

DRINKS LIST

THE LEGACY

Our Legacy cocktails are the ones that have stood the test of time, favourites that have been shaken, stirred and served across the years and still find their way into glasses. These are the cocktails our guests always ask for, the ones that quietly became part of the Saba experience

SPICY MARGARITA Ghost Spicy tequila shaken with triple sec and lime juice Flavour: spicy, sour, lingering	€14.95
SABA PORNSTAR Finlandia vodka with vanilla and passion fruit, served with a crisp shot of chilled Prosecco Flavour: vibrant, bubbly, sweet	€14.95
LIFE'S A BEACH Finlandia vodka and spiced ginger liqueur muddled with seasonal fruit, lime, and guava, finished with a splash of aloe vera Flavour: clean, refreshing, aromatic	€14.95
LONG DO Bacardi Carta Oro rum with coconut purée, Thai basil and ginger syrup, topped with ginger beer Flavour: spicy, creamy, lingering	€14.95
MEKHONG CAT Bombay Sapphire gin with our kaffir lime limoncello, fresh lime, homemade ginger syrup and floral plum bitters Flavour: bright, botanical, balanced	€14.95

MOCKTAILS AND LOW ABV

SABA LEMONADE (ABV: N/A) Lemon, ginger, lemongrass, soda water Flavour: tart, citrusy, tangy	€7.95
LYCHEE COLLINS Our in-house sous vide-infused non-alcoholic gin, lemon, lychee and topped with soda Flavour: floral, clean, elegant	€8.95
GOLDEN SPRITZ Homemade botanical gin alternative with mint and ginger-turmeric honey syrup, fresh orange juice and finished with our homemade mango and Thai basil soda Flavour: bright, restorative, aromatic	€8.95
GREEN ICED GREEN TEA Floral jasmine green tea mixed with salted guava syrup, balanced with sour kumquat juice and a touch of rose water Flavour: exotic, refreshing, aromatic	€8.95
RUBE PALOMA Our in-house sous vide–infused non-alcoholic tequila mixed with fresh ruby grapefruit and lime juices, balanced with a touch of agave and finished with crisp soda Flavour: smoky-sweet, refreshing	€8.95

SMOOTHIES

P-BOOSTER Creamy Greek yoghurt blended with peanut butter, banana, coconut water and chia seeds	€7.95
GREEN ARMY Coconut milk blended with fresh avocado, spinach, cucumber, kiwi, aloe vera and sweetened with a touch of ginger honey	€7.95

ICED TEAS

THAI TEA Assam black tea leaves and creamy, sweetened condensed milk Flavour: smooth, sweet	€8.95
GUAVA ICED THAI TEA Floral jasmine green tea mixed with salted guava syrup, balanced with sour kumquat juice and a touch of rose water Flavour: refreshing, exotic	€8.95
KUMQUAT ICED TEA Assam black tea leaves, mixed with bright kumquat juice Flavour: refreshing, crisp	€8.95

JUICES

SPICY MANGO Warm ginger and turmeric mixed with carrots and mangos	€6.95
THE DEFENDER Apple juice mixed with earthy beet, fresh grapefruit juice and spiced up with ginger and turmeric	€6.95
ORANGE APPLE MANGO PINK GRAPEFRUIT CARROT	€5.50
CANNED JUICE Apple, Orange, Pineapple, Grapefruit, Cranberry, Tomato, Aloe Vera	€3.95

SIGNATURE

Bright, balanced and carefully crafted, our signature cocktails combine premium spirits and fresh fruit into drinks that are modern, vibrant and memorable

GUAVA COLLINS Bombay Sapphire gin infused with kaffir lime, sweet guava nectar, lemon and homemade mango and Thai basil soda Flavour: spicy, sour, lingering	€14.95
THAI BASIL SMASH Bombay Sapphire gin, lemon, fermented mango and Thai basil Flavour: tangy, funky, herbaceous	€14.95
SABA SOUR Slane Irish Whiskey with housemade tamarind syrup, lemon and plant-based foam Flavour: tangy, smooth, warming	€14.95
THAI TEA NEGRONI Bombay Sapphire gin, sweet vermouth, Campari and slow-steeped Thai tea Flavour: tart, aromatic, elegant	€14.95
THE PHI PHI MARTINI Belvedere vodka and Vermouth Extra Dry infused with lemongrass, pandan and lime leaf, served crystal-cold with a touch of saline Flavour: velvety, precise, uniquely Thai	€14.95

DRAFT ON TAP

SINGHA PREMIUM THAI Lager, Thailand ABV 5%	Pint - 8.25 Glass - 4.50
GUINNESS Stout, Ireland ABV 4.2%	Pint - 7.25 Glass - 4.50
HEINEKEN Lager, Netherland ABV 5%	Pint - 8.25 Glass - 4.50
MORETTI Lager, Italy ABV 5.5%	Pint - 8.50 Glass - 4.50
ASAHI SUPER DRY Lager, Japan ABV 4.9%	Pint - 8.50 Glass - 4.50
WICKLOW WOLF ELEVATION IPA, Ireland ABV 4.8%	Pint - 8.25 Glass - 4.50
GUINNESS 0.0 Stout, Ireland ABV N/A	Pint - 6.95 Glass - 4.50

BOTTLE BEERS

CHANG Lager, 320 ml, Thailand ABV 4.8%	€7.25
KIRIN ICHIBAN Rice Lager, 330 ml, Japan ABV 5.0%	€7.25
MAISELS ORIGINAL WEISSE Weisse Beer, 500 ml, Germany ABV 5.2%	€8.50
FENTIMANS HOLLOWS GINGER BEER Ginger Beer, 500ml, UK, ABV 4%	€8.50
MONGOZO PILSNER [GF] Pilsner, 330 ml, Belgium ABV 5.0%	€7.25
STONEWALL CIDER [VG] Medium Cider, 500ml, Ireland, ABV 5.5%	€8.50
ASAHI 0% Lager, 330 ml, Japan ABV N/A	€6.50

WATERS

SAN PELLEGRINO SPARKLING WATER	(750ml) - €5.95 (250ml) - €3.50
ACQUA PANNA STILL WATER	(750ml) - €5.95 (250ml) - €3.50
FILTERED WATER (1LT)	Still - 1.50 Sparkling - 1.50

MINERALS

Coca-Cola	Three Cents Tonic Water
Coca-Cola Zero	Three Cents Pink Grapefruit Soda
Diet Coke	Three Cents Pineapple Soda
Fanta Orange	Three Cents Cherry Soda
Sprite Zero	Three Cents Ginger Beer
Schweppes Tonic	Three Cents Mandarin & Bergamot Soda
Schweppes Slimline Tonic	
Schweppes Elderflower Tonic	
Schweppes Ginger Ale	
Schweppes Soda Water	

All Minerals - €4.50

OUR GRASS-FED HEREFORD AND ANGUS BEEF IS 100% IRISH. ALL DISHES ARE DAIRY-FREE, WITH THE EXCEPTION OF DESSERTS. IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE DON'T HESITATE TO ASK, WE WILL DO OUR BEST TO ACCOMMODATE YOU. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED FOR PARTIES OF FIVE OR MORE. THIS CHARGE IS SHARED IN FULL AMONG THE RESTAURANT TEAM AND IS ENTIRELY OPTIONAL. IF YOU FEEL THE SERVICE DOES NOT MEET EXPECTATIONS, PLEASE LET US KNOW AND THE CHARGE WILL BE REMOVED.		* MILD ** MEDIUM *** SPICY **** VERY SPICY ***** VERY, VERY SPICY DIETARY KEY: [V] Vegetarian [VG] Vegan [GF] Gluten Friendly [PF] Paleo Friendly ALLERGEN INFORMATION 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 Please note that nuts are used in our kitchen and, despite our best efforts, cross contamination may occur. If you have an allergy to peanuts or any other allergen, please inform a member of our team.
--	---	---