

# **Saramago Café**

## **Menu**

We bake all our bread fresh every morning using only organic flour.

We make everything from fresh so waiting times may vary. During busy periods please take this into consideration when placing your order.

All gratuities go to staff.

Pre-Theatre Menu

5pm until 7pm Daily

Two Courses / 10.95

Three Courses / 12.95

Noon until 10pm on Sundays

Four Tapas / 10.00

Reservations/Info 0141 352 4920

## SMALL PLATES

/ 3.95

- \* Griddled aubergines marinated with mint, chilli and lemon
- \* Baba ghanoush served with flatbread
- \* Roast pepper houmous served with flatbread
- \* Vegetable tempura served with a sweet chilli and soy dip
- \* Spring rolls served with a sweet chilli and soy dip
- \* Dolmades served with a tahini and mint dip
- \* Asparagus with sesame oil, ginger, orange and cashew nuts
- \* Plum tomatoes, basil and balsamic on a garlic and herb flatbread
- \* Edamame beans with sea salt
- \* Artichoke hearts with lemon and roast garlic aioli
- \* Harissa potatoes with red onion and black olives
- \* Artichoke, pepper and porcini paella

/ 2.95

- \* Hand cut chips
- \* Root vegetable chips with rosemary and chilli salt
- \* Marinated mixed olives
- \* Cashew and almond dukka served with homemade bread and oil
- \* Walnut, pomegranate and mint spelt couscous

/ 2.50

- \* Carrot with cumin seeds, coriander and lemon dressing
- \* Homemade bread with balsamic vinegar and olive oil
- \* Curly kale with soy, ginger and garlic
- \* Rocket and seed salad

SOUP OF THE DAY served with homemade bread / 3.95

#### SANDWICHES / 5.50

Greek – with roast pepper houmous, roast peppers, rocket and coriander on flatbread

Mediterranean – with tapenade, plum tomatoes, basil and mixed leaves on homemade bread

Sausage – with tofu sausage, tomato and chilli jam and mixed leaves on toasted bread

Baba – with baba ghanoush, raisins and mixed leaves on flatbread

Falafel – with beetroot tzatziki, spring onions and mixed leaves on flatbread

#### SOUP AND SANDWICH / 6.50

#### SALADS (served with bread and dipping oil) / 6.95

Roast Butternut Squash – with puy lentils, rocket, spring onions and soy balsamic dressing

Roast Beetroot and Avocado – with broad beans, mint, coriander, hazelnuts and sherry vinegar dressing

Butterbean and Red Quinoa – with roast cherry tomatoes, thyme, red onion and pine nuts in a lemon and parsley dressing

Thai Noodle – with peppers, spring onions, beansprouts, chilli, mint, coriander, peanuts, lime, rocket and rice noodles

New Potato and Artichoke – with capers, olives, pine nuts and mixed leaves in a sweet dijon dressing

## MAINS

Moroccan Vegetable Tagine –  
with spelt cous cous, flatbread and shaved fennel salad  
/ 8.95

Haggis Fritters –  
with hand cut chips, pickles and tartare sauce  
/ 8.95

Mezze Platter –  
with roast pepper houmous, baba ganoush, rocket and seed salad,  
roast red peppers with caper and preserved lemon, marinated  
olives, dolmades, carrot, coriander and cumin seed salad, griddled  
aubergines and flatbread  
/ 8.95

Paella –  
with roast peppers, porcini mushrooms and artichoke hearts  
/ 8.50

Gnocchi Arrabiata –  
with a chilli and napoli sauce / 8.00

Linguine Puttanesca –  
with sundried tomatoes, capers, olives, parsley and napoli sauce  
/ 8.00

Traditional Stonebaked Pizza / 8.50  
\* Sun-dried tomato with chilli, roast pepper and red onion  
\* Artichoke with capers, olives and fresh basil  
\* Roast cherry tomato with courgette, roast garlic and thyme

Calzone –  
with roast vegetables, tapenade and fresh basil / 8.50

## DESSERTS

Chocolate Cake – served warm with vanilla ice cream / 4.50

Gelato Affogato – with espresso, amaretto, vanilla ice cream and chocolate brownie / 5.50

Poached pears – in a spiced red wine reduction served with vanilla ice cream / 4.50

Selection of ice cream (chocolate, vanilla or raspberry) / 3.85

### TEA / 1.95

Organic Everyday Tea

Organic Earl Grey

Green Tea

Organic Peppermint

Organic Chamomile

Lemon & Ginger

Mango & Cinnamon

Wild Blackcurrant

Licorice Egyptian

Rooibos African

Yogi Heartwarming

Choco Aztec Spice

Orange & Coconut

White Tea & Raspberry

Green Tea & Jasmine

Green Tea and Cranberry

Organic Redbush

Organic Decaff

Indian Chai

### COFFEE / 2.35

Americano

Espresso

Cappuccino

Macchiato

Latte

Hot Chocolate

## VODKA

Absolute / 3.05  
Russian Standard / 2.85  
Smirnoff / 3.05  
Stolichnaya / 3.05  
Zubrowka / 3.05

## RUM

Appleton / 3.05  
Brugal / 3.05  
Cockspur / 2.85  
Bacardi / 2.85  
Havana 3 / 2.85  
Havana Especial / 3.05  
Havana 7 / 3.05  
OVD / 2.85  
Morgan's Spiced / 2.85  
Koko Kanu / 3.05  
Kracken / 2.85  
Malibu / 2.85  
Mount Gay / 3.05  
Sailor Jerry / 2.85  
Wray & Nephew / 3.05

## BOURBON

Buffalo Trace / 3.25

Jack Daniels / 2.85

Jack Daniels Honey / 3.25

Jim Beam / 2.85

Knob Creek / 3.25

Makers Mark / 3.25

Wild Turkey / 3.25

## BRANDY / 3.05

Courvoisier

Hennessy

Martell

Amerigo Vespucci, Spain / 3.35

## LIQUEURS AND SIPS

Archers Peach Schnapps / 2.85

Baileys / 3.05

Cointreau / 2.85

Disaronno Amaretto / 3.05

Drambuie / 3.05

Frangelico / 3.05

Glayva / 2.85

Jagermeister / 2.85

Kahlua / 2.85

Patron Café XO / 3.05

Patron Silver / 4.45

Sambuca Black / 2.85

Sambuca Clear / 2.85

Southern Comfort / 2.85

## GIN

Bombay Sapphire / 3.05  
Caorunn / 3.05  
Edinburgh Gin / 3.05  
Gordons / 2.85  
Hendricks / 3.05  
Martin Millers / 3.05  
Plymouth / 3.05  
Plymouth Sloe Gin / 3.05  
Tanqueray / 3.05

## WHISKY / 3.25

Balvenie  
Bunnahabhain  
Glenfiddich  
Glengoyne  
Glenmorangie  
Highland Park  
Jura  
Laphroig  
Macallan  
Mounkey Shoulder  
Old Pulteney  
Talisker

Whyte & Mackay / 2.85  
Black Bush / 3.15  
J & B / 3.15  
Jamesons / 3.05

Malt of the Month / 2.60

## DRAUGHT BEER

Furstenberg German Lager / 4.45

Lia Fail / 3.90

Samuel Smith's Cider Reserve / 3.15

Samuel Smith's Organic Wheat Beer / 3.95

Samuel Smith's Yorkshire Ale / 2.50

Sunburst Pilsner / 3.90

Williams Brothers Blackball Stout / 3.70

Williams Brothers Joker IPA / 3.25

Williams Brothers Lager / 2.95

Guest Beer / Please ask staff for details

## BOTTLE BEERS & CIDERS

80% / 3.65  
Anchor Steam / 4.75  
Becks / 2.95  
Birds and Bees / 3.65  
Bitburger / 3.15  
Brooklyn Lager / 4.40  
Ceilidh / 3.65  
Cock O' The Walk / 3.65  
Corona / 2.95  
Erdinger Alcohol Free / 3.10  
Ginger Beer / 3.65  
Good Times / 3.65  
Goose Island Honkers Ale / 3.90  
Grozet / 3.65  
Henneys Cider / 4.35  
Hipsway / 3.65  
Koppaberg Mixed Berries / 4.45  
Koppaberg Pear / 4.45  
Krusovice Dark / 3.75  
Krusovice Imperial / 3.75  
Liberty Ale / 4.75  
Midnight Sun / 3.65  
Modelo Especial / 3.50  
Modelo Negra / 3.50  
Orangeboom Can / 2.60  
Pacifico Clara / 3.75  
Peroni / 2.95  
Roisin / 3.65  
San Miguel / 2.60  
Sierra Nevada Pale Ale / 4.75  
Sierra Nevada Porter / 4.75  
Sierra Nevada Stout / 4.75  
Sol / 2.95

## SOFT DRINK

Fentimans / 2.80

Victorian Lemonade

Curiosity Cola

Dandelion & Burdock

Orange & Mandarin

Rose lemonade

Fruit Juice / 1.60

Orange, Apple or Cranberry

Draught Soft Drink / 1.50

Strathmore Mineral Water /

330 ml 1.70 / 1l 3.50

Still or Sparkling

Whole Earth Sparkling / 2.25

Organic Lemonade

Organic Apple

Organic Elderflower

Organic Cola

San Pellegrino / 1.95

Limonata

Blood Orange

Grapefruit

Sweet Orange

Old Jamaica Ginger Beer / 1.40

Irn Bru / 1.40

Coca-Cola / 1.85

Diet Coca-Cola / 1.85

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