

ROCKSTAR

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. Cereals. A. Wheat, 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.

2 COURSES WITH COCKTAIL €44.95

APPETISERS

KOLAE CHICKEN SKEWERS * [GF]

Southern Thai grilled chicken, turmeric, dry chilli, galangal, lemongrass, coconut milk and pickled radish [2,4]

ISAAN SPICE SQUID *

Fried squid, Isaan larb seasoning and chilli jam [1a,2,14]

CRISPY PORK BELLY CUCUMBER SALAD **

Crispy pork belly, hoisin sauce with spicy cucumber salad [1a,2,6,11,14]

SPICY TOFU POPCORN** [V]

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

SMOKED TROUT MIENG KAM** [GF]

Goatsbridge smoked trout with shredded roasted coconut, peanut, ginger, lime and bird's 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 [1a,3,6,8,14]

MASSAMAN CHICKEN* [GF]

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

SPICY PRAWNS AND SQUID PHAD CHA ***

King prawns, squid, garlic, chillies, fingerroot, kaffir lime, green peppercorns and holy basil [1a,4,6,14]

CRISPY AUBERGINE AND TOFU STIR-FRY ** [VG]

Golden crispy aubergine, tofu, long beans, peppers, baby corn, Thai soybean sauce and holy basil [1a,6]

FAN FO***

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

RED CURRY DUCK **

Roast duck red curry, sweet grapes, pineapple, pea aubergine and cherry tomatoes [1a,2,4,6,14]

STEAMED FILLETS OF SEABASS*

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

+ €5 supplement

SIDES

EDAMAME BEANS* [VG]

Served with Saba secret spice powder [6] - 6.95

SABA HOME FRIES

Potato cubes, spring onion, coriander, sea salt, Saba spice [1a] - 6.95

SABA SPICED CORN RIBS *[GF]

Fried corn ribs, special spicy powder, fresh chilli, coriander, spring onions [1a] - 7.95

STIR-FRIED BABY BROCCOLI [VG]

Baby broccoli wok-tossed with garlic, soybean paste, and mushroom sauce [1a,6,11] - 7.95

FRIED EGG NOODLES

With bean sprouts and carrots [1a,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, and 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
@SABARESTaurantDUBLIN

