spiced Squid, Mushrooms and diced Tomato
- Scallops de Azafrán** \$28  
 Seared Hokkaido Scallops with Creamy Saffron Sauce, Fennel and Chives
- Langostino en Salsa** \$28  
 Seared prawns with a classic tomato-based Catalonia Romesco Dip