

Menu

SAZĀN

- Pica Pica.** Mixed Olives, Citrus, Fennel & Rosemary 60
Grilled Sourdough, Stracciatella, Burnt Honey & Chilli Oil 80
Pa amb Tomàquet, Tomato Toast & Olive Oil (V) 80
Jamón Ibérico, Acorn-Fed (50g) 280
Croquetas de Jamón Ibérico (1 pc) 45
Croquetas de Setas, Mushroom (1 pc) 40
Sardines on Toast, Tomato, Lardo & Pickled Shallot Salad (1 pc) 70
Spanish Tortilla, Potato, Onion, Tomato & Chorizo Jam 90
- Crudo.** Scallop, Ajoblanco, Chilled Almond Soup, Cucumber & Dill 140
Yellowfin Tuna, Shiso, Guacamole, Tostada Taco 160
- Pintxos.** Pork Pincho Moruno, Pineapple, Chimichurri 90
King Prawn, Chilli, Mango & Mint Salsa 90
BBQ Eggplant, Manchego Cheese, Onion 70
- Paella.** Squid Ink 'Arroz Negro', Prawns, Squid, Scallops 280
Ibérico Pork & Mushrooms Sofrito, Aioli, Kale 260
Spring Seasonal Vegetables, Garden Pesto 200
- Parrilla.** Octopus, Potato Espuma, Escalivada Peppers 120
King Prawns, Garlic Praline, Sauce Americana 160
Beef Short Rib Bone-In - House Pickles, Salsa Verde 320
Beef 28 Days Dry-Aged 'Txuleta', Confit Garlic (1 Kg) 2200
- Verde.** Patatas Bravas Rausell, Spicy Tomato, Aioli 90
House Citrus Salad, Pomelo, Almond Brittle 70
Grilled Cauliflower, Tahini & Pomegranate 80
Burnt Cabbage, Romesco & Roasted Pine Nuts 110

Beverage

SAZÓN

Signature Cocktails

180

Create an experience of a modern twist on classic Spanish cocktails, crafted with locally sourced ingredients and innovative techniques, designed to perfectly complement the rich flavors and vibrant culture of Spain in every sip.

Flamenco Fizz

Limo aperitivo, dry mushroom-infused Cynar, spiced demerara syrup, orange

Sangria Roja

Red wine, rosemary-infused port, cranberry, peach & rosella cordial, mix fruit, ginger ale

Sangria Blanca

Sakura tea-infused white wine, sweet wine, lychee, mix fruit, tonic water

Sevilla Breeze

Tequila, luxardo maraschino, orange, honey & strawberry cordial, foamee

Tommy's Jalapeno

Pineapple-infused tequila, rosella tea, agave, jalapeno, lime juice, Aperol

Sazon 75

Vodka, passionfruit, cucumber, coriander, lemon juice, Cava

Aperitivo de Marianito

Strawberry tea-infused gin, Limo aperitivo, sweet vermouth, bitter

Nutty Punch

Peanut butter fat washed whiskey, hazelnut, orange, banana liqueur, milk

Lemon Basil Drop

Gin, clarified lemon, orange liqueur, basil oil, bianco vermouth

Leche de Dulce 2.0

Spiced rum, cold brew coffee liqueur, espresso, spiced demerara, condensed milk

Mocktails

90

Flamenco Breeze

Passionfruit, butterscotch, grenadine, carbonated orange

Hibiscus Sangria

Hibiscus tea, orange juice, apple juice, mix fruit, honey

La Roja Nojito

Watermelon, lime, mint, soda

Beer

Island Brewing Summer Pale Ale
Draft

90

Hoegaarden Witbier
Bottle

120

Island Brewing Pilsner
Draft

80

Corona Extra
Bottle

120

Kura Kura Lager
Can

90

Heineken
Bottle

90

Kura Kura IPA
Can

120

Bintang
Bottle

80

Water

Aqua Panna 750ml	110	Aqua Reflection Still / Sparkling 750ml	90
San Pellegrino 750ml	110	Aqua Reflection Still / Sparkling 380ml	60

Soft Drink & Juice

Coca-Cola / Coca-Cola Zero	60	Orange / Watermelon	70
Sprite / Soda	60	Pineapple / Apple	70
Tonic / Ginger Ale	80		

Coffee Spanish Style

Café del Tiempo (iced) Espresso, lemon	55	Café Carajillo Espresso, Bailey's	95
Café Bombón Espresso, condensed milk	55	Tinto de Verano (iced) Espresso, tonic water	70

Coffee

Freshly brewed coffee with selection choice of Indonesian bean blends:

Espresso Blend

A 100% Arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body.

Regent Bali Canggu Blend

A rich blend of Arabica and Robusta from Bali regions, including Kintamani, Manikliyu, Tabanan, and Pupuan, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body.

Choose your preferred brewing style and milk option.

Espresso	55
Americano	65
Cappuccino	65
Café Latte	65
Macchiato	65
Decaf Coffee	65
Krakakoa Chocolate	65
Matcha Latte	65

Tea

Singabera

Indonesian tea collection, handpicked assortment of the finest regional teas with its unique taste.

Chamomile	65
Moroccan Mint	65
Halimun Oolong	65
Chamomile Lemongrass	65
Butterfly Roselle	65

TWG

Selection of international teas, each offering a unique sip from different corners of the world.

English Breakfast	65
Earl Grey	65
Emperor Sencha	65
Grand Jasmine	65
Darjeeling	65

SAZĀN

Dulce

Kaffir Lime & Caramel Flan	80
Forbidden Fruit Salad, Mixed Marinated Fruits, Basil Sorbet	90
Santiago Cake, Orange Curd & Toasted Meringue	120
'Carajillo', Coffee & Whisky, Burnt Milk Ice Cream	120

Beverage

		75ml	bottle
Sweet Wine	De Bortoli Deen Vat Series 5 Botrytis Riverina Australia	180	850
	Churchill's Reserve Port Douro Portugal	95	950

Sherry	Alfonso Oloroso Seco Andalucia	95	950
	Nectar Pedro Ximénez Dulce Andalucia	95	950

Coffee Spanish Style	Café del Tiempo (iced) Espresso, lemon	55	Café Carajillo Espresso, Bailey's	95
	Café Bombón Espresso, condensed milk	55	Tinto de Verano (iced) Espresso, tonic water	70

Coffee	Espresso Blend A 100% Arabica blend from Toraja, Aceh, and Bali, offering a fruity aroma with nutty, berry notes and a light body.		Regent Bali Canggu Blend A rich blend of Arabica and Robusta from Bali regions, including Kintamani, Manikliyu, Tabanan, and Pupuan, with unique hints of cocoa nibs, nutty undertones, caramel, and a fuller body.
---------------	--	--	---

Choose your preferred brewing style and milk option

Espresso	55	Macchiato	65
Americano	65	Decaf Coffee	65
Cappuccino	65	Krakakoa Chocolate	65
Café Latte	65	Matcha Latte	65

Tea	Singabera Indonesian tea collection, handpicked assortment of the finest regional teas with its unique taste		TWG Selection of international teas, each offering a unique sip from different corners of the world.
	Chamomile	65	English Breakfast
Moroccan Mint	65	Earl Grey	65
Halimun Oolong	65	Emperor Sencha	65
Chamomile Lemongrass	65	Grand Jasmine	65
Butterfly Roselle	65	Darjeeling	65