

ENTRANTES

STARTERS & SIDES

OLIVAS SEVILLANAS 3.75
Spanish pickled olives sevilla variety

OLIVAS GAZPACHAS 3.50
Marinated spicy mix olives with red pepper and carrot

PAN CON SALSAS 4.25
Load of bread with a selection of Spanish dips

PATATAS FRITAS 3.50
Homemade fries

TOSTA DE PAN CON TOMATE 3.50
Toasted bread with fresh tomato, salt flakes and extra virgin olive oil

TOSTA DE PAN CON SALSA VERDE 3.50
Toasted bread with extra virgin olive oil, fresh parsley and garlic

TOSTA DE PAN CON ANCHOAS DEL CANTABRICO 5.50
Toasted bread with fresh tomato and anchovies from Cantabria

ENSALADA MEDITERRANEA 3.50
Mediterranean salad with lettuce, tomato, sweet onion, cucumber and tuna

ENSALADILLA RUSA 4.50
Cold tapa made with mashed potato, carrot, peas, tuna and mayonaise

TAPAS

VERDURA

—VEGGIE

PIMIENTOS DE PADRON 6.95
Snack-size green peppers from Galicia

CHAMPINONES SALTEADOS CON SALSA VERDE 6.50
Sautéed mushrooms with extra virgin olive oil, fresh parsley & garlic

PATATAS BRAVAS 6.95
Fried potato chunks with Spanish spicy smoked paprika, black pepper & alioli

CROQUETAS DE CHAMPIÑONES 6.95
Mushroom croquettes made with creamy bechamel sauce

BERENJENA REBOZADAS A LA CERVEZA 6.95
Homemade beer battered aubergine slices with honey

TORTILLA DE PATATAS CON SALSAS 7.50
6" Spanish omelette with Spanish dips

CARNE—MEAT & QUESOS—CHEESE

SOLOMILLO AL WISKY 7.95
Grilled pork tenderloin on a bed of homemade fries with our own whisky sauce

MORCILLA DE BURGOS CON PIMIENTOS DE PADRON 7.50
Spanish blackpudding slices served with Padron peppers

FLAMENQUIN CORDOBES CON PATATAS FRITAS CASERAS 7.95
The most traditional dish from Cordoba made with serrano ham rolled with pork loin all of it breaded, served with homemade fries and alioli

PRESA IBERICA A LA PLANCHA CON CREMA CEBOLLA CARAMELIZADA CASERA 7.95
Fantastic cut at the end of the loin from Iberican porks, served on a bed of homemade caramelized onion

HUEVOS ROTOS CON JAMON 6.95
Free range fried eggs with serrano ham on a bed of homemade fries

CHORICITOS DE LEON AL VINO BLANCO 6.95
Cocktail size chorizos cooked with white wine

CROQUETAS DE JAMON 6.95
Serrano ham croquettes made with creamy bechamel sauce

CROQUETAS DE POLLO 6.95
Chicken croquettes made with creamy bechamel sauce

TABLA DE JAMON Y QUESO 6.95
Serrano ham and Manchego cheese platter

TABLA DE IBERICOS (JAMON SERRANO, CHORIZO IBERICO, SALCHICHON IBERICO, QUESO MANCHEGO) 14.95
A selection of serrano ham, cured chorizo, cured salami and manchego cheese

QUESO DE CABRA A LA PLANCHA CON MIEL, NUECES Y CEBOLLINO, SERVIDO CON TOSTADAS 6.50
Grilled goat cheese with honey walnuts and chives served with toasts to spread

ALBONDIGAS DE CHORIZO CON SALSA DE TOMATE CASERA 6.95
Chorizo meatballs with homemade tomato sauce & onions

BROCHETAS DE POLLO CON PATATAS FRITAS CASERAS 6.95
Smoked paprika marinated chicken skewers served with homemade fries

BROCHETAS DE CORDERO AL ROMERO CON PATATAS FRITAS CASERAS 7.95
Rosemary marinated lamb skewers served with homemade fries

TAPAS

PESCADO—FISH

SEPIA A LA PLANCHA CON SALSA VERDE

7.95

Grilled cuttlefish with extra virgin olive oil, fresh parsley & garlic

LUBINA CON PISTO CASERO

7.95

Grilled seabass fillet with a mix of aubergine, courgettes, peppers and tomato

GAMBAS AL AJILLO

6.95

King prawns cooked with extra virgin olive oil, spicy smoke paprika & garlic

CALAMARES A LA ANDALUZA

6.95

Deep fried calamary rings floured with chick peas flour served with alioli

PUNTILLITA

6.95

Deep fried baby squid floured with chick peas flour

PIMIENTOS DEL PIQUILLO RELLENOS

DE BACALAO 7.95

Roasted piquillo peppers stuffed with creamy mix of fresh cod, thick double cream, green peppers and onions

PATA DE PULPO SOBRE CAMA DE CREMA DE PATATA Y SALSA DE PIMENTON

12.95

Whole red octopus leg served on a bed of potato cream and paprika sauce

PAELLA

DE POLLO —CHICKEN

PORCION 10.95

Chicken paella

DE MARISCO —SEAFOOD

PORCION 12.95

Seafood paella

* Please ask your server for availability

POSTRES DESSERTS

CHURROS

5.50

Spanish doughnuts

TARTA DE QUESO

4.50

Spanish cheese cake

CREMA CATALANA

4.50

Spanish crème brulee

SORBETE DE LIMON CON CAVA

4.50

Lemon sorbet with cava

ARROZ CON LECHE

4.50

Spanish rice pudding

All dishes are served as and when they are ready.

Should you have any food allergy or intolerance concerns, please speak to a staff member before you order your food.

DRINKS

VINO—WINE*

BOTTLE — RED WINE

FRONTAURA DOMINIO DE VALDECASA 2010 £27

DOP: Toro

Taste: Fresh, cheerful, and refreshing. Touches of eucalyptus, liquorice, minerals, spices, cocoa and balsamic notes.

CUARENTA Y UNO NORTE 2014 £28

DOP: Ribera del Duero

Nose: red fruits (strawberries and raspberries), spices (cloves, pepper), nuts (nuts) and balsamic.

Taste: it is expressive, long, persistent and with a pleasant ending. Of correct acidity, enveloping tannins, sweet and powerful.

PRODIGUS VENIT 2014 £48

DOP: Rioja

Taste: Coffee, chocolate and Balsamic. Very agreeable spicy after taste.

NEXUS CRIANZA 2011 £36

DOP: Ribera del Duero

Taste: An explosive entry in the mouth accompanied by red fruit, eucalyptus and nuts.

PAGO DE VALCALIENTE TINTO ORGANIC RED £30

DOP: Rioja

Taste: Light toasted fruity aromas characteristic of the garnacha variety.

BOTTLE — WHITE WINE

PAGO DE VALCALIENTE BLANCO RESERVA ORGANIC £30

DOP: Rioja

Nose: Aromatic profile of tropical fruits such as pineapple and lychee. Background of nutmeg, honey and cocoa

Taste: A soft and enveloping entry in the mouth. A balanced rounded wine.

BOTTLE — GLASS RED WINE

CAMPO DORADO RIOJA RESERVA

Bottle 24, Large glass 6.75, Small 5.00

CAMPO DORADO RIOJA JOVEN

Bottle 21, Large glass 6.50, Small glass 4.75

BOTTLE — GLASS WHITE

MARQUES DE CACERES RIOJA BLANCO

Bottle 21, Large glass 6.50, Small glass 4.75

FAUSTINO RIVERO BLANCO

Bottle 18, Large glass 6.00, Small 4.00

* Some of these wines are exclusive for Sabrosa and may not be available. Please ask your server.

CERVEZA—BEER

CRUZCAMPO 330ML 3.50

ALAMBRA 330ML 3.95

ESTRELLA GALICIA 330ML 3.95

SOFT DRINKS

SAN PELEGRINO ORANGE OR LEMON 1.75

JUICE APPLE OR ORANGE 1.75

WATER 1

COKE 1.50

DIET COKE 1.50

SPRITE 1.50

SANGRIA

JARRA 1L 10

COPA DE VINO 300ML 3.95

COPA DE BALÓN 450ML 5.95

CAFÉS—COFFEE

ESPRESSO 1.25

BOMBON 1.50

CORTADO 1.50

CAFE CON LECHE 1.75

CAPUCHINO 1.75,

AMERICANO 1.75

TE 1.25