




SABROSA

APPETIZERS

BREAD SELECTION. Toasted bread with selection of sauces. Alioli, green sauce and extra virgin olive oil & balsamic vinegar 	£3.95
OLIVES. Spanish pitted olives Sevilla variety. 	£2.95
MEDITERRANEAN SALAD. Lettuce, tomato, cucumber and tuna, dressed with extra virgin olive oil and balsamic vinegar.	£3.50
HOMEMADE FRIES 	£2.95
SERRANO HAM AND MANCHEGO CHEESE PLATTER with quince paste, bread, carrot and celery.	£6.50

MEAT & CHEESE TAPAS

GRILLED GOAT'S CHEESE with honey, walnuts and chives served with toasted bread 	£6.50
CHORIZO MEATBALLS served with home-made tomato and basil sauce	£6.50
FRIED EGGS WITH CHORIZO on a bed home-made fries	£5.50
SNACK SIZE CHORIZOS cooked with white wine	£5.95
SPANISH BLACK PUDDING from Burgos cut in slices served with Padron peppers	£5.50
CHICKEN TEARS Home-made marinated and breaded chicken strips served with our yoghurt, mustard and honey sauce and alioli	£6.95
SPANISH BECHAMEL CROQUETTES with chicken or ham.	£6.50
SPANISH BECHAMEL CROQUETTES with goat's cheese and caramelized piquillo peppers. 	£6.50
SPICED MARINATED CHICKEN SKEWERS served with home-made fries	£6.50
ROSEMARY MARINATED LAMB SKEWERS served with home-made fries	£6.95
SLOW OVEN COOKED MEATY PORK RIBS with a home-made mild spicy sauce	£6.95
GRILLED PORK TENDERLOIN served with homemade fries soaked with our whisky sauce.	£6.95
SLOW COOKED PORK CHEEKS in red wine, carrots and leeks	£6.95
GARLICKY CHICKEN served on a bed of sliced potatoes	£6.50

1A, CLAUGHTON FIRS, OXTON VILLAGE.

0151 652 1555

FISH TAPAS

COD AND POTATO CROQUETTES served with alioli to dip	£6.50
KING PRAWNS cooked with garlic and Spanish Smoked paprika	£6.50
DEEP FRIED CALAMARI RINGS floured with chick peas flour served with alioli	£6.50
GRILLED SALMON on sweet potato puree and orange sauce	£6.95
GRILLED SEABASS served with pisto (mix of aubergine, courgette, pepper and onion) and baby potatoes	£6.95

VEGETABLE TAPAS

BRAVAS - Chunk potatoes with spicy Spanish smoked paprika and alioli	£6.50
PADRON PEPPERS - Snack-size green peppers from Galicia	£6.50
SPANISH OMELETTE served with Padron peppers	£6.95
SPANISH BECHAMEL CROQUETTES with chesnut and siitake mushrooms	£6.95
BEER BATTERED AUBERGINE SLICES with honey	£6.95
GRILLED VEGETABLE SKEWERS served with corn on the cob	£6.50
BAKED TARTLETS FILLED WITH PISTO , a mix of aubergine, courgette, pepper and onion topped with melted cheese.	£6.95

RICE DISHES

CHICKEN PAELLA with white and green beans and tomato.	£6.50
SEAFOOD PAELLA with king prawns, mussels and squid rings.	£6.95

DESSERTS

CHURROS - Spanish doughnuts with hot and thick chocolate	£4.50
SPANISH CRÈME BRULEE	£4.95
HOMEMADE CHOCOLATE CAKE served with ice cream and caramel syrup	£4.95

SABROSA

BOTTLE – RED WINE

NEXUS ONE Ribera Del Duero £25

CUARENTA Y UNO NORTE Ribera Del Duero £22

DOMINIO VALDELACASA Toro £22

BOTTLE – GLASS RED WINE

CAMPO DORADO JOVEN Rioja Bottle £17 Large glass £6 Small glass £4.50

CAMPO DORADO RESERVA Rioja Bottle £20 Large glass £6.75 Small glass £5

BOTTLE – GLASS WHITE/ROSE/SPARKLING WINE

CAVA ROYAL BRUT Sparkling Wine Bottle £18 glass £3.50

FAUSTINO RIVERO Requena Bottle £12 Large glass £4 Small glass £3

MARQUES DE CACERES White
Rioja Bottle £18 Large glass £6 Small glass £4.50

MARQUES DE CACERES Rose
Rioja Bottle £18 Large glass £6 Small glass £4.50

BEERS

ESTRELLA GALICIA draught pint £4.50

ESTRELLA GALICIA draught half pint
£2.50

ESTRELLA GALICIA bottle 4.7% 330 ml
£2.50

CRUZCAMPO 4.8% 330 ml £2.75

ALHAMBRA RESERVA 6.8% 330ml
£2.95

SAN MIGUEL 0.0 alcohol free £1.75

SOFT DRINKS

SAN BENEDETTO ORANGE OR LEMON £1.75

JUICE APPLE OR ORANGE £1.75

COKE, DIET COKE, SPRITE £1.50

BOTTLED WATER £1

SANGRIA

Jug £7.50

Glass £2.50

Balloon glass
£4.50

COFFEE

ESPRESSO £1.25

BOMBON £1.50

CORTADO £1.50

CAFE CON LECHE
£1.75

CAPUCHINO £1.75

AMERICANO £1.75

TEA £1.25

1A, CLAUGHTON FIRS, OXTON VILLAGE.

0151 652 1555

SPIRITS

Gin Santamania (premium) 41,0% **Single 25ml: £3.95** **Double 50ml: £7.80**

Copper distilled in truly small batches, it combines maceration and vapour infusion techniques to obtain a very aromatic and well-balanced crispy gin, with a fresh and mild fruity after taste. A 100% natural craft gin without any additives of any type.

Gin Nordes (premium) 40% **Single 25ml: £3.45** **Double 50ml: £6.90**

Is a gin created by means of a slow, unhurried distillation process. To obtain a wine liqueur, which is the soul of the product, a portion of local Galician grape of the Albariño variety is used. The distilling process is enhanced with the maceration of 12 local and foreign botanical elements.

Gin Dry Gin (blue) 37,5% **Single 25ml: £3.20** **Double 50ml: £6.40**

Obtained by traditional means from a selection of prime quality ingredients. Intense aroma with botanical & junipers notes. Very pleasant and well-balanced, with a soft citrus finish.

Gin Puerto de Indias (strawberry) 37,5% **Single 25ml: £3.50** **Double 50ml: £7.00**

With the sweet and wild aroma of strawberry and juniper, this gin offers an authentic flavour to those who like to enjoy different sensations