



## 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*

£5.70

**02 Croquetas de Pollo y Jamón Serrano**

*Fresh chicken and Serrano ham croquettes served with ali oli*

£4.50

**03 Albóndigas en Salsa de Tomate**

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

£5.30

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

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

£5.05

**05 Chorizos a la Sidra**

*Sautéed, sliced chorizo sausage in Spanish cider*

£4.05

**06 Conejo Estofado con Vino Tinto (GF)**

*Rabbit stew in a rich red wine sauce*

£5.15

**07 Hígados de Pollo al Jerez**

*Sautéed chicken livers with paprika, garlic and sherry*

£4.05

# Fish Dishes

## 08 Gambas Pil Pil (GF)

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

£5.90

## 09 Paella Valenciana (GF)

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

£6.00

## 10 Fritura Mixta

*Deep fried calamari, king prawns, swordfish and whitebait  
in a light batter, served with fresh lemon and real ali oli*

£4.95

## 11 Tortilla de Seta Silvestre y Camarón

*Wild mushrooms and shrimp omelette*

£4.05

## 12 Todo Langostinos Tigre Salteados con Ajo, Limón, el Jerez y Perejil Fresco (GF)

*Sautéed whole tiger prawns with garlic, chilli, lemon,  
sherry and fresh parsley*

£6.00

## 13 Calamares Fritos con Paprika

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

£4.75

## 14 Croquetas de Pescados de los Salmones y de la Gamba

*Smoked salmon and prawn fishcakes with a remoulade dip*

£5.05

# Vegetarian Dishes

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

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

£4.30

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

*Croquettes of Manchego cheese and mushrooms*

£4.30

**17 Tortilla Española (GF) (V)**

*A traditional Spanish onion and potato omelette*

£3.85

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

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

£4.05

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

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

£4.25

**20 Champiñones Frescos Cocinados en el Ajo, Vino Blanco, Crema y Perejil Fresco (GF) (V)**

*Fresh mushrooms cooked in garlic, white wine, cream and fresh parsley*

£4.65

**21 De Queso Camembert Frito con Mermelada de Cebolla Roja (V)**

*Deep fried breaded camembert cheese served in a red onion and blueberry marmalade*

£4.35

# 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*

£3.45

## 23 Jamón Serrano

*Traditional cured Spanish ham from Iberia*

£6.00

## 24 Pisto de Verduras (V)

*Chilled, grilled Mediterranean vegetables with feta cheese, marinated in fresh herbs, olive oil and balsamic vinegar*

£4.20

## 25 Ensalada de Queso de Cabra (V)

*Goats cheese on a bed of salad, drizzled with a vinaigrette dressing*

£ 4.05

## 26 Aceitunas Mixtas (GF) (V)

*Marinated mixed olives with peppers, red onion and fresh lemon*

£3.65

## 27 Pimientos de Piquillo Asado Relleno con Queso Feta (GF) (V)

*Roasted piquillo peppers stuffed with feta cheese and served with an oak-aged balsamic vinegar dressing*

£4.25

# 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)**

£2.80

**32 Mixed Leaf Salad**

£2.70

**33 Real Ali Oli**

50p

**34 Sour Cream Dip**

40p

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

£2.75

# Breads



## 28 Pan Fresco

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

£1.95

## 29 Pan de Ajo con Queso

*Basket of garlic bread stuffed with mozzarella cheese*

£2.75

## 30 Pan Catalán

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

£2.50

# 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 (GF)

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

£11.00/person

## 40 Paella de Marisco (GF)

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

£11.80/person

## 41 Paella de Carne (GF)

*Meat paella with chicken pieces and chorizo sausage*

£10.00/person

## 43 Paella al Horno con Queso Manchego

*Alcachofa y Espárragos (GF) (V)*

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

£8.50/person