

RADIO SABICH

streetfood ✨ wine & coffee

Recommendations

Meals

Sabich (Aubergine in Pita Bread / on Flat Bread)

OMG! Fried Aubergine in homemade Pita or on homemade Flatbread - try it!

9,40

French Fries with homemade Ketchup

Hand-cut, super crispy & golden, served with homemade Ketchup

5,30

Warm Chocolate Cake with Vanilla Ice Cream

A bitter sweet symphony you can not miss
(glutenfree & vegetarian)

5,50



Drinks

Rosé - Ramon Bilbao

The perfect afternoon wine - refreshing & easy

	Glass	Bottle
Rosé - Ramon Bilbao	5,30	22,20

Americano - the new (bitter) Aperol Spritz?

Try the super refreshing Summer drink combining Vermouth, Campari & Sparkling Water

6,60

Beer Estrella Galicia

Yes, this is the beer from Netflix' Casa de Papel...

The independent beer brand is many people's favorite beer - ours too!

	small (20cl)	medium (30cl)	large (40cl)
Beer Estrella Galicia	2,00	2,70	3,30





Main dishes

choose your bread:
oven-baked Pita Bread
pan-fried Flatbread

★ Sabich (Fried Aubergine) ***	9,40
fried Aubergines, hard boiled egg, salad & 3 sauces (vegetarian) -> vegan? order your Sabich without egg	
Falafel ***	9,40
homemade Falafel, chopped salad & 3 sauces (vegan)	
The Remix ***	10,90
Sabich meets Falafel - remixing the very best of both worlds together (vegetarian)	
100% Beef ***	10,90
homemade 100% Beef mince (white wine, pine nuts, garlic), chopped salad & 3 sauces	
Fried Chicken ***	10,90
Homemade mediterranean style Fried Chicken breasts featuring greek yogurt sauce & salad	
***French Fries as a Side	2,90
do you fancy some French Fries to your Sandwich? order them as a side dish	

2 COURSES MEZZE FOR 2 PERSONS

with Sabich/Aubergine (vegetarian or vegan)	
1. course: Falafel, Hummus & Bread	24,40
2. course: Sabich on Flatbread, French Fries & Salad	
with Fried Chicken or Beef	
1. course: Falafel, Hummus & Bread	25,90
2. course: Chicken or Beef on Flatbread, French Fries & Salad	

SALAD

Goat Cheese Salad with Pita	9,60
Warm Goat cheese on seasonal salads, beetroot, oranges & tomatoes, served with pita bread (vegetarian)	



Snacks, Sides & Sweets



French Fries with Ketchup

Premium hand-cut & crispy french fries with homemade ketchup
(vegan)

5,30

Fried Chicken with Yogurt Sauce

Mediterranean style Fried Chicken breasts with greek yogurt sauce

8,90

Hummus with Pita

Cooked and mashed chickpeas blended with tahini, lemon juice, and garlic,
served with pita bread
(vegan)

5,90

Falafel with Tahini Sauce

(vegan)

7,70



Warm Chocolate Cake with Vanilla Ice Cream

Dark & bitter chocolate cake with walnuts served with vanilla ice cream
(glutenfree & vegetarian)

5,50

Olives & Potato Chips

2,90

Pita Bread

1,70

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Playa de Troya



Wine

Cava

Glass (15cl) Bottle (75cl)

Brut - Visiega , 11,5%, Macabeo, Xarel-lo & Parellada Dried fruits & smokey, tradicional method, 15 months in oak barrals, vegan friendly	3,50	14,40
Brut Reserva, 2018 - Agustí Torelló Mata , 11,5%, Macabeo, Xarel-lo & Parellada Caramel, white fruits & herbal notes, aged for 36 months, organic & vegan		26,60

Rosé

Rosado, 2021 - Ramón Bilbao , Rioja, 12,5%, 100% Garnacha Safe bet! Fresh and light with citrus, orange peel, white flowers & herbs, vegan friendly	5,30	22,20
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White

Verdejo, 2021 - Viña Mayor , Rueda, 13%, Verdejo & Sauvignon Blanc Fresh & light, harvested at night, 2 months of aging, vegan friendly	3,90	16,60
Serazhade Rioja, 2018 - Las Cepas , 13%, Maturana blanca, Sauvignon & Viura Golden colour, intense, elegant, vanilla, 4 months aging, organic		22,20
La Choza, 2020 - Bodega Hermanos Mesa, Tenerife , 13%, 100% Listan blanco Fresh, mineral, lemon, 1'300m. above sea level, 6 months aging, no filtering		33,30
Chardonnay, 2021 - Blas Muñoz , Tierra de Castilla, 14,4%, Chardonnay Powerful, seductive vanilla toasting, 6 months aged in oak, organic principles		39,90

Red

Garnacha, 2021 - La Sastrería , D.O. Cariñena, 13,5%, Garnacha Intense flavor, ripe red fruit with notes of aromatic herbs, lightly aged in oak barrels	3,50	14,40
Azpilicueta Crianza, 2018 - Azpilicueta , Rioja, 14,5%, Tempranillo, Graciano & Mazuelo Intense fruits on roasted wood, smooth aromas of vanilla, aged for 12 months in oak barrels	5,30	23,30
Crater, 2017 - Bodegas Crater, Tenerife , 13,5%, Listán negro & Negramoll Fresh, round, black pepper & herbs, 6 months aging in oak		36,60
Viña Ardanza Reserva, 2015 - Rioja Alta , 14,5%, 80% Tempranillo & 20% Garnacha 3 years in oak barrels & min. 2 years in bottle. Black pepper, clove, cinnamon & Vanilla		49,90

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Coffee & Tea

Café Caracas - made in Tenerife

Origin: Brazil and Honduras

Arabica with a touch of robusta, great body & low acidity

Espresso	1,50
Cortado , Espresso with Milk foam	1,90
Americano , Espresso with Hot Water	1,90
Cappuccino , Espresso with lots of Milk foam	2,40
Ice Coffee , Espresso, Milk, Ice, tiny spoon of Honey	2,20
Radio Sabich Coffee , Carajillo in Tenerife Style with Rum	3,60

Order extra milk	+ 0,20
Order your coffee with Oat milk	+ 0,40

Tea , PG tips with a dash of milk	1,90
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Juices

Fresh Orange Juice	4,50
Super Green Smoothie , Pear, Cucumber & Ginger	4,90

Water & Lemonades

Fuente alta - Spring water from Tenerife
Returnable glass bottles

Glass bottle still 50cl	2,20
Glass bottle sparkling 50cl	2,20
Coca Cola / CC Zero / Fanta / Sprite 35cl in Glass bottle	2,90
Nestea Lemon / Nestea Mango-Piña 30cl in Glass bottle	2,90
Appletiser 27,5cl in Glass bottle, 100% sparkling Apple Juice	2,90
Aquarius Lemon 30cl in Glass bottle, still, low in calories	2,90



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Playa de Troya

Beer & Cider

	small (20cl)	medium (30cl)	large (40cl)
Draft Estrella Galicia Especial , 5,5% Bright golden beer with pleasant and characteristic hoppy flavour	2,00	2,70	3,30
Bottle 1906 Reserva Especial 33cl, 6,5% An elegant lager - roasted malt aromas with soft notes of caramel & coffee			3,80
Bottle Dorada Pilsen 25cl, 4,7% (Tenerife) Pilsner type beer with characteristic malty flavour and mild bitterness			2,50
Bottle Dorada Sin 25cl, 0,5% (Tenerife) Refreshing with balanced bitter taste			2,50
Bottle Maeloc Dry Cider 33cl, 4,5% Natural dry cider from Galicia			3,50



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Italian Cocktails

Aperol Spritz - Aperol, Cava Visiega & Sparkling Water	5,90
Americano - Vermut (ES), Campari & Sparkling Water	6,60
Negroni - Gin Macaronesian (Tenerife), Vermut (ES) & Campari	6,60
Negroni sbagliato - Vermut (ES), Campari & Sparkling Wine (Cava)	6,60

Wine Cocktails

Tinto de Verano - Red Wine (Garnacha / La Sastrería) & Lemonade	5,50
Red or White Sangría - Red Wine or Sparkling Wine (Cava), Fresh Orange Juice, Fruits & Lemonade	6,60

Gin Cocktails

Gin & Tonic - Gin Macaronesian (Tenerife) & Fever Tree	6,90
Gin & Tonic - Gin Mare (ES) & Fever Tree	8,90
Strawberry Gin & Tonic - Gin Macaronesian Strawberry (Tenerife) & Fever Tree	6,90
London Mule - Gin Macaronesian (Tenerife) & Ginger Beer	6,90

Rum Cocktails

Mojito - Ron Guajiro (Tenerife), Lemon & Mint	6,60
Tenerife Mule - Ron Guajiro (Tenerife) & Ginger Beer	6,60
Tenerife Libre - Ron Guajiro (Tenerife) & Coke	5,50



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Vodka Cocktails

Vodka & Lemon (sweet) - Vodka Ketel One (NLD) & Original Schweppes Lemon	6,60
Hollywood / Moskow Mule - Vodka Ketel One (NLD) & Ginger Beer	6,60
Espresso Martini - Vodka Ketel One (NLD), Espresso & Tia Maria	6,60
Vodka & Apple Juice - Bison Grass Vodka Zubrowka (POL) & Appletiser	6,60
Skinny Bitch à la Radio Sabich - Bison Grass Vodka Zubrowka & Soda Water	5,90

Virgin Cocktails

Virgin Gin & Tonic - Tanqueray 0,0% & Fever Tree Tonic	6,60
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Shots & Digestifs

Caramel Vodka - Caramelo, Artemi, 24% (Gran Canaria)	2,50
Herbs/Spices - Jägermeister 35% (GER)	2,90
Herbs/Spices - Hierbas, Familia Marí Mayans, 26% (Ibiza/ES)	2,90
Limoncello - Limoncello di Capri, 30% (IT)	3,30
Rum - Arehucas 18 años, 40% (Gran Canaria)	6,90
Brandy - Carlos 1, Osborne, 40%, Gran Reserva (Jerez/ES)	6,60
Brandy - Magno, Osborne, 36%, Reserva (Jerez/ES)	3,90
Vodka - Ketel One, 40% (NLD) or Zubrowka, 40% (POL)	3,90
Tequila - Espolón Reposado, San Nicolas, 40% (MEX)	4,90



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