



La nostra filosofia

Embodying Italian quintessence, Sabia honours the freshest local and regional ingredients, following the flavours of the season while simultaneously highlighting the best of fresh Adriatic catches and sustainably sourced seafood.

A convivial locale by the sea, experience a taste of Italy where the beauty of the Montenegrin coastline meets the authenticity of Italian cuisine, bringing la dolce vita to Boka Bay.

ANTIPASTI
BURRATA, POMODORINI E BASILICO Local Burrata Cheese, Tomato Gazpacho, Basil Crumbs (V) ★ 350 g EUR 26
SALUMI E FORMAGGI Local and Italian Selection of Cheese and Cold Cuts, Sardinian Crispy Bread (P) ★ 400 g EUR 37
VITELLO TONNATO E PEPE ROSA Slow Cooked Veal Loin, Capers, Egg, Tuna Sauce (GF), (S) ★ 190 g EUR 25
ARANCINO DI MARE Mixed Seafood, Plankton Mascarpone (S) 210 g EUR 26
INSALATA DI GAMBERI, INDIVIA E CAMPARI Poached Prawns, Orange, Endives, Campari Dressing (A), (DF), (GF), (S) 270 g EUR 26



PRIMI – FROM THE PANS
RISOTTO, PEPPERONI ROSSI E FONDUTA DI TALEGGIO Red Bell Pepper Risotto, Taleggio Cream Cheese (V) 320 g EUR 35
SPAGHETTI AL LIMONE, GAMBERI E PISTACCHIO Spaghetti, Red Prawn, Lemon Butter, Pistachio (N), (S) 260 g EUR 32
MANDILLI DE SEA, PESTO TRAPANESE E PANGRATATTO Homemade Pasta, Confit Cherry Tomato, Almond, Chives (N), (V) 240 g EUR 31
GNOCCHI DI RICOTTA ALLA FIORENTINA Gnocchi, Smoked Ricotta, Lemon Zest, Spinach Emulsion, Parmesan (V) 310 g EUR 31

SECONDI AL CARBONE – FROM THE GRILL
TAGLIATTA DI MANZO Flat Iron Steak, Mediterranean Herb Relish, Burned Tomato Sauce (GF) 350 g EUR 60
POLPO ALLA GRIGLIA, PEPERONE ROSSO E PATATE Grilled Octopus, Emulsion, Bell Pepper Sauce, Baby Potatoes (DF), (GF), (N), (S) 340 g EUR 41
POLLO GLASSATO Truffle Glazed Chicken Thigh, Bitter Leaves Salad Butter Milk Sauce (GF) 340 g EUR 45
FARFALLA DI BRANZINO ALLA GRIGLIA Butterflied Sea Bass, Whipped Pavlaka, Cucumber, Dill, Lime (GF), (S) ★ 500 g EUR 46

SHARING
<i>allow us some time</i> SELEZIONE DI PESCE INTERO Whole Catch of the Day, Grilled Vegetables, Gremolata (GF), (S) 100 g EUR 12
BISTECCA FIORENTINA Australian T-Bone Steak, Fresh Truffle, Grilled Vegetables, Natural Jus (GF) 100 g EUR 40
CONTORNI – VEGETABLE SPECIALITIES
BROCCOLI E LIMONE IN AGRODOLCE Broccoli, Pickled Lemon, Lemon Honey Purée (DF), (GF), (V) 180 g EUR 10
PATATE, PORRO CONFIT, BAGNA CAUDA Smoked Leek, Baby Potatoes, Preserved Lemon (GF), (S) 190 g EUR 12
PATATINE FRITTE Crispy French Fries (DF), (GF), (S) 200 g EUR 8 <i>add parmesan and truffle + EUR 5</i>
FAGGIOLINI VERDI E UOVA Grilled Green Beans, Herbs, Hard Boiled Egg Dip (GF), (V) 200 g EUR 10



PIZZA
MARGHERITA Fior Di Latte, San Marzano Tomato Sauce, EVOO, Basil (V) 250 g EUR 22
DIAVOLA Fior Di Latte, San Marzano Tomato Sauce, Spicy Salami, Ajvar, Cherry Tomato (P) 280 g EUR 25
BIANCA DI MARE Fior Di Latte, Taleggio, Marinated Anchovies, Bottarga, Lemon Zest (S) 280 g EUR 25
BUFALINA Buffalo Mozzarella, San Marzano Tomato Sauce, Parmesan, Cherry tomato, Balsamic Vinegar (V) 250 g EUR 28 <i>add rocket and Parma ham + EUR 12</i>
DOLCI - SWEETS
SABIA TIRAMISU Lady Fingers Soaked in Espresso, Amaretto Liqueur, Cocoa Powder (A), (V) 120 g EUR 10
GELATO FATTO IN CASA Selection of Homemade Gelato (GF), (V) 60 g EUR 6
ZEPPOLE, CREMA PASTICCERA, PEPE ROSA E FRUTTA DI STAGIONE Choux Craquelin, Vanilla and Pink Pepper Cream, Local Berries (V) 110 g EUR 12

(A) ALCOHOL, (DF) DAIRY FREE, (GF) GLUTEN FREE, (N) NUTS, (P) PORK, (S) SEAFOOD OR SHELLFISH, (VV) VEGAN, (V) VEGETARIAN, (★) LOCALLY SOURCED

ALL PRICES ARE IN EURO AND SUBJECT TO 10% SERVICE CHARGE.

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts / nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.