Tasca Sabio
COCINA ESPANOLA & BAR

START HERE

COLD TAPAS



Pan con Tomate
Crisp artisan bread topped with diced tomato and a drizzle of fruity Arbequina extra virgin olive oil

195



Pan con Tomate y Jamón
Crispy artisan bread topped with diced tomato and a drizzle of fruity Arbequina and hand sliced Jamon

390



Boquerones en vinagre
Delicate white anchovies cured in vinegar, served with a sprinkle of crisp garlic fresh parsley, caper berries and vinaigrette

490



Aceitunas
Marinated green olives with citrus zest, garlic, red pepper and extra virgin olive oil

195

COLD TAPAS



Pinchos
Speak to our team for today's selection of Daily Pinchos

195

NEW



Savory Churros
Chef's treat. Savory churros stuffed with siracha mayo, spiced chorizo and topped with fluffy Manchego

190

NEW



Basque Nachos
Potato Chips covered in briny olives, jalepenos, cold cuts, siracho mayo and fluffy manchego

290



Gazpacho
A light twist on a classic chilled Spanish soup of fresh tomatoes and watermelon

195

SALADS



White Anchovies Salad
Fresh Mesclun Mix with Crunchy Croutons, Fluffy Grated Manchego, topped with delicate White Anchovies and vinaigrette

590

Crisp
Light
Savory



Mixed Mushroom Salad
A Refreshing Mix of Mushrooms with Arugula, Toasty Almond Crunch and House-Made Tangy Chilli Vinaigrette

390

Refreshing
Spicy
Nutty

CHEESE AND COLD CUT BOARDS



Cold Cut Board
Selection of three cold cuts. Ask our friendly team for suggestions if you're spoiled for choices

980



Cold Cuts and Cheese Board
The Cheese flight and a selection of three cold cuts of your choice

1200



Bellota Cold Cuts and Cheese Board
The Cheese flight with a selection of three cold cuts and hand-sliced Jamón Bellota

1600



Three Cheese Board
A Cheese Flight of Manchego Artesano D.O.P, Idiazábal and San Simón da Costa

735

SPANISH CHEESE & COLD CUTS

Jamón Ibérico de Bellota — Sliced from with the finest Acorn-fed Black Ibérian Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours — **990**

The Star of the Spanish Table

Salchichón Ibérico de Bellota	A classic Spanish cured sausage from Belloterra, made from acorn-fed Ibérico pork. It's seasoned with cracked black pepper and a hint of nutmeg instead of paprika, which gives it an elegant, aromatic flavour and a rich, silky finish	**490** per each portion
Lomo Embuchado	Pork loin lightly seasoned with paprika and garlic for a soft buttery finish	
Chorizo de Pueblo Picante	A rustic village-style chorizo from Olmeda Orígenes, made with lean pork and pork belly and seasoned with smoky paprika, garlic and a kick of cayenne. It's bold and spicy, and perfect with crusty bread	

Manchego Artesano D.O.P.	Farmhouse Manchego from Paraje Sotuelamos, made with raw sheep's milk and aged 10 to 12 months, deep caramel and toasted nut aromas	**490** per each portion
Idiazábal	Basque classic made from raw Latxa sheep's milk and gently smoked. It's firm and buttery, with a nutty, slightly woody finish	
San Simón da Costa	Galicia's pear-shaped cow's milk cheese, smoked over birch wood. The amber rind holds a smooth, creamy inside with a mellow smoky sweetness	

HOT TAPAS



Patatas Bravas
Golden crispy potatoes topped with a smoky paprika sauce and garlic aioli for the perfect balance

195



Patatas Bravas Especial
Golden crispy potatoes topped creme fraiche and Ikura for a fun take on a classic

290



Croquetas de Chorizo
Irresistibly creamy croquettes with a filling of spiced Spanish Chorizo, topped with a touch of romesco

390



Croquetas de Champiñones y Trufa
Golden, crisp croquettes filled with a luxurious blend of mushrooms, creamy béchamel, and a delicate touch of aromatic truffle

290

SEAFOOD HOT TAPAS



Gambas al Pil Pil
Prawns cooked a la plancha in olive oil with garlic, roasted peppers and a touch of chili, a crowd favorite

490



Huevos Rotos
Broken Eggs, Smoked Salmon, Ikura, Fried Potatoes and Crème Fraiche

430



Pulpo a la Gallega
Tender octopus seasoned with smoked paprika, drizzled with olive oil, and finished with a hint of lemon

490



Calamares a Fritos
Coated calamari smoked paprika and herbs extra
virgin olive oil with house-made aioli

390

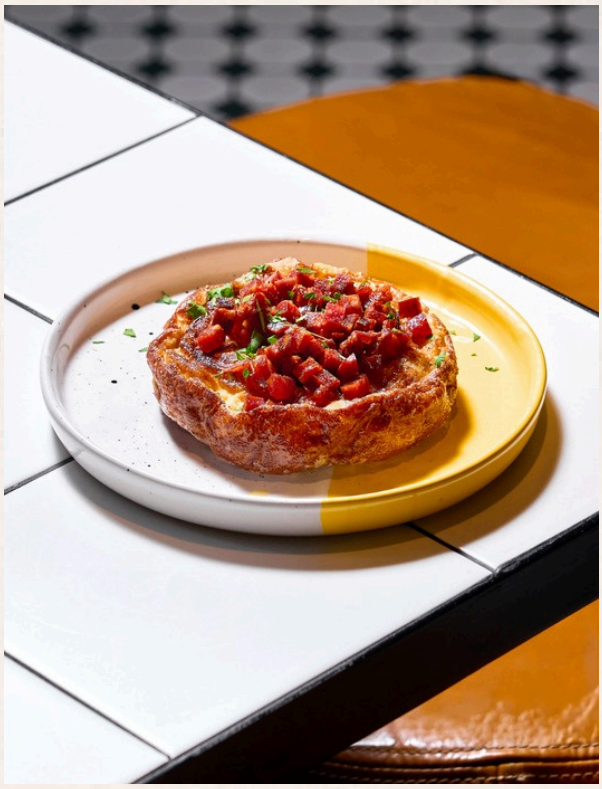
¡NEW TORTILLAS!

NEW



Tortilla Especial
Spanish omelette Topped with roasted **bone marrow aioli**, salt cured lomo and chili crisp.

390



Tortilla Española con Chorizo
A hearty twist on the classic Spanish omelette, featuring **smoky chorizo**, tender potatoes, and sweet onions

390

NEW



Tortilla Ikura
Tortilla but make it fancy. Whole scoop of **marinated Ikura** with creme fraiche

480

extra scoop ikura 180 baht



Tortilla Española
Classic Spanish omelette made with tender potatoes, sweet caramelized onions, and farm-fresh eggs

290

BIKINI



Toasted Bikini
Pressed Brioche Sandwich of Chorizo, Truffle Salsa and mountains of Manchego grated table side

350

*Pro Tip!

WE KEEP GRATING THE CHEESE UNTIL YOU SAY WHEN

BOCADILLOS & BURGERS

Famous Madrid Street Food with a Sabio Update!



Calamari Bocadillo
Artisanal Ciabata and fried Calamari, Siracha alioli, and Pickled Chili for Bangkok's best known hangover cure

450



Spanish Bravas Burger
Hand Shaped Spiced Beef Patty with Crisp Chorizo, Manchego, Jalapeños, Bravas Sauce and Golden Fries

450

Brava but make it a Burger

¡NEW PAELLAS!

NEW



Paella Carne
Josper Grill pork jowl over saffron paella topped with house madfe boone marrow aioli, romesco and pink pickled onions

880



Paella el Sabio
A fully loaded Paella with with tender cuts of premium pork jowl, pork neck and seafood for a Paella lovers dream

1290

NEW



Gambas Paella
Fresh suculent josper grilled prawns over saffron paella topped with house made aioli and romesco

780

Paella is Spain's most iconic dish; this vibrant and flavorful dish is traditionally cooked in a wide, shallow pan that allows the rice to cook evenly and develop its signature crispy bottom layer, known as "socarrat" which is the most coveted part of the dish!

MARISCO SEAFOOD



Marisco Provençal
A medley of fresh seafood, including prawns, mussels, squid and seabass grilled and tossed in a Provençal garlic and herb sauce

1290

*Pro Tip!

Don't let that creamy garlic broth go unloved - grab some bread and soak up that beautiful sauce



Paella Negra
Gorgeous bomba rice cooked in black squid ink and topped with fresh seafood, including prawns, mussels, squid and seabass

1290

JOSPER GRILL SPECIALS

Expertly cooked over Spanish charcoal for bold, smoky flavors



Grilled Cauliflower Steak
Thick-cut cauliflower steak charred to perfection, served with romesco sauce and toasted almonds for a satisfying plant-based dish

390



Pork Collar
Tender Pork Collar grilled over charcoal flames roasted tomatoes and silky Manchego sauce

690



Padrón Peppers
Blistered Padrón peppers with flaky lime sea salt, offering a hit of smoke

350

¡NEW! Must Try

JOSPER GRILL SPECIALS

Expertly cooked over Spanish charcoal for bold, smoky flavors



Beef Ribeye
Portoro Premium Angus Ribeye Steak
MB4+ 250 grams

1690



Grilled Flank Steak
Portoro Premium Angus Flank Steak
MB4+ 200 grams

980



Spanish Pork Jowl
Slow-grilled Iberico pork jowl, tender and flavorful, paired chimichurri

690

el Sabio Recommends

NEW DESSERT



Brulee Churro Affogato
Salted Caramel Ice Cream with Bruleed Churros and hot espresso. Extra sprinkled fire cinnamon over the top

240

Hot Cold Cinnamon & Salted Caramel Lovers Dream

DESSERTS



Churros
Golden, crispy Spanish doughnuts, dusted with cinnamon sugar and served with a rich, velvety dark chocolate dipping sauce

190



Basque Cheese Cake
Soft and caramelized flirty dessert of the moment pairs equally well with a Rioja or a coffee

190



Crema Catalana (for sharing)
A silky-smooth Spanish custard infused with citrus and cinnamon, topped with a thin caramelized sugar crust that cracks with the perfect crunch

380



Salted Caramel Ice Cream
Two scoops of Salted Caramel Ice Cream

190