

# NEIGHBOURHOOD

## สนุก SANOOK {ENJOY}

### SABA NUTRITION GUIDE

[V] Vegetarian  
[GF] Gluten Friendly  
[PF] Paleo Friendly  
[VG] Vegan



\* Mild  
\*\* Medium  
\*\*\* Spicy  
\*\*\*\* Very Spicy  
\*\*\*\*\* Very Very Spicy

All of Saba's dishes are freshly prepared. Levels of spiciness are graded 1 to 5, so let us know how hot you would like it. Our grass-fed Hereford beef is Irish. All our dishes are dairy-free, except our desserts.

### ALLERGEN LIST

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

As there are nuts used in our kitchen, despite our best efforts, cross-contamination is possible. If you have an allergy to peanuts or one of the other allergens we would ask that you advise a staff member.

An optional discretionary gratuity of 12.5% will be added to your bill for parties of five or more. Every cent is shared between the team in this restaurant. Discretionary gratuity is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.

**PLEASE NOTE- EARLY BIRD  
SUNDAY- THURSDAY  
3PM - 5.45PM**

**2 COURSES €29.95PP**

**3 COURSES €35.95PP**

### APPETISERS

#### Saba Chicken Wings\*

With nahm jim jaew dipping sauce and a carrot relish [1,2,6,11,14]

#### Por Pia Thod [V]

Crispy vegetable spring rolls with wood ear mushrooms, served with plum sauce, iceberg lettuce and mint [1,6,7]

#### Spicy Tofu Popcorn\*\* [V]

Fresh tofu with carrots, spring onions and coriander, popcorn style with a chilli caramel sauce [1,3,11]

#### Smoked Trout Mieng Kam\*\* [GF]

Goatsbridge smoked trout with shredded roasted coconut, peanut, ginger, lime and birds eye chilli with shrimp paste, fish sauce and a palm sugar sauce [2,4,5]

### MAINS

#### Crispy Chilli Chicken\*\*

With cashew nuts, sugar snap peas, spring onions and carrots [1,3,6,8,14]

#### Massaman Chicken\* [GF]

With potatoes, onions, peanuts and crispy shallots [2,4,5]

#### Phad Prik Sod Prawn\*\*\*

With chilli, onions, peppers, mushrooms and sweet basil [1,6,14]

#### Phad Kra Pao\*\* [VG]

Stir fried crispy aubergine with yellow bean sauce, green beans, tofu, chillies and sweet basil [1,6]

#### Fan Fo\*\*\*

Egg noodles with crispy chicken, chilli paste, broccoli, carrot, spring onions, peppers and pak choi [1,2,3,6,14]

#### Steamed Fillet of Seabass\*\*

With ginger, soy sauce, Xao Shing wine and Chinese leaves [1,4,6,11,12,14]

### DESSERT

Dessert of the Day

### SIDES

#### Edamame Beans\*

Served with Maldon sea salt and dried chilli flakes [6] - 7.95

#### Stir Fried Greens [V]

Stir-fried with a garlic and mushroom sauce [1,6,11] - 7.95

#### Saba Home Fries

Potato cubes with spring onion, coriander, sea salt and crushed chilli [1] - 6.95

#### Fried Egg Noodles

With bean sprouts & carrot [1,6,14] - 6.50

#### Saba Brown & Red Rice [GF]

- 4.75

#### Steamed Jasmine Rice [GF]

- 4.50

#### Egg Fried Rice [3]

- 4.75

### COCKTAILS

ALL €10

#### Spritz Royal

Aperol and Crème de Cassis mixed with Prosecco and topped with soda water

#### Spicy Margarita

El Jimador Reposado tequila and Triple Sec shaken with agave, lime, firewater bitter and chilli oil

#### Thai Daiquiri

Diplomatico rum shaken with tamarind syrup and lime juice

#### Whiskey Sour

Slane whiskey, lemon juice, maple and cranberry syrup, angostura bitter and plant-based foam

#### Ginger Pear

Belvedere Organic Infusions Pear and Ginger vodka mixed with Jack Daniel's honey, lemon juice, sugar syrup and topped with ginger beer

**SCAN QR CODE**

TO SIGN UP FOR SABA NEWS,  
DISCOUNTS AND BIRTHDAY  
COCKTAILS

@SABARESTAURANTDUBLIN



