SABOYA 21

RESTAURANTE

THE GRAIN MENU

DESIGNED FOR SHARING

WELCOME APERITIF

SIGNATURE APERITIF FEATURING LOCAL PRODUCTS

•

FOR THE TABLE TO SHARE

SEASONAL MUSHROOM CREAM (2,4,10,12)

MIXED GYOZAS WITH MAYOKIMCHI CREAM (1,3,7,11,12)

"SABOYA 21" BRAVAS POTATOES crispy potatoes with our signature house brava sauce (3,7,12)

•

TO SHARE (FOR TWO PEOPLE)

RICE OR FIDEUÀ (1,3)

"SEÑORITO" STYLE (2,4,14)

TRADITIONAL
(NO SHELLFISH)

CURED BEEF "CECINA"
(+6€ supplement)

•

TO FINISH (TO CHOOSE)

DESSERT FROM OUR BAKERY (1,3,7,8,12)

"SABOYA" THEMED FRUIT DESSERT (€3,5 SUPPLEMENT) (1,3,7,8,12)

Please request before starting the menu

25,00 € / person
From Wednesday to Friday

30,00 € / person
Saturday, Sunday, and holidays

MINIMUM 2 PEOPLE - SERVED FOR THE WHOLE TABLE

Includes water and bread service – Gluten-free bread (+ €1.50)

Lunch service

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soya 7.Milk (lactose) 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphites 13.Lupin 14.Molluscs

ANY DISH CAN BE MODIFIED TO ACCOMMODATE ALLERGIES OR INTOLERANCES.
PLEASE INFORM OUR WAITSTAFF BEFORE THE SERVICE BEGINS.