

## JAMON & EGGS

Classic Spanish Starters

- Jamón Serrano** ----- \$26  
*A Culinary Symbol of Spain - a classic cave-aged mountain ham*
- Jamón Ibérico de Bellota** ----- \$36  
*Made with the finest Acorn-fed Black Ibérico 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*

## 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*

### SIDES

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

▶ Comes with your choice of ONE Side or Sauce.

🎯 Sabio's Recommendations

🌿 Vegetarian

## JOSPER GRILL

### SPANISH CHARCOAL OVEN

- Josper-Fired Padrón Peppers** ----- \$19  
*Spain's famous '1 in 10 peppers' hailed from the town of Padrón, blistered until puffy and blackened*
- El Cerdo** ----- \$28  
*Herb and Honey Marinated Pork Belly served with Sautéed Potatoes*
- Halibut with White Wine** ----- \$32  
*Take a dive to the south of Spain with Josper Grilled Halibut with Tomato, Fennel and Dual Colour Olives*
- El Pulpo** ----- \$32  
*Grilled Octopus Leg, "Viola" Mash Potato and Paprika*
- Beef Ribeye, 250g** ----- \$46  
*With generous marbling of fat throughout, the ribeye is rich, tender, juicy and full of flavour*
- Beef Tenderloin, 240g** ----- \$59  
*Indulge in the succulent flavours of our so tender tenderloin, flamed for more flavour with the Josper Grill*
- Picanha Steak (Rump Cap), 600g** ----- \$68  
*Known to be a queen jewel of butchers for its intense meaty flavour and robustness, made even better with the flame of the Josper Grill*
- Poulet Spring Chicken, 1kg** ----- \$68  
*Grilled whole Spring Chicken spiced with Spanish Spices and Crispy Garlic*
- Chuleta de Cerdo, 600g** ----- \$68  
*Tender Grilled Pork Chops glazed with Quince Paste*
- Marisco Provençal** ----- \$88  
*A real Spanish Seafood show-stopper; Mussels, Calamari, Prawns and Barramundi in Provençal butter cream base finished with hot Bread Butter Crumbs*
- Barramundi, 800g** ----- \$88  
*Whole Barramundi Fillet with White Wine, Lime and Cilantro Butter*
- Côte de Boeuf, 1kg** ----- \$148  
*The bone-in Côte de Boeuf is truly a meat lover's delight! One of the best cuts for enjoying beef, the meat is cooked with a crusty salty exterior and juicy inside. Grilled and served sliced, perfect for sharing!*

Prices are subjected to 10% service charge and prevailing government taxes | Cashless payments



Paella Negra

Paella de Pescado

Paella de Verduras

## PAELLA

Small \$36 | Large \$58

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

Squid, Sea Bass, Mussels, Shrimps

### Paella de Carne

Chicken, Capsicum, Beef, Chorizo

### Paella Negra

Mixed Seafood in Black Squid Ink Rice

### Paella de Verduras

A melody of Capsicum, Mushrooms, Carrots, Peas and Tomatoes

## 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)*

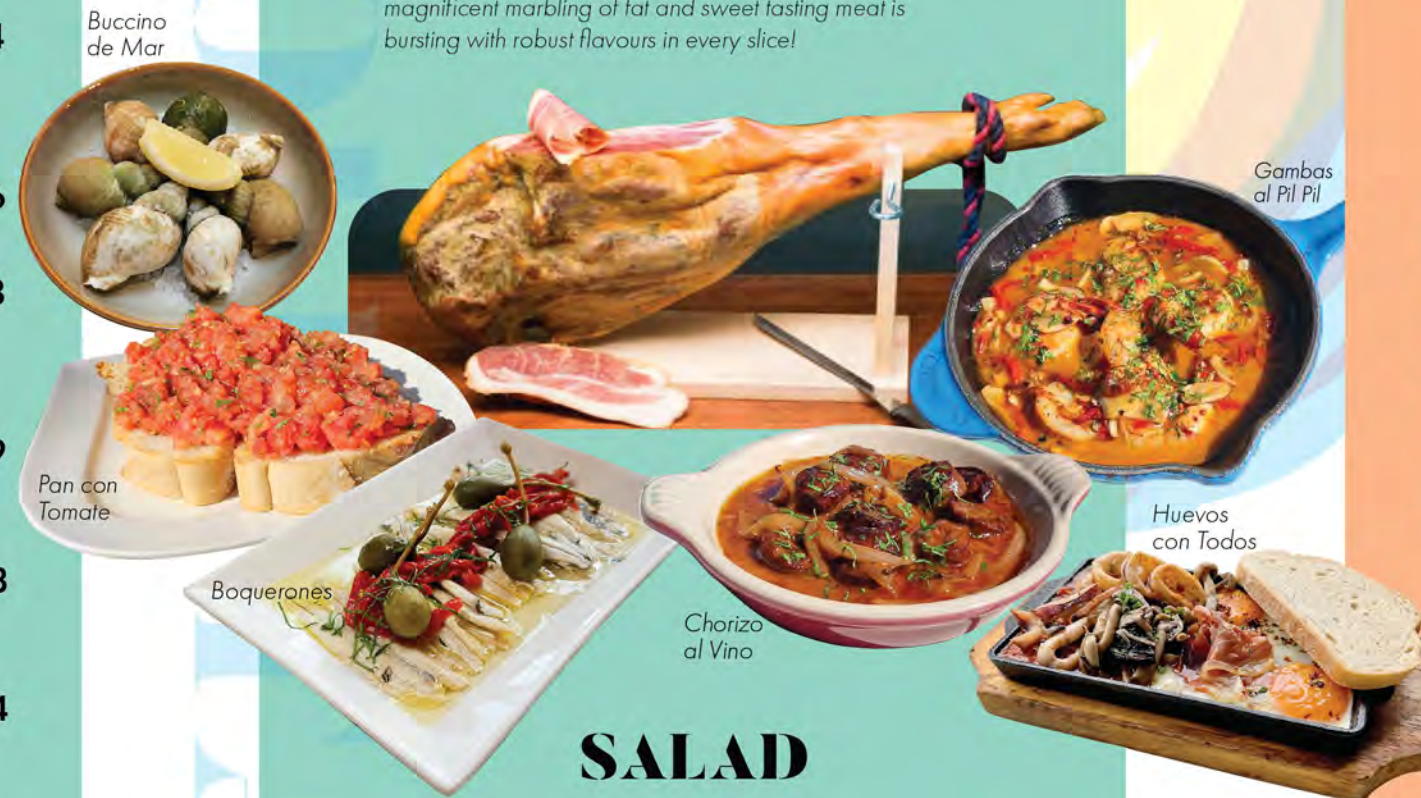


# COLD TAPAS

-  **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, served with Romesco dip
-  **Queso** ----- \$26  
Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary

## COLD CUTS

- Chorizo Ibérico** ----- \$19  
Special sausage from the Black Ibèrian Pig
- Jamón Serrano** ----- \$26  
A Culinary Symbol of Spain - a classic cave-aged mountain ham
-  **Jamón Ibérico de Bellota** ----- \$36  
Made with the finest Acorn-fed Black Ibèrian Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours in every slice!



## SALAD

-  **Mixed Mushroom Salad with Chilli Vinaigrette** ----- \$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

 Sabio's Recommendations    Vegetarian

Prices are subjected to 10% service charge and prevailing government taxes | Cashless payments

-  **Patatas Bravas** ----- \$12  
Spanish Fried Potatoes with Tomato Sauce and Herb Mayo
-  **Plant Power Quipes Fritos** ----- \$14  
Golden crisp plant-based small pies stuffed with a mix of spices and omnimeat, served with Romesco Dip
-  **Tortilla Española** ----- \$14  
Traditional Potato & Onion Omelette
-  **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 Jamón
- 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 Jamón, 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 Española** ----- \$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 Jamón, 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



HOT TAPAS