

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 fresh parsley, caper berries and olive oil

490



### Chorizo Manteca

Chilled hand cut chorizo in its own savory spiced fat served with artisanal bread. **Warning - highly addictive**

490

# COLD TAPAS



## Pinchos

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

195

Changes Daily



## Aceitunas

Marinated plump olives, spiced with chili and garlic

195



## Pinchos

Small Bites Perfect for a Quick Bar Snack with your first Drink



## 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

**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

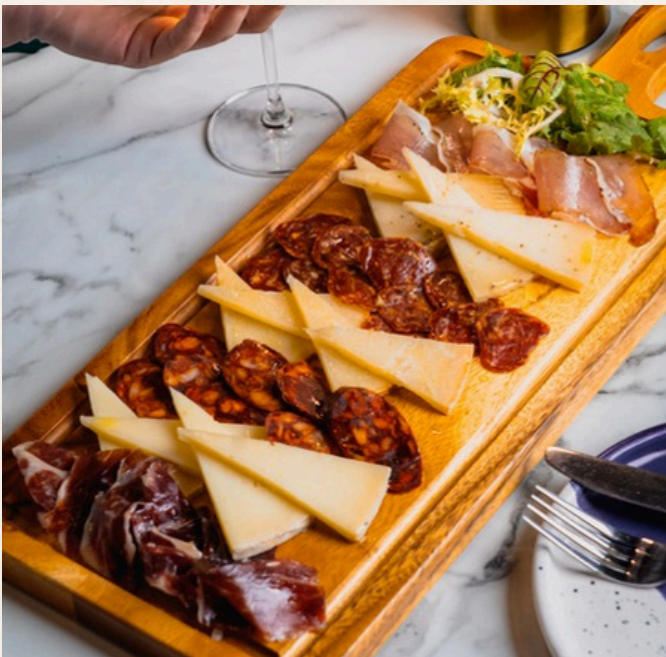
**980**



## Cold Cuts and Cheese Board

The Manchego Cheese flight and a selection of three cold cuts of your choice

**1200**



## Bellota Cold Cuts and Cheese Board

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

**1600**



## Manchego Cheese Board

A three cheese Manchego Flight of curado, Anejo and Anejo Romero a la Pimienta Negra

**735**

# COLD CUTS



## Jamón Ibérico de Bellota

Hand Cut from with the finest Acorn-fed Black Ibèrian Pigs, the magnificent marbling of fat and sweet tasting meat is bursting with robust flavours

**900**



## Chorizo Ibérico Picante

Bold and spicy Ibèrico chorizo with a smoky kick of paprika, perfect for pairing with crusty bread or cheese

**490**



## Chorizo Ibérico de Bellota

A premium dry-cured sausage made from acorn-fed Ibèrico pork, seasoned with smoky paprika and garlic for a rich, bold flavor that's unmistakably Spanish

**490**



## Lomo Embuchado

Pork loin lightly seasoned with paprika and garlic for a soft buttery finish

**490**



## Dry-Cured Filet Mignon

Exquisitely cured in thyme and rosemary for a delicate light texture

**490**



## Spiced Chorizo

A new addition from La Comida a local Thai farmer raised pork cured Spanish Style in red wine, garlic and paprika

**490**

# SPANISH CHEESE



## **Manchego Añejo**

Extra aged Manchego cheese - intense flavor profile with robust earthy depth

**490**



## **Manchego Curado**

Aged Manchego cheese with a firm texture and nutty, slightly tangy notes, an essential taste of La Mancha

**490**



## **Manchego Añejo al Romero ala Pimienta Negra**

Aged Manchego cheese crusted with fragrant black pepper, delivering an aromatic and spiced twist

**490**

Join El Sabio on an exploration of Manchego; three distinct flavors all from the same type of cheese making process with varying ages and textures

# 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 with 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**

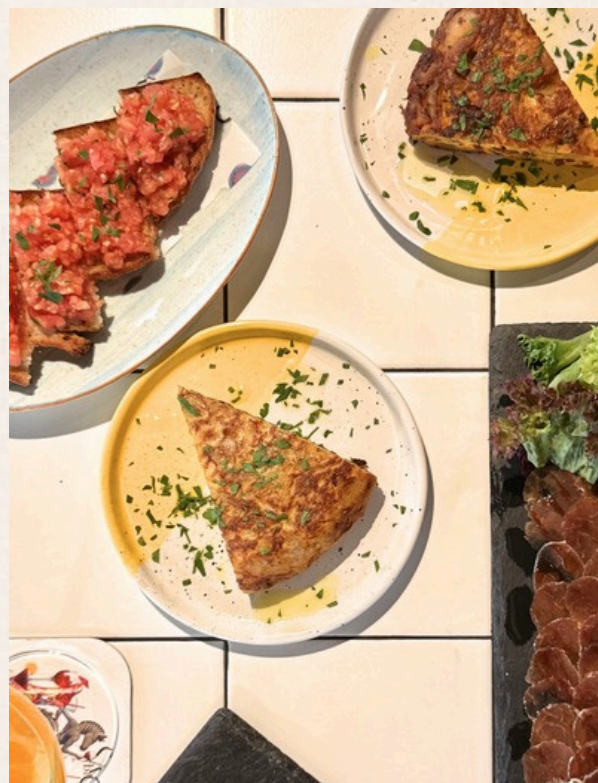
# HOT TAPAS



## Tortilla Española

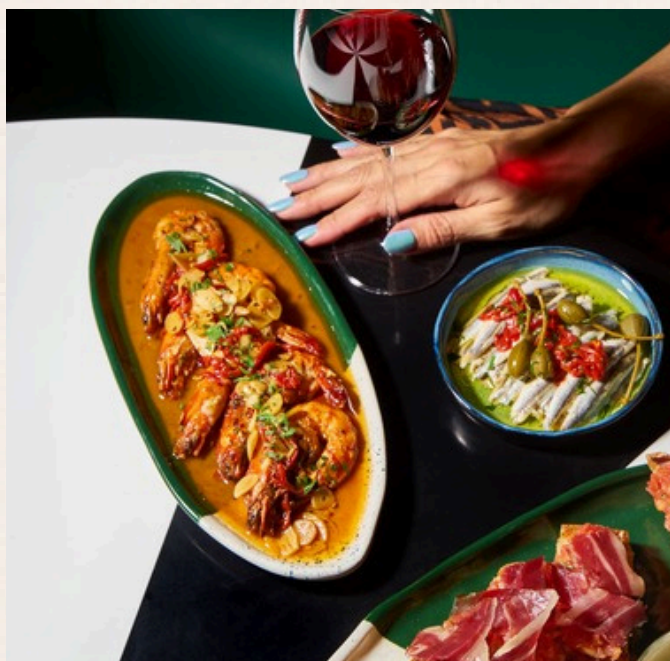
Classic Spanish omelette made with tender potatoes, sweet caramelized onions, and farm-fresh eggs

**290**



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

**390**



## 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**



## Calamares a Fritos

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

**390**

# HOT TAPAS



## Pulpo a la Gallega

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

**490**



## Scallops de Azafran

Succulent seared scallops bathed in a luxurious saffron-infused cream sauce, accompanied with sauteed fresh fennel

**690**



## Chorizo al Vino

Bold and spicy chorizo sautéed with onions in a rich red wine, creating a robust and savory tapas classic

**450**

← **el Sabio**   
**Recommends**

# PAELLA



## Paella Negra

A striking black squid ink paella with a medley of fresh seafood, delivering bold oceanic flavors and a touch of drama tiger prawns, seabass, mussels and squid

**1290**



## 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**



## Paella de Verduras

A vegetarian delight filled with paella rice, simmered in beautiful saffron broth with mushrooms, carrots, cauliflower, fire roasted capsicum and snowpeas

**790**

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



## **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**

# 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**



## Steak Tartare & Bone Marrow

Hand-cut beef tartare, served with roasted bone marrow and grilled sourdough for a rich, indulgent pairing

**890**



## Padrón Peppers

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

**350**



## Bacalao

Spain's famous salted Cod with Tomatoes, olives, and finished with EVOO

**690**

# JOSPER GRILL SPECIALS

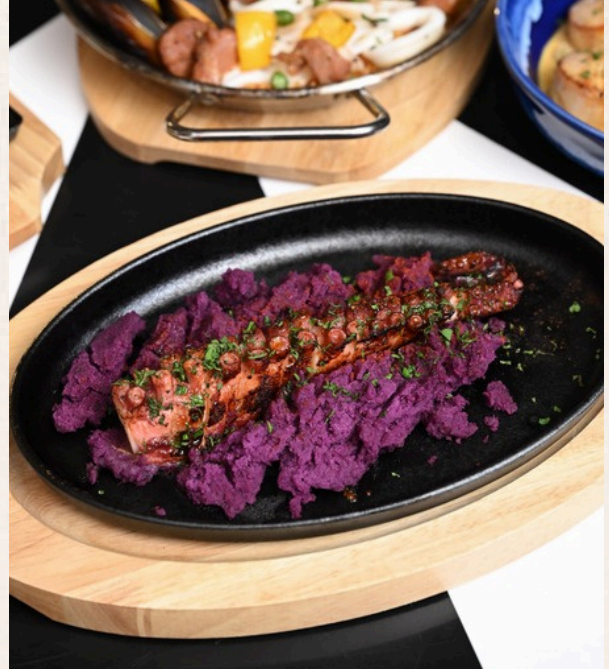
Expertly cooked over Spanish  
charcoal for bold, smoky flavors



## Beef Ribeye

Portoro Premium Angus Ribeye Steak  
MB4+ 250 grams

1690



## El Pulpo

Charcoal-grilled octopus leg, served with  
beautiful sweet  
potatoes and a touch of smoked paprika

890



## Spanish Pork Jowl

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

690

← **el Sabio** 

**Recommends**

# JOSPER GRILL SPECIALS

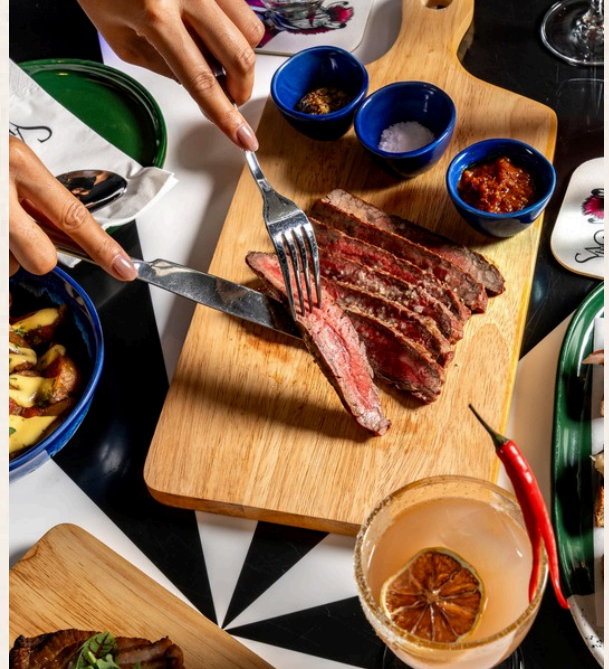
Expertly cooked over Spanish charcoal for bold, smoky flavors



## Josper Grilled Cabbage

Charred cabbage wedges with a garlic aioli and manchego

**390**



## Grilled Flank Steak

Portoro Premium Angus Flank Steak  
MB4+ 200 grams

**980**



## Pork Collar

Tender Pork Collar grilled over charcoal flames with a spiced tomato salsa and crumbled feta

**690**



## Grilled Lamb Cutlet

Josper Grilled Medium Rare with Chimichurri

**990**

# 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



## Ice Cream

Choose any 2 : Salted Caramel | Chocolate | Vanilla

190