SABOR Y VINO

TAVERN

# CURATED EUROPEAN LUNCH SET

*Curated for slow lunches, shared conversations, and refined European comfort.*

## CLASSIC EUROPEAN COMFORT 849

### Croquetas (Chorizo or Queso Manchego)
Golden, crisp croquettes with a creamy, savory center—filled with smoky chorizo or rich Manchego cheese.

### Caesar Salad
Crisp romaine lettuce tossed in a classic Caesar dressing, finished with parmesan and crunchy croutons.

### Cream Tomato Soup
Silky tomato velouté enriched with cream and aged parmesan, layered with aromatic herbs.

### Chicken Supreme
Pan-seared chicken breast with creamy mushroom velouté, sautéed greens, and whipped potatoes.

### Crème Brûlée
Silky vanilla custard topped with a perfectly torched caramelized sugar crust.

## SEAFOOD INDULGENCE 1,299

### Calamari
Lightly battered squid, fried until crisp and served with a tangy dipping sauce.

### Sabor Salad
Arugula with goat cheese, walnuts, and fresh fruits, drizzled with passion fruit dressing.

### Clam Chowder
Hearty and creamy soup loaded with tender clams and subtle herb notes.

### Baked Salmon
Baked salmon served with silky green pea purée and classic béarnaise sauce.

### Tiramisu
Classic Italian dessert layered with espresso-soaked ladyfingers and mascarpone cream.

## SPANISH FEAST 1,349

### Beef Salpicao
Seared US beef tenderloin sautéed in garlic and butter, finished with a rich, savory sauce and served with toasted baguette.

### Forest Salad
Fresh greens with mango, grapes, mushrooms, and crisp vegetables, finished with a bright citrus vinaigrette.

### Green Peas Soup
Smooth and lightly sweet soup made from fresh green peas.

### Arros Negre Amballioli
Spanish squid ink rice slowly simmered with seafood stock, infused with tender squid and aromatic sofrito, finished with a rich, garlicky alioli.

### Basque Burnt Cheesecake
Rich, caramelized cheesecake served with crème anglaise, mango coulis, and crisp tuile.

## ITALIAN FAVORITES 1,549

### Prosciutto Rolls
Prosciutto-wrapped bocconcini with arugula, cherry tomatoes, pistachios, and balsamic glaze.

### Caprese Salad
Fresh tomatoes and mozzarella with basil, finished with pesto, vinaigrette, and a balsamic glaze.

### Mushroom Soup
Velvety mushroom soup enriched with cream, butter, and truffle oil, finished with aromatic herbs.

### Spaghetti Carbonara
Spaghetti tossed in a silky egg and aged cheese emulsion, with crisp bacon, aromatic garlic, and freshly cracked black pepper.

### Caramello Salato
Creamy gelato infused with rich salted caramel, finished with a smooth, balanced sweet-salty depth.

SERVED DAILY FROM 11:00 AM TO 2:00 PM

*Last orders accepted at 1:30 PM.*

*Available for a limited time as part of our seasonal offering.*

## STARTERS

Flavorful bites, perfectly paired with your first wine.

**Pan Seared Scallops** 950
Pan-seared scallops on white creamy beurre blanc sauce, finished with dill oil and caviar

**Prawn Thermidor** 1290
Baked prawns with creamy Mornay, bacon, and herb-infused vegetable filling

**Aceitunas Rellenas De Anchoa** 420
Chilled green olives delicately brined and served simply

**Gambas Al Ajillo** 950
Sizzling garlic prawns in olive oil with chili, white wine, and toasted baguette

**Calamari** 480
Crispy breaded squid rings served with lemon and house garlic aioli

**Beef Salpicao** 700
Seared beef tenderloin with garlic, mushrooms, and butter-soy glaze

**Charcuterie and Cheese Platter** Half 750 / Whole 1490
Selection of cured meats, artisan cheeses, nuts, fruits, and honey

**Chorizo a la Sidra** 850
Spanish chorizo simmered in apple cider reduction with aromatic herbs

**Croquetas**
Croquetas de Quezo Manchego 350
Croquetas Espinacas 350
Croquetas Chorizo 350
Croquetas Polllo de jamon 350
Croquetas Mixtas 400

**Chopitos Fritos** 440
Lightly floured baby squid, fried crisp and served with lemon

**Prosciutto Rolls** 550
Prosciutto-wrapped mozzarella with arugula, tomato, pistachio, and balsamic glaze

## SALADS

Vibrant, crisp, and a brilliant prelude to wine.

**Sabor Salad** 520
Mixed greens with passion fruit dressing, nuts, and fresh seasonal elements

**Caprese Salad** 790
Heirloom tomatoes with fresh mozzarella, pesto sauce and balsamic glaze

**Caesar Salad – with Prawn** 480
Crisp romaine with parmesan, in house caesar dressing and garlic-grilled prawns

**Caesar Salad – with Chicken** 480
Crisp romaine with parmesan, in house caesar dressing and garlic-grilled chicken

**Forest Salad** 535
Mixed greens with roasted mushrooms and citrus vinaigrette

## SOUPS

Refined soups crafted for depth, warmth, and balanced flavor.

**Clam Chowder** 445
Creamy chowder with tender clams, bacon, and aromatic herbs

**Green Peas Soup** 320
Velvety green pea soup with bacon, potato, and aromatics, finished with cream and crisp garnish

**Mushroom Soup** 495
Silky mushroom purée finished with truffle oil

**Creamy Tomato Soup** 325
Roasted tomatoes with basil cream and toasted brioche with melted cheese

## MAINS

The heart of the table; plates built for our best wines. Choice of sides

**Beef Medallion** 2420
Seared beef tenderloin with whipped potatoes, Manchego cream, asparagus, and cherry tomatoes

**Fillet De Porc in Mustard Veloute** 840
Seared pork tenderloin with mustard velouté, cauliflower purée, mushrooms, and pineapple salsa

**Beef Bourguignon** 1120
Slow-braised beef with bacon, mushrooms, and vegetables in red wine, served with whipped potatoes

**Osso Bucco** 1150
Braised beef shank with vegetables in white wine and tomato sauce, served with creamy polenta

**Lamb Chops** 2475
Grilled lamb chops with Dijon, herbs, chimichurri, whipped potatoes, and asparagus

**Ribeye 450g** 3390
Grilled ribeye with peppercorn sauce, chimichurri, and roasted vegetables, finished with herbs

**Tomahawk (1500g)** 9100
Bone-in tomahawk steak served with roasted vegetables

**Rostizado Con Pollo** 725
Roasted chicken with Spanish rice, gravy, French beans, and paprika-spiced seasoning

**Seafood Bouillabaisse** 730
Seafood stew with salmon, mussels, shrimp, and scallops in a dill-infused seafood broth with vegetables

**Moules Marinière** 530
Mussels in aromatic broth served with crisp fries or garlic bread

**Baked Salmon** 890
Baked salmon with green pea purée, béarnaise sauce, and lemon butter

**Chicken Supreme** 890
Seared chicken supreme with mushroom and white wine cream sauce, spinach, and whipped potatoes

**Magret de Pato** 1790
Sous vide duck breast, crisp-seared with sherry reduction

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES
Life tastes better shared | prices are inclusive of 12% VAT and exclusive of 10% service charge
For inquiries, feel free to contact us at: (0998) 536 8466 / enquiry@saboryvino.ph. | 33 Polaris St. Bel-air, Makati City, 1209 Metro Manila

## PIZZA

Crafted for sharing, best enjoyed with wine.

**Prosciutto Arugula** 780
Prosciutto, fresh arugula, parmesan, and olive oil

**Margherita** 675
Tomato, fresh mozzarella, basil, and olive oil

**Quattro Formaggi** 785
Four-cheese blend with rich, creamy finish

**Pepperoni** 610
Pomodoro, fresh mozzarella, and pepperoni

**Mortadella Bufala Pistacchiosa** 885
Mortadella, buffalo mozzarella, and pistachio crumble

**Pizza Tartufata** 750
Truffle cream, mushrooms, and mozzarella

**Pizza con Cipolle Caramellate e Capra** 730
Caramelized onions, goat cheese, and balanced sweetness

## PASTA

Elegant, comforting, and deeply satisfying.

**Seafood Aglio Olio** 840
Garlic olive oil pasta with mixed seafood and herbs

**Truffle Pasta** 845
Paccheri with shiitake mushrooms in a creamy parmesan sauce, finished with truffle oil

**Rigatoni Bolognese** 550
Slow-cooked meat ragù with herbs and tomato

**Pesto Chicken** 720
Spinach basil pesto with grilled chicken

**Carbonara** 885
Creamy pancetta pasta with egg yolk and parmesan

**Ravioli Spinach Ricotta** 820
Handmade ravioli with spinach, ricotta, and sage butter sauce

**Fettuccine al Aligue Cremosa** 770
Creamy crab fat pasta with shirmp and parmesan cheese

## PAELLA

Slow-cooked to perfection, every grain full of flavor.

**Paella Alla Marinara** 1270
Classic seafood paella with saffron-infused rice

**Arros Negre Amb Allioli** 720
Squid ink paella served with garlic aioli

**Paella de Masia** 870
Traditional meat paella with vegetables and herbs

**Paella de Setas** 995
Mushroom paella finished with truffle essence

## PLANT-BASED

Refined plant-based dishes, crafted for depth, balance, and wine pairing

**Roast Aubergine** 320
Roasted aubergine with white bean purée and tamarind sauce

## DESSERT

The heart of the table; plates built for our best wines.

**Tiramisu** 385
Espresso-soaked ladyfingers mascarpone, cocoa with raspberry coulis ,brandy snap

**Basque's Burnt Cheesecake** 360
Creamy cheesecake with mango coulis and parmesan tuile serve with cream anglaise

**Crème Brûlée** 335
Vanilla custard with orange gel, gelato and crisp caramelized sugar on top

**Gelato – Caramello Salato** 350
Silky salted caramel with buttery sweetness

**Gelato – Ricotta**
Ricotta gelato drizzled with honey and zest

**Gelato – Pistachio** 350
Smooth pistachio gelato with nutty finish

**Gelato – Cioccolato Fondente** 350
Rich dark chocolate gelato, decadently bold

## CAFE

| | |
|---|---|
| Americano | 100 |
| Latte | 150 |
| Cappuccino | 150 |

## SIDES

| | |
|---|---|
| Patatas Bravas | 200 |
| Potato Wedge | 150 |
| Rice | 90 |
| Whipped Potato | 235 |
| Garlic Rice | 95 |
| Mixed Veg | 250 |

## TEA

**House-blend Iced Tea** 120
Handcrafted tea blend, refreshingly refined

| | |
|---|---|
| English Breakfast | 130 |
| Chamomile | 130 |
| Earl Grey | 130 |

## FRUITSHAKES

| | |
|---|---|
| Watermelon | 220 |
| Mango | 220 |
| Lychee | 220 |

## DRINKS

| | |
|---|---|
| Bottled Water | 100 |
| Tonic Water | 150 |
| Soda Water | 150 |
| Sparkling Water | 370 |
| Coke Regular / Zero | 125 |
| Sprite | 125 |
| Royal | 125 |
| Canada Dry | 135 |

OUR AWESOME PLANET

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## RED WINES

Handpicked wines to match every mood.

**Fortant de France Merlot 2023, France** 1200
Smooth, fruity red with subtle mint notes.

**Tenute Orestiadi Nero d'Avola 2022, Terre Siciliana (Italy)** 1650
Bold Sicilian red with rich dark berries.

**Flor de Vetus Tinto 2019, Toro (Spain)** 2500
Full-bodied red with ripe dark fruits.

**Donna Laura Bramosia Chianti Classico DOCG 2021 (Italy)** 2150
Vibrant Tuscan red with cherry flavors.

**Ulls Negres 2020, D.O Empordia (Spain)** 2850
Silky red with subtle vanilla hints.

**Braida Brachetto d'Acqui 2022 (Italy)** 3250
Light, fruity, playful Italian sparkling red.

**Ramon Bilbao Gran Reserva 2015** 4825
Elegant, complex Spanish red with depth.

**Altozano Tempranillo** 1425
Structured, bold red with rich tannins.

**Felix Solis Peñasol Seleccion Merlot (Spain)** 995
Smooth, approachable Merlot with ripe fruit.

**Tines de Roqueta Reserva (Spain)** 1785
Rich, aromatic complexity with a silky texture and exceptional balance.

**Vintae Matsu El Picaro** 1950
Intense, bold red with youthful character.

## WHITE WINES

**Mas Amor Verdejo 2022, D.O Montsant (Spain)** 1950
Crisp, citrusy white with lively freshness.

**Finca Ferrer Acordeon Torrontes 2022, Mendoza (Argentina)** 2270
Aromatic, floral, refreshing Argentine white.

**Quinta Couselo Turonia Albariño (Spain)** 3450
Zesty white with vibrant mineral notes.

## ROSE & SWEET WINES

**Cote Mas Rose Aurore 2023, IGP Pays d'Oc (France)** 1800
Delicate, fruity rosé with refreshing charm.

**G.D Vajra Moscato d' Asti 2023** 2800
Sweet, bubbly wine with playful aromas.

## CHAMPAGNE & SPARKLING

**Champagne Duval Leroy Brut Reserve NV (France)** 7000
Elegant, crisp Champagne with refined effervescence.

**Raventos I Blanc De Blancs 2022 (Spain)** 3475
Bright, lively sparkling with pure elegance.

**Raventos i Blanc De Nit 2021 (Rose) (Spain)** 3900
Floral, fresh sparkling rosé with finesse.

## HOUSE WINE

**HOUSE WINE - WHITE** 350

**HOUSE WINE - RED** 350




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