

EARLY BIRD

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.

Early Bird menu is not available on Bank Holidays, during the Christmas period, or on special events

**PLEASE NOTE- EARLY BIRD
12 PM - 5.45 PM**

2 COURSES €32.95PP

3 COURSES €36.95PP

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]

Mussels Gorlae* [GF]

Grilled Roaring Water Bay mussels in a curry glaze of turmeric powder, garlic, ginger, shallots, kaffir lime leaves, shrimp paste and dry chilli served with pickled Mooli radish [2,4,12,14]

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]

Crispy Pork Belly

With hoisin sauce and stir fried pak choi and pickled mooli [1,5,6,11,14]

Supplement + €5

DESSERT

Dessert of the Day

SIDES

Edamame Beans*

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

Pakboong Fai Dang * [VG]

Stir fried morning glory, Thai birds eye chilli, garlic and soybean paste [1,6,12] - 9.95

Saba Home Fries

Potato cubes with spring onion, coriander, sea salt and Saba spice seasoning [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, Prosecco, soda water, Chambord

Spicy Margarita

El Jimador Tequila Reposado, Triple Sec, lime, agave, Thai chilli

Thai-ijto

Bacardi Spiced, fresh mint, lime, ginger & lemongrass syrup

Grapefruit Cosmo

Finlandia Grapefruit Vodka, Triple Sec, lime, cranberry juice

Lychee Collins (N/A)

CleanCo Rhubarb Non-Alcoholic Gin, lychee syrup, lemon juice, soda

SCAN QR CODE

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DISCOUNTS AND BIRTHDAY
COCKTAILS
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