



## Welcome to El Sabio Tapas Bar & Restaurant

I would like to take this opportunity to thank you for visiting us so that I can share my passion for Spanish food. I have over 16 years experience as a chef, including seven years as a head chef.

Our menu contains simple but traditional dishes and I only use personally selected ingredients, including those from the Valencia region in Spain which are sourced by my friend Antonio.

I very much hope you will enjoy your meal at El Sabio, however if you have any comments, or if you think we can improve on anything, please do not hesitate to share with us so that we can do better next time.

### **Attila**

*Owner and Chef*

#### **Please note:**

We do not add a service charge but if you have enjoyed your meal and wish to add a tip for the servers, please do.

All tips will go to the staff.

Thank you.

We are not a fast food outlet, we cook everything with great care, using the best, fresh ingredients. When we are busy this may cause some delay but we hope that any wait will be worthwhile.

**(GF):** gluten free (*please note the paellas contain rice*)

**(V):** vegetarian

**(N):** contains nuts

# Evening Menu

## Tapas



### Meat Dishes

**01 Paella de Carne (GF)**

*Small, tapa-sized, meat paella with chorizo sausage and pieces of fresh chicken breast*

£5.95

**02 Datiles Cabrales**

*Deep fried dates and soft cheese wrapped in Serrano ham, served with sweet chilli sauce*

£5.05

**03 Albóndigas en Salsa de Tomate**

*Homemade hand-rolled pork and beef meatballs, served in a rich tomato sauce*

£5.60

**04 Brocheta de Chorizo y Pollo (GF)**

*Chargrilled chorizo and fresh chicken breast on skewers, marinated in spices and served with real ali oli*

£5.30

**05 Pollo Ajillo**

*Roasted chicken drumsticks with garlic and chilli*

£4.50

**06 Cordero Guisado con Jerez y Pimentón**

*Lamb casserole with sherry, paprika and red peppers*

£6.00

**07 Pollo Empanizado con Salsa de Ajo**

*Deep fried breaded chicken strips with a garlic sauce*

£5.05

# Fish Dishes

**08 Gambas Pil Pil (GF)**

*King Prawns sautéed in olive oil, garlic  
and hot green chilli peppers*

£6.10

**09 Paella Valenciana (GF)**

*Small, tapa sized paella with pieces of chicken breast,  
chorizo and seafood*

£6.35

**10 Gambas Gabardina**

*Deep fried king prawns in a San Miguel batter,  
served with ali oli*

£6.10

**11 Pulpo con Pimiento (GF)**

*Tender octopus pieces with paprika and olive oil*

£5.10

**12 Zarzuela**

*A Catalan fish stew of tomato, garlic, black mussels, green  
lipped mussels, king prawns and calamari rings*

£6.30

**13 Calamares Fritos con Paprika**

*Paprika coated, flash fried baby squid with ali oli*

£5.05

**14 Sardinas a la Plancha con Salsa  
de Tomate**

*Grilled sardines with a rich tomato sauce*

£5.60

# Vegetarian Dishes

**15 Patatas Bravas o con Alioli (GF) (V)**

*A traditional dish of deep-fried potatoes with your choice of spicy tomato sauce or garlic mayonnaise*

£4.00

**16 Croquetas de Queso Manchego y Champiñones (V)**

*Croquettes of Manchego cheese and mushrooms*

£4.60

**17 Tortilla Española (GF) (V)**

*A traditional Spanish onion and potato omelette*

£3.95

**18 Guiso Gitano (GF) (V) (N)**

*A rustic vegetable casserole with chick peas, lentils, butternut squash and almonds*

£3.95

**19 Paella al Horno con Queso (GF) (V)**

*Small tapa-sized baked paella with asparagus, artichoke hearts and Manchego cheese*

£4.90

**20 Champiñones Cantabria**

*Sautéed button mushrooms in a creamy blue cheese and sherry sauce*

£5.95

**21 Queso Frito**

*Deep fried Manchego cheese, served with Membrillo*

£5.05

# Cold Dishes

## 22 Ensalada Mixta (GF) (V)

*Wild rocket salad with sweet vine-ripened cherry tomatoes, feta cheese, fresh basil pesto with an oak-aged balsamic vinegar dressing*

£3.70

## 23 Jamón Serrano Gran Reserva (GF)

*Eighteen months cured Serrano ham from Valencia*

£4.50

## 24 Ensalata de Naranjas

*A classic orange salad from Southern Spain. Orange, red onion and black olives flavoured with mint and cumin*

£3.80

## 25 Boquerones en Vinagre

*Marinated anchovies (not salty!) on a bed of mixed salad*

£ 4.05

## 26 Aceitunas Mixtas (GF) (V)

*A big bowl of Valencian mixed olives marinated in peppers, red onion and fresh lemon*

£3.80

## 27 Pan Catalán con Jamon Serrano y Queso Manchego

*My favourite: two slices of Pan Catalán topped with Valencian Gran reserva Serrano ham and Manchego cheese.*

*This is a must!*

£3.20

# Platillo de Ibericos



**36 Spanish Platter for two to share (GF)**

*Pork fillet (smoked in-house), Serrano ham, lomo, chorizo, salchichon, Manchego cheese and mahon served on an olive tree board*

£8.50

**37 Fish Platter for two to share (GF)**

*Mackerel and green lip mussels (smoked in-house), marinated king prawns and tuna carpaccio served on a terracotta plate*

£7.85

**38 Cheese Platter for two to share (GF) (V)**

*Selection of Spanish cheeses (Manchego, Mahon, Queso de Cabra al Vino) served on an olive tree board*

£7.15

# Acompañamiento



**31 Fat Chips (V)**

£3.50

**32 Mixed Leaf Salad (GF) (V)**

£2.80

**33 Real Ali Oli (V)**

60p

**34 Sour Cream Dip (V)**

50p

**35 Fries (GF) (V)**

£3.35

# Breads



## 28 Pan Fresco (V)

*Basket of fresh home-baked bread with butter, seasoned butter or olive oil*

£2.00

## 29 Pan de Ajo con Queso (V)

*Basket of garlic bread stuffed with mozzarella cheese*

£2.85

## 30 Pan Catalán (V)

*Toasted slices of fresh bread rubbed with fresh garlic, topped with sweet cherry tomatoes*

£2.60

# Our Famous Paellas



*(Minimum of 2 People)*

*Please note all the Paellas are cooked to order which could take 35 to 40 minutes!*

## 39 Paella Valenciana for Two (GF)

*Traditional mixed paella with chicken pieces, chorizo, king prawns, mussels, squid and tiger prawns*

£23.00

## 40 Paella de Marisco for Two (GF)

*Seafood paella with clams, black mussels, king prawns, swordfish, monkfish, squid, tiger prawns and langoustines*

£24.50

## 41 Paella de Carne for Two (GF)

*Meat paella with chicken pieces and chorizo sausage*

£22.00

## 42 Paella al Horno con Queso Manchego Alcachofa y Espárragos (GF) (V)

*Baked paella with manchego cheese, artichoke hearts and asparagus*

£18.50