

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

Mama Maew Chicken Wings

Crispy marinated chicken wings infused with fish sauce, served with spicy tamarind dipping sauce and pickled mooli [1a,4,12]

Por Pia Thod [V]

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

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]

Xao Hao Lao Prawn

Wok fried prawns, button mushrooms, baby corn, carrots, broccoli, Pak choi, Chinese leaves, snow peas and cashew nuts [1,6,8]

Zing Zing Chicken Bowl

Crispy chilli chicken with noodles, carrots, pickled cabbage, chickpeas, and rocket. Topped with coriander, chillies, spring onions, crushed peanuts, crispy shallots, and a chilli-soy dressing. [1a,3,5,6,14]

Fan Fo***

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

Steamed Fillets of Seabass

With ginger, garlic, and shiitake mushrooms, in a light salted plum soy sauce, garnished with celery, spring onions, and red chilli [1a,4,6,11,14]

Supplement €5

Crispy Pineapple Duck

Crispy aromatic duck breast with stir-fried pineapple, ginger, wood ear mushrooms, onions, peppers and spring onion with a mushroom and sesame sauce [1a,6,11,14]

Supplement €5

SIDES

Edamame Beans* [VG]

Served with Saba secret spice powder [6] - 6.95

Saba Home Fries

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

Pad Pak Fai Daeng [VG]

Red fire stir-fry of seasonal vegetables and mushrooms with fermented soybean paste [1a,6,11] - 7.95

Stir-Fried Cabbage [GF]

Tender cabbage wok-fried with fish sauce and crispy fried garlic [4] - 7.95

Fried Egg Noodles

With bean sprouts & carrot [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

