



Josper Grill Fiesta

Introducing Sabio by the Sea Josper Grill Fiesta!

At Sabio by the Sea, we focus on sourcing the best ingredients from the world over, and aim to offer diners a delectable spread of Spanish favourites! Using the world famous charcoal flamed Josper Grill (a kitchen must-have well-loved by chefs around the world!), the unique combination of a grill and oven enhances unique umami flavours using smokey embers, and helps to retain the natural juiciness of the meat in every single bite. With our choice selection of beef cuts sourced from Australia, our all-new Josper Grill Fiesta pays homage to traditional charcoal cooking, and honours each cut of meat by cooking it to perfection!

Delicioso!

JOSPER FIESTA HIGHLIGHTS

**GRILLED SPECIALTY
"KETOMAN" PLATTER \$ 58**



UNLEASH YOUR INNER CAVEMAN! A SELECTION OF ARTISANAL SAUSAGES - SPICED ITALIAN SAUSAGE, SNAIL SAUSAGE, PORK AND CHEDDAR SAUSAGE, SMOKED PORK AND GARLIC SAUSAGE, AND SMOKED SPICY CHORIZO SERVED WITH GARLIC AIOLI, DIJON MUSTARD AND GREEN SALAD.

**JOSPER-GRILLED-STEAKS
BEEF T-BONE \$ 68**



THE ICONIC T-BONE SHOWCASES "THE BEST OF BEEF" WITH A FLAVOURSOME NEW YORK STRIP ON ONE SIDE, AND SEPARATED BY THE 'T', A DELICATE FILET MIGNON ON THE OTHER. SERVED WITH CHOICE OF ONE SIDE, DIJON AND WHOLEGRAIN MUSTARD.

**MORE GRILLED SPECIALITIES ARE
AVAILABLE ON OUR JOSPER FIESTA MENU!**



grilled steak

All beef steaks are served with a choice of one side, Dijon and Whole Grain Mustard

Beef Ribeye, 250g (Australia) 38

With generous marbling of fat throughout, the ribeye is rich, tender, juicy and full of flavour.

Beef T-Bone, 400g (Australia) 68

The iconic T-Bone showcases "The Best of Beef" with a flavoursome New York Strip on one side, and separated by the 'T', a delicate Filet Mignon on the other.

Côte de Boeuf, 1kg (Australia) 108

The bone-in Côte de Boeuf is truly a meat lover's delight! One of the best cuts for enjoying beef, the meat is cooked with a crusty and salty exterior, and juicy interior. Grilled and served sliced by the team, perfect for sharing!

other grilled specialties

Chuleta de Cordero a la Parrilla, 2x0g 38

Josper-grilled Lamb Cutlets with Arugula Salad.
Served with choice of one side.

"KETOMan" Platter 78

Unleash your inner caveman! A selection of Artisanal Sausages - Spiced Italian Sausage, Snail Sausage, Pork and Cheddar Sausage, Smoked Pork and Garlic Sausage, and Smoked Spicy Chorizo served with Garlic Aioli, Dijon Mustard and Green Salad

paella

Please allow 30-40 minutes cooking time in our Josper oven

Paella de Pescado
Squid, Sea Bass, Mussels, Clams, Shrimp

Paella de Carne
Chicken, Capsicum, Beef, Chorizo

Paella Negra
Mixed Seafood in Black Squid Ink Rice

Vegan Paella de Pescado
Plant-based Prawns and Plant-Based Calamari

Small (1-2 persons) 30

Large (3-4 persons) 70

Paella de Verduras
Vegetarian Paella

Small (1-2 persons) 28

Large (3-4 persons) 46

burgers

All burgers are served with a side of crisp, golden French Fries

Grilled Pimiento & Queso Manchego Beef Burger 18

Juicy Josper-grilled Beef Patty in a Soft Bun with Manchego Cheese, Grilled Pimiento Peppers, Raw Red Onion and Spicy Paprika Mayonnaise

Guacamole & Queso Manchego Beef Burger 22

Juicy Josper-grilled Beef Patty in a Soft Bun with Manchego Cheese, Arugula and Housemade Spicy Paprika Mayonnaise

hot tapas

Josper-Fired Padrón Peppers 15

Spain's famous 1 in 10 peppers hailed from the town of Padrón, blistered until puffy and black in our Charcoal grilled Josper oven

Espárrago 18

Josper-grilled Asparagus, Serrano Ham, Soft Egg, Paprika & Sherry Vinaigrette

El Cerdo 26

Herb-Marinated Pork Belly served with Sautéed Potatoes

El Pulpo 26

Josper-grilled Octopus Leg, "Viola" Mash Potato and Paprika

Atún a la Parrilla 28

Josper-grilled Tuna Steak served with Arugula Salad & Tomato Spicy Salsa

sides

All sides are priced at \$5 each

Paprika-spiced Patatas
Baby Spinach Salad
Sautéed Garlic Mushroom
"Viola" Mashed Potato
Roasted Garlic Bread
Crisp Golden French Fries

sauces

All sauces are priced at \$3 each

Spicy Tomato Salsa
Black Pepper Sauce
Chimichurri Sauce