

Saramago Cafe

Menu

We bake all of our bread every morning using only organic flour. We make everything freshly so waiting times may vary.

All gratuities go to staff.

If you have any allergy requirements or queries please speak to a member of staff.

Pre-Theatre Menu
5pm until 7pm Daily
Two Courses / 10.95
Three Courses / 12.95

Reservations/Info 0141 352 4920

SMALL PLATES

- * Wild mushroom, caper and black-eyed bean bruschetta / 4.50
- * Roast cauliflower with salsa verde / 4.00
- * Smoked tofu tempura with a soy and chilli dip / 4.50
- * Cannellini and roast garlic houmous, with almond and cashew dukka and rosemary oil, served with homemade flatbread / 4.50
- * Curly kale, soy and ginger / 3.00
- * Griddled leeks served with a romesco sauce / 4.50
- * Dolmades with a green tahini dressing / 4.00
- * Spring rolls with a sweet chilli and soy dip / 4.00
- * Baba ghanoush – with pomegranate seeds, pomegranate molasses and mint, served with homemade flatbread / 4.50
- * Homemade selection of bread – organic whole wheat bread, seeded rye and rosemary and chili focaccia with balsamic vinegar and olive oil / 4.00 with romesco sauce / 4.00
- * Sweet potato chips with spiced Maldon sea salt / 4.00
- * Edamame beans with flaked Maldon sea salt / 4.00
- * Hand cut chips with rosemary and chilli salt / 3.50
- * Rocket and toasted seed salad / 3.00
- * Marinated cerignola olives / 3.00
- * Asparagus with soy, ginger and cashew nuts / 4.50

SOUP OF THE DAY served with homemade bread / 4.00

SANDWICHES / 5.75

Butternut squash, avocado, sage and sunflower seed mayo, toasted seed and rocket leaves on homemade flatbread

Beetroot and lentil kofta, mint and cucumber yogurt, spring onion and mixed leaves on homemade flatbread

Tapenade, plum tomato and basil on homemade rosemary and chili foccacia

Tofu sausage, chipotle mayonnaise, red onion and mixed leaves on toasted homemade bread

SOUP AND SANDWICH / 7.50

SALADS (served with bread and dipping oil and balsamic) / 7.30

Roast beetroot – with avocado, mangetout, cherry tomatoes, red onion, cucumber and hazelnuts with a sticky date dressing

New potato, caper and artichoke salad – with cherry tomatoes, pine nuts, cucumber, spring onion and a yogurt and dill dressing

Harissa roasted butternut squash – with cucumber, red onion, pomegranate, mint, raisins, toasted seeds and a lemon and olive oil dressing

Thai noodle salad – with peppers, beansprouts, peanuts, spring onion, sesame, chilli, ginger, mangetout, lime, rice noodles, rocket and a soy and chilli dressing

Pea and tempeh salad – with grated carrot, tomato, cucumber, spring onion, mint and mixed leaves with a dijon and maple

MAINS

Beetroot and portobello mushroom bourguignon – with olive oil
mashed potato, french beans and crispy cavalo nero / 9.50

Mezze platter – cannellini and roast garlic houmous, baba
ghanoush, cauliflower with salsa verde, marinated olives, wild
mushroom and black-eyed bean salad, griddled leeks and romesco
sauce, dolmades and rocket and toasted seed salad – served with
homemade bread and dipping oil / 10.50

Potato, cavalo nero, chestnut mushroom and pesto pizza with
garlic and rosemary oil / 9.00

Courgette, cherry tomato, roast garlic and pine nut pizza with
chilli oil / 9.00

Artichoke, caper, olive and fresh basil pizza with balsamic vinegar
/ 9.00

Linguine with broccoli and hazelnut pesto, chestnut mushrooms
and red onion / 9.00

Artichoke, roast pepper, porcini mushroom and pea paella / 9.50

Veggie haggis fritters, pea and mint puree, hand cut chips and
tartare sauce / 9.25

DESSERTS

Coconut and lime sponge, served with griddled pineapple, mango puree and passionfruit ice cream / 4.50

Chocolate cake served warm with berry compote and vanilla ice cream / 4.50

Banana and almond blondies with chocolate ice cream / 4.50

Chocolate and orange mousse, hazelnut praline and vanilla ice cream / 4.50

Gelato affogato – with chocolate brownie and a shot of espresso / 4.00

Selection of ice cream – vanilla, chocolate, raspberry or passionfruit / 3.75

TEA / 2.00

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 / 2.40

Americano
Espresso
Cappuccino
Macchiato
Latte
Flat White

Hot Chocolate / 2.50
Mocha / 2.50

All of our coffee is freshly roasted in Glasgow by Dear Green

WHITE WINES

Pinot Grigio, IGP Umbria, La Farfalla, Bella Modella, Italy

Light, vibrant and refreshing with citrus and green apple notes

125ml 3.60 / 175ml 4.95 / 250ml 6.65 / bottle 18.95

Catarratto, Palazzo del Mare, Sicily

Ripe nectarines and fresh pineapples

125ml 3.25 / 175ml 4.55 / 250ml 5.95 / bottle 16.95

Picpoul de Pinet, Domaine de Montredon, France

Really clean and dry with a great touch of exotic fruit

125ml 4.25 / 175ml 5.95 / 250ml 7.95 / bottle 22.95

Muscadet Sur Lie, Domaine des Herbauges, Loire, France

Full bodied and crisp with notes of grapefruit and honey

125ml 4.50 / 175ml 6.25 / 250ml 8.35 / bottle 24.00

Chardonnay, Costa Vera, Indormita, Chile

Unoaked and packed with warm tropical fruits

125ml 3.40 / 175ml 4.75 / 250ml 6.35 / bottle 17.95

Sauvignon Blanc, Casablanca, Nostros Reserva, Indomita, Chile

Citrus and white peach palate with a very aromatic and grassy nose

125ml 3.75 / 175ml 5.10 / 250ml 6.95 / bottle 20.00

Torrontés Organic, Vida Organica, Familia Zuccardi, Argentina

Fresh and floral; rose, grapefruit and pears

125ml 4.10 / 175ml 5.75 / 250ml 7.65 / bottle 21.95

Rioja, Blanco Fermentado en Barrica, Bodegas Luis Cañas, Spain

Fresh citrus fruits rounded out with honey and vanilla

bottle 24.95

Gruner Veltliner Federspiel, Terrassen, Domane Wachau, Austria

Enticing aromas of white pepper with hints of ripe yellow apple

bottle 25.95

RED WINES

Cabernet Sauvignon, Mavum Corvina, Mabis, Italy

Sweet ripe fruit, a little spice and soft rounded tannins

125ml 4.50 / 175ml 6.25 / 250ml 8.35 / bottle 23.95

Nero d'Avola, U. Passimienta - Sicily, Italy

Bright intense red fruit, warm and full-bodied

125ml 4.50 / 175ml 6.25 / 250ml 8.35 / bottle 24.00

Malbec, Santa Rosa Estate, Familia Zuccardi, Argentina

Dense blackcurrant fruits with soft sweet tannins

125ml 3.50 / 175ml 5.50 / 250ml 7.35 / bottle 20.95

Pinot Noir, Casablanca, Nostros Gran Reserva, Indomita, Chile

Delicate and subtle blend of red fruit and spice

125ml 4.25 / 175ml 5.95 / 250ml 7.95 / bottle 22.95

Garnacha, Borsao, Spain

Rich red fruit and floral notes with hints of spice and soft tannins

125ml 3.25 / 175ml 4.50 / 250ml 5.95 / bottle 16.95

Shiraz, Aloe Tree, South Africa

Soft and supple, dark cherry and plums

125ml 3.10 / 175ml 4.30 / 250ml 5.65 / bottle 15.95

Merlot, Umbrele, Romania

Full of jammy fruits with notes of dark chocolate and spice

125ml 3.40 / 175ml 4.75 / 250ml 6.35 / bottle 17.95

Pic St Loup, La Coste d'Alegrac, Rouge, Château de Lancyre, France

Syrah and Grenache blend, ripe black fruit and mineral notes

bottle 25.95

Rioja, Lindes de Remelluri, San Vicente, Bodegas Remelluri, Spain

Ripe berry fruits balanced with smooth tannins

bottle 29.95

ROSÉ WINE

Pic St Loup Rosé, Château de Lancyre, France

Raspberry and pear on the nose, bold and firm on the palate

125ml 4.60 / 175ml 6.40 / 250ml 8.65 / bottle 24.95

Pinot Grigio Rose, IGT Delle Venezie, Casa Defra, Cielo e Terra, Italy

Crisp, light and fragrant palate with strawberry and raspberry notes

125ml 3.40 / 175ml 4.75 / 250ml 6.35 / bottle 17.95

SPARKLING WINE AND CHAMPAGNE

Special Cuvée, Bollinger, France

Full flavoured, biscuity, very well balanced, an elegant and complex finish

bottle 65.00

Prosecco Spumante DOC, Passaparola, Pradio, Italy

Classic from northern Italy with aromatic pears and sherbet lemons

glass 4.95 / bottle 25.00

Cava Brut Rosé, Bodegas Sumarroca, Spain

Strawberries, raspberries and floral notes with a delicate finish

glass 4.95 / bottle 26.00

APERITIFS

Hendricks Gin with Fentimans Tonic and cucumber / 4.60

Zubrowka Bison Grass vodka with Cawston Press cloudy apple juice / 4.50

Angostura Rum 1919 with Cawston Press cloudy apple juice / 4.50

White Peach Bellini / 5.95

Aperol Spritz / 5.95

VODKA

Absolute / 3.15

Russian Standard / 2.95

Smirnoff / 3.15

Stolichnaya / 3.15

Zubrowka / 3.15

RUM

Appleton / 3.15

Brugal / 3.15

Cockspur / 2.95

Bacardi / 2.95

Havana 3 / 2.95

Havana Especial / 3.15

Havana 7 / 3.15

OVD / 2.95

Morgan's Spiced / 2.95

Koko Kanu / 3.15

Kracken / 2.95

Malibu / 2.95

Mount Gay / 3.15

Sailor Jerry / 2.95

Wray & Nephew / 3.15

BOURBON

Buffalo Trace / 3.35
Jack Daniels / 2.95
Jack Daniels Honey / 3.35
Jim Beam / 2.95
Knob Creek / 3.35
Makers Mark / 3.35
Wild Turkey / 3.35

BRANDY / 3.15

Courvoisier
Hennessy
Martell
Amerigo Vespucci, Spain / 3.45

LIQUEURS AND SIPS

Archers Peach Schnapps / 2.95
Baileys / 3.15
Cointreau / 2.95
Disaronno Amaretto / 3.15
Drambuie / 3.15
Frangelico / 3.15
Glayva / 2.95
Jagermeister / 2.95
Kahlua / 2.95
Patron Cafe XO / 3.15
Patron Silver / 4.55
Sambuca Black / 2.95
Sambuca Clear / 2.95
Southern Comfort / 2.95

GIN

Bombay Sapphire / 3.15
Caorunn / 3.15
Edinburgh Gin / 3.15
Gordons / 2.95
Hendricks / 3.15
Martin Millers / 3.15
Plymouth / 3.15
Plymouth Sloe Gin / 3.15
Tanqueray / 3.15

WHISKY / 3.35

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

Whyte & Mackay / 2.95
Black Bush / 3.25
J & B / 3.25
Jamesons / 3.15

Malt of the Month / 2.65

DRAUGHT BEER

Paulaner Munich Lager / 4.55

Brooklyn Lager / 5.50

Lia Fail / 4.10

Samuel Smith's Cider Reserve / 3.45

Samuel Smith's Organic Wheat Beer / 4.10

Caledonian Best / 3.10

Williams Brothers Blackball Stout / 3.90

Williams Brothers Joker IPA / 3.45

Williams Brothers Lager / 3.25

Guest Beer / Please ask staff for details

BOTTLE BEERS & CIDERS

80% / 3.85
Anchor Steam / 4.80
Becks / 3.10
Birds and Bees / 3.85
Ceilidh / 3.85
Cock O' The Walk / 3.85
Camden Hells Lager / 4.75
Camden Pale Ale / 4.75
Erdinger Alcohol Free / 3.15
Flenburger / 4.30
Founders All Day IPA / 4.75
Ginger Beer / 3.85
Good Times / 3.85
Goose Island Honkers Ale / 3.95
Goose Island India Pale Ale / 3.95
Grozet / 3.85
Henneys Cider / 4.45
Hipsway / 3.85
Koppaberg Mixed Berries / 4.50
Koppaberg Pear / 4.50
Krusovice Imperial / 3.85
Liberty Ale / 4.80
Lone Star / 3.85
Menabrea / 3.50
Menabrea Amber / 3.50
Midnight Sun / 3.85
Modelo Especial / 4.10
Modelo Negra / 4.10
Orangeboom Can / 2.65
Pacifico Clara / 3.85
Peroni / 3.15
San Miguel / 2.75
Sierra Nevada Pale Ale / 4.85
Sierra Nevada Porter / 4.85
Sierra Nevada Stout / 4.85
Sol / 3.10
Tyskie / 4.10

SOFT DRINKS

Fentimans / 2.85

Victorian Lemonade

Curiosity Cola

Dandelion & Burdock

Orange & Mandarin

Rose lemonade

Fruit Juice / 1.70

Orange, Apple or Cranberry

Draught Soft Drink / 1.50

Strathmore Mineral Water

330 ml 1.75 / 1L 3.50

Still or Sparkling

Whole Earth Sparkling / 2.30

Organic Lemonade

Organic Apple

Organic Elderflower

Organic Cola

San Pellegrino / 2.00

Limonata

Blood Orange

Grapefruit

Sweet Orange

Old Jamaica Ginger Beer / 1.60

Irn Bru / 1.40

Coca-Cola / 1.95

Diet Coca-Cola / 1.95

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