
SABOR

CAPACITIES OVERVIEW

EXPERIENCE	SPACE	SEATED
GROUP DINING	LA MESA	7-10
PRIVATE HIRE	EL ASADOR	UP TO 24



INTRO

Sabor is a Michelin-starred Spanish restaurant in London's Mayfair, known for its vibrant atmosphere and regional Spanish cooking.

We are delighted to offer options for groups and events available at lunch and dinner throughout the week.

LA MESA

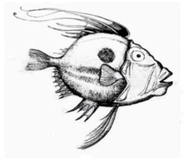
On the ground floor at the heart of Sabor, La Mesa is our largest table, a semi-private space for celebrations, family occasions and gatherings with friends and colleagues.
It brings together favourites from the Counter and El Asador, alongside seasonal specials, all designed for sharing.

This festive season, the La Mesa menu welcomes a selection of festive sharing dishes: Alubiada Asturiana, a hearty Asturian bean stew; Suquet de Peix, a Catalan fish stew; Ibérico roasted lamb shoulder; and lobster with potatoes and fried eggs. For an extra touch of indulgence, add black truffle to the Sabor Tortilla.

CAPACITY

Up to 10 seated.
Booking fees and minimum spends apply.





LA MESA AT SABOR

£65 per person
Includes a selection of Tapas and Dessert

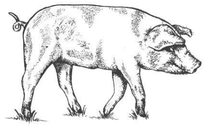
Pan Tomate & Cecina
Seared Tuna, Ajo Blanco & Flaked Almonds
Monkfish Tempura, Sweet chili Jam Alioli
Octopus, Mojo Rojo



Sabor Tortilla (add Truffle +35)
Stuffed Piquillo Pepper with Braised Ox Tail

<u>Choose your Festive Sharing Mains</u>

Alubiada Asturiana..... 78
Ibérico Roasted Lamb Shoulder..... 120
Suquet de Peix..... 85
Lobster, Potatoes & Fried Eggs..... 95
Arroz Meloso..... 120
Whole Fish of the day..... MP
Segovian Suckling Pig..... 320
40 Days Dry Aged Txuleton..... MP



Basque Cheesecake

a discretionary 15% service charge will be added to your bill | all prices include VAT
please speak to your server regarding dietary requirements or allergies.

Please note that this menu is a sample and is liable to change in line with seasonal produce.











EL ASADOR

Ascend the spiral staircase to El Asador, our first floor dining room overlooking the open kitchen and our handmade asadores, wood-fired brick ovens specialty made for roasting lamb and suckling pig.

Celebrating the distinctive flavours and traditions of Galicia and Castile, the menu focuses on exceptional ingredients cooked over fire, including specialities such as suckling pig prepared in the traditional style.

CAPACITY

24 seated.
Minimum spends apply.





CONTACT US

We’d love to hear about your event – please get in touch below
to arrange a visit or discuss your requirements.

ENQUIRE

35-37 Heddon Street, London, W1B 4BR
@sabor_ldn | https://www.saborrestaurants.co.uk



GIFTING

The perfect gift for any occasion, share the Sabor spirit with friends, family or colleagues.

With three distinct areas offering a different taste and experience of Spanish cuisine and hospitality, Sabor takes guests on a journey from the tapas bars of Andalucía through to the asadors of Castile and the seafood restaurants of Galicia.

BUY HERE

SABOR AT HOME

Enjoy Sabor at home with some of our favourites, lovingly prepared by the team and available for collection from us on Heddon Street:

Whole Suckling Pig Feast - £330
Empanada Gallega - £35
Whole Basque Cheesecake - £60

Sabor At Home is available in line with our usual opening hours. Email us below to find out more or place an order.

PLACE AN ORDER

