

Saramago Cafe

Menu

We bake all of our bread every morning using only organic flour. We make everything from fresh 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 Sunday through Thursday
Two Courses / 11.50
Three Courses / 13.50

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 / 3.25
- * Griddled leeks served with romesco sauce / 4.50
- * Dolmades with a green tahini dressing / 4.25
- * Spring rolls with a sweet chilli and soy dip / 4.25
- * Baba ghanoush – with pomegranate seeds, pomegranate molasses and mint, served with homemade flatbread / 4.50
- * Homemade selection of bread –
with balsamic vinegar and olive oil / 4.25
with romesco sauce / 4.25
- * Sweet potato chips with spiced Maldon sea salt / 4.00
- * Edamame beans with Maldon sea salt / 4.00
- * Hand cut chips with rosemary and chilli salt / 3.50
- * Rocket and toasted seed salad / 3.25
- * Marinated cerignola olives / 3.25
- * Asparagus with soy, ginger and cashew nuts / 4.50

SOUP OF THE DAY served with homemade bread / 4.25

SANDWICHES / 5.95

Butternut squash, avocado, sage mayonnaise, toasted seeds and mixed 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 / 7.75

SALADS (served with bread, dipping oil and balsamic) / 7.50

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

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

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

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

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

MAINS

Beetroot and portobello mushroom bourguignon – with olive oil
mashed potato, french beans and crispy cavalo nero / 9.75

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 / 11.00

Potato, cavalo nero, chestnut mushroom and pesto pizza with
garlic and rosemary oil / 9.25

Courgette, cherry tomato, roast garlic and pine nut pizza with
chilli oil / 9.25

Artichoke, caper, olive and fresh basil pizza with balsamic vinegar
/ 9.25

Linguine with broccoli and hazelnut pesto, chestnut mushrooms
and red onion / 9.25

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

Veggie haggis fritters, pea and mint puree, hand cut chips and
tartare sauce / 9.50

DESSERTS

Coconut and lime sponge, served with griddled pineapple, mango puree and passionfruit ice cream / 4.75

Chocolate cake served warm with berry compote and vanilla ice cream / 4.75

Banana and almond blondie with chocolate ice cream / 4.75

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

Gelato Affogato - with chocolate brownie and a shot of espresso...
Why not make it boozy?

Tia Maria or Disaronno Amaretto 4.00/7.25 *
(boozy option not available in pre-theatre)

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

TEA / 2.10

Organic Everyday Tea
Organic Earl Grey
Green Tea
Organic Peppermint
Organic Chamomile
Lemon & Ginger
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 / 2.50

Americano
Espresso
Cappuccino
Macchiato
Latte
Flat White

Hot Chocolate / 2.70
Mocha / 2.60

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 3.80 / 175ml 5.20 / 250ml 6.95 / bottle 19.95

Colombard, Pierre et Papa, IGP Comté Tolosan, France

An abundance of peach, honey, apple & tangy citrus fruit

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 4.50 / 175ml 6.55 / 250ml 8.35 / bottle 23.95

Muscadet Sur Lie, Domaine des Herbauges, Loire, France

Full bodied and crisp with notes of grapefruit and honey

125ml 4.75 / 175ml 6.25 / 250ml 8.75 / bottle 24.95

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, Indormita, Chile

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

125ml 3.95 / 175ml 5.25 / 250ml 7.30 / bottle 20.95

Torrentés Organic, Vida Organica, Familia Zuccardi, Argentina

Fresh and floral; rose, grapefruit and pears

125ml 4.30 / 175ml 5.95 / 250ml 7.95 / bottle 22.95

Vale do Homem Loureiro, Quintas do Homem, Portugal

Bright citrus colour, full of floral and fruity aromas

bottle 24.95

Grüner Veltliner Federspiel, Terrassen, Domane Wachau, Austria

Enticing aromas of white pepper with hints of ripe yellow apple

bottle 26.95

RED WINES

Cabernet Sauvignon, Mavum Corvina, Mabis, Italy

Sweet ripe fruit, a little spice and soft rounded tannins

125ml 4.75 / 175ml 6.50 / 250ml 8.75 / bottle 24.95

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

Bright intense red fruit, warm and full-bodied

125ml 4.75 / 175ml 6.60 / 250ml 8.75 / bottle 24.95

Malbec, Santa Rosa Estate, Familia Zuccardi, Argentina

Dense blackcurrant fruits with soft sweet tannins

125ml 3.70 / 175ml 5.80 / 250ml 7.70 / bottle 21.95

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

Delicate and subtle blend of red fruit and spice

125ml 4.40 / 175ml 6.25 / 250ml 8.35 / bottle 23.95

Garnacha, Borsao, Spain

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

125ml 3.40 / 175ml 4.75 / 250ml 6.25 / bottle 17.95

Shiraz, Aloe Tree, South Africa

Soft and supple, dark cherry and plums

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

Merlot, Umbrele, Romania

Full of jammy fruits with notes of dark chocolate and spice

125ml 3.60 / 175ml 4.95 / 250ml 6.70 / bottle 18.95

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

Syrah and Grenache blend, ripe black fruit and mineral notes

bottle 26.95

Rioja, Abel Mendoza, Crianza, Spain

Soft dark fruits balanced with raspberry and a touch of licorice on the nose

bottle 31.50

ROSÉ WINE

Pic St Loup Rosé, Château de Lancyre, France

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

125ml 4.85 / 175ml 6.75 / 250ml 8.95 / bottle 26.00

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

Crisp, light and fragrant palate with strawberry and raspberry notes

125ml 3.60 / 175ml 4.95 / 250ml 6.60 / bottle 19.00

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, St.Germain, cucumber and Fentiman's tonic / 5.95

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

White Peach Bellini / 5.95

Monkey Shoulder with Canada Dry ginger ale and a slice of fresh orange / 4.50

Bloody Mary / 4.50

Bloody Maria / 4.50

Aperol Spritz / 5.95

Angostura Rum 1919 with Cawston Press cloudy apple juice / 4.50

White Russian: Tia Maria, vodka and soya or dairy milk / 5.95

VODKA

Absolute / 3.30
Crystal Head / 4.40
Russian Standard / 3.15
Smirnoff / 3.30
Stolichnaya / 3.30
Zubrowka / 3.30

RUM

Appleton Estate / 3.30
Brugal / 3.30
Bacardi / 3.10
Cockspur / 3.10
Diplomatico / 3.30
Havana 3 / 3.10
Havana Especial / 3.30
Havana 7 / 3.30
OVD / 3.10
Morgan's Spiced / 3.10
Koko Kanu / 3.30
Kracken / 3.15
Malibu / 3.10
Mount Gay / 3.30
Sailor Jerry / 3.10
Wray & Nephew / 3.30

BRANDY

Hennessy VS Cognac / 3.30
Courvoisier VS Cognac / 3.35
Martell VS Fine Cognac / 3.30
Baron de Sigognac Bas Armagnac / 3.65
Brandy de Jerez / 3.65

BOURBON

Buffalo Trace / 3.50

Elijah Craig / 3.30

Jack Daniels / 3.10

Jim Beam / 3.10

Knob Creek / 3.50

Makers Mark / 3.50

Wild Turkey / 3.35

LIQUEURS AND SIPS

Archers Peach Schnapps / 3.10

Baileys / 3.30

Cointreau / 3.10

Disaronno Amaretto / 3.30

Drambuie / 3.30

Frangelico / 3.30

Glavyva / 3.10

Jagermeister / 3.10

Jose Cuervo Tequila Reposado / 2.90

Kahlua / 3.10

Malibu / 3.10

Midori / 2.90

Patron Cafe XO / 3.30

Patron Silver Tequila / 4.80

Sambuca / 3.10

Black Sambuca / 3.10

Southern Comfort / 3.10

Tapatio Tequila Blanco / 3.30

Tapatio Tequila Reposado / 3.30

Tia Maria / 2.90

GIN

Aviation / 3.30
Bombay Sapphire / 3.30
Caorunn / 3.30
Death's Door / 3.60
Edinburgh Gin / 3.30
Hendricks / 3.30
Martin Millers / 3.30

Pickerings / 3.30
Plymouth / 3.30
Sipsmiths Sloe Gin / 3.30
Rock Rose / 3.30
Squires / 3.10
Tanqueray / 3.30

WHISKY

Auchentoshan / 3.50
Balvenie / 3.50
Bowmore 12 y.o. / 3.50
Bunnahabhain / 3.50
Dewers 12 y.o. / 3.30
Glenfiddich / 3.50
Glengoyne 10 y.o. / 3.50
Glenmorangie / 3.50
Glen Livet / 3.40
Highland Park 12 y.o. / 3.50
Isle of Jura / 3.50

J & B / 3.40
Jamesons / 3.30
Laphroig / 3.50
Macallan 10 y.o. / 3.50
Monkey Shoulder / 3.50
Singleton 12 y.o. / 4.00
Talisker 10 y.o. / 3.50
Tobermory 10 y.o. / 3.30
Old Pulteney / 3.10
Whyte & Mackay / 3.10

Malt of the Month / 2.80

DRAUGHT BEER

Williams Brothers Joker IPA / 3.70

Samuel Smith's Stout / 3.60

Brooklyn Lager / 5.75

Stewart Brewing guest beer / 4.60

Williams Brothers guest beer / Please ask staff for details

Caledonian Best / 3.30

Third Eye Lager / 3.20

Drygate Pils / 3.80

Riegler / 4.50

Samuel Smith's Cider Reserve / 3.60

Please ask staff for details of our guest beers

BOTTLE BEERS & CIDERS

Williams Brothers: ask staff for current range / 4.00

Drygate: ask staff for current range / 4.20

Anchor Steam / 4.95

Anchor Liberty Ale / 5.00

Becks / 3.30

Breton Bolee D'armorique French Cider / 4.10

Erdinger Alcohol Free / 3.15

Erdinger Weissbier / 4.95

Estrella Galicia / 3.65

Flenburger Gold Fliptop / 4.50

Founders All Day IPA / 4.75

Goose Island Honkers Ale / 4.30

Goose Island India Pale Ale / 4.50

Henneys Cider / 4.65

Koppaberg Mixed Berries / 4.70

Koppaberg Pear / 4.70

Lone Star / 4.00

Modelo Especial / 4.30

Pabst Blue Ribbon / 4.25

Pacifico Clara / 3.40

Peroni Red Label / 3.35

Red Stripe / 2.95

San Miguel / 2.95

Sierra Nevada Pale Ale / 4.65

Sol / 3.30

Tusker / 4.50

Tyskie / 4.30

SOFT DRINKS

Fentimans / 3.00

Victorian Lemonade

Cherry Tree Cola

Seville Orange & Mandarin

Rose lemonade

Whole Earth Sparkling / 2.40

Organic Apple

Organic Elderflower

Cawston Press Sparkling / 2.40

Rhubarb

Cucumber & Mint

San Pellegrino / 2.10

Limonata

Blood Orange

Grapefruit

Sweet Orange

Old Jamaica Ginger Beer /1.70

Irn Bru / 1.50

Diet Irn Bru / 1.50

Coca-Cola / 2.00

Diet Coca-Cola / 2.00

Fruit Juice / 1.80

Orange, Apple or Cranberry

Virgin Mary / 2.50

Draught Soft Drink / 1.60

Highland Spring Mineral Water

Still or Sparkling

330 ml 1.85 / 1L 3.70

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