

SABOR
LAGOS

Live tastefully, follow the flavour

FULL MENU



FOOD MENU

LIGHT BITES

THAI STYLE VEGGIE SPRING ROLLS

N9,000

Served with peanut butter sauce & our house made Asian sauce, with prawn N12,000

CRAB FRITTERS

N11,000

Deep fried crab served with a crab sauce

BBQ CHICKEN LOLIPOPS

N13,000

Chicken wings lollipop, grilled & tossed in our housemade BBQ sauce, served with a sour cream dipping sauce

SURF & TURF FLAT BREAD

N15,000

Chopped prawns & beef fillet on housemade herbed flat bread with cheese, bechamel sauce & chilli jam; finished with fresh greens. (Enough to share)

ROASTED PULLED DUCK SLIDERS

N15,000

Roasted pulled duck served in three toasted mini buns with a mayo plum sauce & fresh green



SALADS

MEDITERRANEAN CHICKEN SALAD **N15,000**

Chopped grilled chicken, zucchini, grapes, baby tomatoes with feta cheese & mixed salad leaves, served with a zesty mustard dressing (Add extra cheese, grapes or tomatoes for N1,500)

SMOKED TURKEY & PEAR SALAD **N15,000**

Smoked turkey, pear, goat cheese, avocado, walnuts & mixed salad leaves, served with a creamy balsamic dressing

GREEN GODDESS SALAD **N15,000**

Cucumber, lettuce or kale, green pepper, jalapeno and fresh herbs tossed in a citrus vinaigrette, finished with walnuts and tortilla chips



BURGERS

SABOR CLUB SANDWICH

N14,000

Toast, lettuce , egg, tomato, chicken , beef , chili mayo , cheese,served with french fries

THE HOT BIRD

N15,000

Crispy fried chicken breast, topped with jalapeno mayo, siracha sauce and crispy greens, served on a toasted sesame bun with fries

THE ULTIMATE JUICE

N15,000

Prime beef burger topped with cheese, crispy bacon, caramelized onions & mushrooms, served on toasted sesame buns with a side of fries

PULLED LAMB BURGER

N17,000

Braised lamb burger pulled and served with our signature yoghurt dressing and herb bun.



MAINS

PENNE PASTA IN BEEF RAGU

N18,000

Slow cooked beef in a tomato based sauce with penne pasta finished with cream and parmesan

CACIO E PEPE

N20,000

Bucatini pasta cooked in a savor style cheese and black pepper sauce

LAMB JUNGLE YELLOW CURRY

N22,000

Lamb leg cooked in a Thai style yellow curry with baby corn, string beans and chilies. Served with steamed rice or couscous

AUBERGINE AND CHICKEN PASTA BAKE

N25,000

Aubergine, chicken and fusili pasta oven baked in a rich tomato sauce with mozzarella and parmesan crust

GROUPEL FILLET

N22,000

Pan seared grouper fillet/croaker served with creamed spinach, creamy mash and a white wine butter sauce

SEAFOOD SCAMPI

N25,000

Calamari, prawns and white fish cooked in a white wine butter and basil sauce served with spaghetti or linguine

HALF ROASTED BUTTER CHICKEN

N20,000

Half chicken roasted and finished in a corriander butter sauce, served with roasted potatoes



MAINS

SWEET AND SPICY SALMON FILLET **N27,000**

Pan seared salmon with a sweet and spicy ginger sauce with sticky rice & chargrilled bok choy

BBQ PORK RIBS **N30,000**

Slow cooked pork ribs marinated in our house made BBQ sauce grilled and served with french fries

LAMB CHOPS (Imported) **N32,000**

300g Lamb loin chops simply grilled with herbs, salt & black pepper, cooked at your liking, served with french fries

LAMB SHANK **N35,000**

Braised lamb shank, vegetable jus, finished with mushroom and served with fluffy butter rice or creamy mash

DUCK LEG **N30,000**

Confit duck leg, pomegranate reduction with sauteed veggies

THE RIBEYE **N35,000**

250oz grilled ribeye steak, served with gravy, french fries and a salad on the side

SEAFOOD AND CHORIZO PAELLA **N40,000**

Spanish paella rice, grouper fillet, calamari, prawns and chorizo, cooked in a spicy turmeric based stock



SIDES

MIXED VEGGIE HASH

N4,000

A combo of seasonal vegetables, seasoned and pan seared in olive oil

FRENCH FRIES

N3,500

HANDCUT SWEET POTATO FRIES

N4,000

BLACK PEPPER & BUTTER RICE

N4,500

CREAMY MASH: SWEET/IRISH POTATO

N5,500

Creamy mash with parmesan topping

RAINBOW FRIED RICE

N6,000

With bell peppers, purple cabbage, carrots, peas, spring onions, black beans and sweet corn

COCONUT RICE

N7,500

JOLLOF RICE

N7,500

Our Sabor special smokey jollof cooked with charred peppers and basmati rice

EXTRAS

SAUCES

N1,500

BACON

N3,000

CHICKEN

N5,500

CHEESE

N5,000

BEEF

N5,000

PATTY

N5,000

PRAWNS

N7,000

NB: All prices in this menu are exclusive of taxes and charges



DESSERTS

CREPE SUZETTE **N8,500**

STICKY DATE PUDDING **N8,500**

Served with custard

SABOR SUNDAE **N8,500**

Combination of vanilla fudge and chocolate ice-cream topped with our housemade, cinnamon, crumble, walnut, milk, chocolate ganache and wafer sticks

BERRY CRUMBLE **N9,500**

Mixed berries topped with buttery crumble served with vanilla ice-cream and drizzled with berry coulis

APPLE CRUMBLE **N9,500**

Served with custard or ice cream

ALMOND NUT BROWNIE **N10,000**

Served with vanilla ice cream and salted caramel sauce





DRINKS MENU



SOFT DRINKS

WATER	N1,000
COKE	N1,700
FANTA	N1,700
SPRITE	N1,700
TONIC	N1,700
SODA	N1,700
BITTER LEMON	N1,700
ENERGY DRINKS	N3,000

JUICE

FRESHLY MADE

JUICE PACK

BY THE GLASS		N7,000
MANGO		N7,000
ORANGE	N3,000	N7,000
APPLE	N3,000	N7,000
PINEAPPLE	N3,000	N7,000
WATERMELON	N3,000	
CRANBERRY		N7,000
CARROT	N3,000	
MIXED JUICE	N3,000	

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SOFT DRINKS

SMOOTHIES

PINEAPPLE	N7,000
WATERMELON PINEAPPLE	N7,000
BANANA STRAWBERRY	N7,000
SABOR CHOICE (3 FRUITS)	N8,000
SABOR TROPICAL	N8,000

MILKSHAKES

VANILLA	N7,500
CHOCOLATE	N7,500
STRAWBERRY	N7,500
OREO	N8,000
BROWNIE BLAST	N8,500
LIQUER	N8,000
HAPPY PLACE	N8,000

TEA

TEA BAG SELECTION	N5,000
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MOCKTAILS

BARCODE BULL

Redbull, lime and passion fruit

N8,000

VIRGIN TEMPLE

Orange juice, Grenadine and sprite

N8,000

SABOR PUNCH

Strawberry, pineapple, lemon & orange juice passion fruit and grenadine

N8,000

THE LEMONGRASS FIX

N8,000

FROZEN COCONUT LIMEADE

Lime, coconut cream, pineapple

N8,000

CHAPMAN

bitters, Lemon, soda

N8,000



COCKTAILS (SIGNATURE)

MANGO BASIL

Tequila, mango and basil

N9,500

PEACH MULE

Peach, vodka, ginger beer

N9,500

THE JUNGLE BIRD

Rum, campari, pineapple juice

N9,500

BARCODE WAVE

Lemon sweet vermouth & ginger beer

N9,500

BARCODE FIRE

Whiskey, pineapple, strawberry liqueur

N9,500

ROSEMARY GIN FIZZ

Rosemary, grapefruit, gin, prosecco

N9,500

OL'SMOKY G&T

Gin, tonic, apricot liqueur, whiskey

N9,500

CITRUS SOUR

Whiskey, soda, lemon (Serves 1-2 people)

N9,500

SABOR SANGRIA

Fresh fruits, red wine, rum (Serves 4-5 people)

N25,000

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CLASSICS

MOJITO

Rum, lime, soda and mint

N10,000

LONG ISLAND

Vodka, rum, gin, tequila, triple sec

N10,000

MARGARITA

Tequilla, triple sec, lime

N10,000

DAIQUIRI

Rum, lime, simple syrup

N10,000

COSMOPOLITAN

Vodka, cointreau, cranberry, lime

N10,000

NEGRONI

Gin, vermouth, campari

N10,000

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ALCOHOL

CHAMPAGNE

BILE CART SALMON DEMI SEC	N170,000
MOET & CHANDON BRUT	N190,000
LAURENT PERRIER BRUT	N180,000
LAURENT PERRIER DEMI SEC	N170,000
VEUVE CLIQUOT BRUT	N200,000
VEUVE NECTAR IMPERIAL	N200,000
MOET NECTAR IMPERIAL	N200,000
MOET NECTAR IMPERIAL ROSE	N240,000
DOM PERIGNON	N680,000
LOUIS ROEDERER CRISTAL	N720,000

BEER

HEINEKEN	N3,500
BUDWEISER	N3,500
GUINNESS	N3,500

GIN

BOMBAY SAPPHIRE	N70,000
CAPETOWN	N70,000
HENDRICKS GIN	N120,000

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WHISKEY

JACK DANIEL	N70,000
JAMESON	N85,000
JAMESON BLACK BARREL	N110,000
SINGLETON 12	N130,000
BALVENIE 12	N150,000
BALVENIE 14	N165,000
MACALLAN 12	N165,000
MACALLAN 15	N270,000
GLENFIDDICH 15	N180,000
GLENFIDDICH 18	N220,000
GLENFIDDICH 21	N470,000

COGNAC

MARTEL VS	N140,000
REMY MARTIN	N160,000
MARTEL BLUE SWIFT	N160,000
HENESSY VSOP	N200,000
HENESSY XO	N500,000

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VODKA

SMIRNOFF VODKA	N50,000
CIROC VODKA	N140,000
GREY GOOSE	N150,000
BELVEDERE	N150,000

TEQUILA

VOLCAN	N140,000
CASAMIGOS BLANCO	N180,000
CASAMIGOS REPOSADO	N280,000
AZUL REPOSADO	N400,000
DON JULIO 1942	N500,000

SHOTS

SMIRNOFF VODKA	N5,000
BOMBAY SAPPHIRE	N5,000
TEQUILA BIANCO	N5,000
JACK DANIEL	N5,000

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WINES

RED WINE

BOTTLE

GLASS

SANTA RITA

N55,000

N6,500

DARLING CELLARS

N60,000

N7,000

BACCOLO

N65,000

NEDERBURG

N70,000

THOMAS BARTON

N70,000

WHITE WINE

ARRA

N45,000

SANTA RITA

N55,000

N6,500

DARLING CELLARS

N55,000

N7,000

BACCOLO

N65,000

POUILLY FUME

N85,000

SPARKLING WINE

DIEMERSDAI

N65,000

WHISPERING ANGELA

N80,000

SUN GODDESS

N75,000

CHATEAU MINUTY ROSE

N75,000

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OUTDOOR GRILLS MENU

FRIDAY - SUNDAY
7PM - 2AM

BATTERED FISH AND CHIPS **N10,000**

Yaji spiced and battered croaker fillet. Served with a side of hand cut sweet potato fries and garden salad

SPICY SUYA **N10,000**

Spicy suya bathed in yaji, served with a side of Herb potato chips

AVO AIOLI PRAWNS **N10,000**

Honey glazed, oven grilled prawns on a bed of avocado aioli and crunchy cucumber

SPICY CHICKEN WINGS SKEWERS **N10,000**

Spicy chicken wings served with a side of french fries

HONEY MUSTARD CHICKEN WINGS **N12,000**

Chicken wings marinated in a honey glazed mustard sauce, served with a side of mixed veggies and fries

GRILLED YAJI PRAWNS **N15,500**

Medium sized prawns with a yaji dust, served with a side of rainbow fried rice

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OUTDOOR GRILLS MENU

HALF ROASTED CHICKEN **N17,000**

Grilled chicken marinated in our house-made pepper sauce, served with a side of yam fries

SPICY CROAKER FISH **N25,000**

Whole spicy croaker fish, served with a side of pasta salad and plantain fingers

GRILLED SPICY PORK RIBS **N25,000**

Pork ribs marinated in pepper sauce, served with a side of jollof rice

BBQ PLATTER **N45,000**

Barbecue lamb chops, pork ribs, chicken lollipops and beef skewers, served with a handful of sweet potato fries, french fries or roasted vegetables

SEAFOOD PLATTER **N45,000**

Spicy garlic lemongrass grilled whole lobster, prawns, crabs, croaker fillet and calamari. Served with a side of garden salad

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Enjoy our menu? Join us online!



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www.saborlagos.com



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