

RADIO SABICH

Recommendations

Food

Legendary **Sabich** (in Pita Bread / on Flatbread / on Hummus) 14,90 / 14,90 / 16,90
OMG - bite into the medley of flavors - fried aubergine, pink onion, middle eastern sauces & boiled egg - try it!

Handcut **French Fries** with homemade Ketchup 6,50
Hand-cut, super crispy & golden French Fries, served with our homemade Ketchup

Warm **Chocolate Cake** with Vanilla Ice Cream 6,50
A bitter sweet symphony you can not miss



Drinks

Glass of **Rosé - Ramon Bilbao** (Rioja) 5,30
The perfect afternoon wine - refreshing & easy

Bottle of **Rosé - Pino Valois** by **Viñátigo** (Tenerife) 34,40
Possibly a Rosé style you've never experienced - absolutely great for lunch/dinner!

Draft Beer **Estrella Galicia** medium large
Yes, this is the beer from Netflix' Casa de Papel... (30cl) (40cl)
The independent beer brand is many people's favorite beer - ours too! 2,90 3,80



Main dishes



Middle Eastern Creations



Legendary **Sabich**

Juicy Aubergines, boiled egg, chopped cucumber & tomatoes and 3 middle eastern sauces
(vegetarian or vegan without egg) (Allergens: 1,4,7,11,12)

Crispy **Falafels**

Homemade crispy Falafels, chopped cucumber & tomatoes and 3 middle eastern sauces
(vegan, contains gluten) (Allergens: 1,7,9,12)

The Remix - Sabich x Falafel

Sabich meets Falafel - remixing the very best of both worlds
(vegetarian or vegan without egg) (Allergens: 1,4,7,11,12)

Radio Sabich Creations

Buttermilk-tender **Fried Chicken**

Homemade herb-infused buttermilk Fried Chicken strips, chopped tomato & cucumber salad with mint yogurt sauce
(contains gluten) (Allergens: 1,4,7,8,11,12)

Double **Smash Burger**

Roast-aroma double Beef Smash Burger, double cheese, pickles, iceberg salad, tomato & homemade ketchup

-> add extra cheese

-> add chili (jalapeños)

(Allergens: 1,7,8,11,12)

Warm **Goat Cheese**

Warm Goat cheese with seasonal salads, beetroot, walnuts & tomatoes

(vegetarian) (Allergens: 1,7,8,9,11,12)

Golden beer-battered **Hake (Fish)**

Crispy Beer-battered Hake with classic tartar sauce
(Allergens: 1,5,8,11)

in Homemade Pita Bread (Sandwich, eat by hand)	on Homemade Flatbread (on a Plate / eat with cutlery)	on Homemade Hummus (low carb, no bread)
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14,90

14,90

16,90

14,90

14,90

16,90

15,90

15,90

17,90

in Homemade Pita Bread (Sandwich, eat by hand)	on Homemade Flatbread (on a Plate / eat with cutlery)	on Seasonal Salads (low carb, no bread)
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15,90

15,90

14,90

15,90

15,90

14,90

+ 1,20

+ 1,20

+ 1,20

+ 0,90

+ 0,90

+ 0,90

13,90

13,90

Classic Fish & Chips	in Pita Fish & Chips	on Salad Fish & Salad
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14,90

14,90

14,90



Degustation Menu - 2 courses for 2

Degustation Menu **with Sabich** (vegetarian or vegan) 35,90
1. course: Falafel, Hummus & Pita Bread (price for 2 people)
2. course: 1x Sabich (vegetarian or vegan) on Flatbread to share with French Fries

Degustation Menu with **Fried Chicken** or **Smash Burger** 36,90
1. course: Falafel, Hummus & Pita Bread (price for 2 people)
2. course: 1x Fried Chicken or 1x Smash Burger on Flatbread to share with French Fries

Sides, Snacks & Sweets

★ Handcut **French Fries** with homemade Ketchup 6,50
(vegan)

Buttermilk Fried Chicken Strips with Mint Yogurt Sauce 8,90
Homemade herb-infused buttermilk Fried Chicken strips served with mint yogurt sauce
(contains gluten) (Allergens: 1,4,7,8,11,12)

Creamy Hummus with Pita 8,50
Creamy Hummus, a blend of chickpeas, tahini, lemon juice and garlic, served with warm pita bread
(vegan) (Allergens: 1,7,9,12)

Two large & crispy **Falafels** with Tahini Sauce 6,90
Two deliciously crisp falafels, crafted from chickpeas & spices, served with a side of tahini
(vegan, contains gluten) (Allergens: 1,7,9,12)

★ Warm **Chocolate Cake** with Vanilla Ice Cream 6,50
Divine duo of warm dark Chocolate walnut Cake and a scoop of (store-bought) vanilla ice cream
(glutenfree & vegetarian) (Allergens: 4,8,11,12)

Pita Bread 3,10

Extra Sauce 0,90



Wine

Cava

Glass (15cl) Bottle (75cl)

Brut - Visiega, 11,5%, Macabeo, Xarel-lo & Parellada 3,70 16,60
Dried fruits & smokey, tradicional method, 15 months in oak barrals, vegan friendly

Franc, Reserva - Celler Kripta / Agustí Torelló Mata, 11,5%, Macabeo, Xarel-lo & Parellada 29,90
Caramel, white fruits & herbal notes, bottle aging for 4 years, organic & vegan

Rosé

Rosado - Ramón Bilbao, Rioja, 12,5%, 100% Garnacha 5,30 23,30
Safe bet! Fresh and light with citrus, orange peel, white flowers & herbs, vegan friendly



Pino Valois Rosado de Listán Negro - Viñátigo, Tenerife, 12,5%, 100% Listan Negro 34,40
Great for lunch/dinner - dry, mineral and slightly spicy!

White

Celeste Verdejo - Torres / Pago del Cielo, Rueda, 13%, Verdejo 4,40 19,90
Aromatic intensity & freshness, gold colour, notes of fennel & green almond, vegan friendly



Blanco Seco - Bodega Vento, Tenerife, 12%, Listán Blanco 21,90
A straightforward light, dry & mineral wine from our neighbourhood in Abona, vegan friendly

Chardonnay - Blas Muñoz, Tierra de Castilla, 14,4%, Chardonnay 39,90
Powerful, seductive vanilla toasting, 6 months aged in oak, organic principles

Red

Garnacha - La Sastrería, D.O. Cariñena, 14%, Garnacha 3,70 16,60
Intense flavor, ripe red fruit with notes of aromatic herbs, lightly aged in oak barrels

Azpilicueta Crianza - Azpilicueta, Rioja, 13,5%, Tempranillo, Graciano & Mazuelo 5,30 23,30
Intense fruits on roasted wood, smooth aromas of vanilla, aged for 12 months in oak barrels

Rèmole - Frescobaldi, Toscana, IT, 14,5%, Sangiovese (& Cabernet Sauvignon) 24,90
Beautiful purple-red colour, fruity, spicy & balsamic

Crater - Bodegas Crater, Tenerife, 13,5%, Listán negro & Negramoll 36,60
Fresh, round, black pepper & herbs, 6 months aging in oak

RADIO SABICH



Playa de Troya

Coffee & Tea

Café Caracas - made in Tenerife

Origin: Brazil and Honduras

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

Espresso	1,50
Double Espresso	2,50
Cortado , Espresso with Milk foam	1,70
Americano , Espresso with Hot Water	1,90
Cappuccino , Espresso with lots of Milk foam	2,40
Cappuccino with double shot Espresso	3,40
Ice Coffee , Espresso, Milk, Ice, tiny spoon of Honey	2,40
Radio Sabich Coffee , Carajillo in Tenerife Style with Rum	3,90
Espresso Tonic , Espresso shot on Fever Tree Tonic	5,40
Order extra milk	+ 0,20
Order your coffee with Oat milk	+ 0,40
Assorted Teas Selection	2,20

Juices & Smoothies

Freshly squeezed Orange Juice	4,50
Radio Sabich Mango Smoothie (vegan)	4,50

Water & Soft drinks

<u>Fuente alta</u> (Spring water from Vilaflor, Tenerife)	
Still 50cl , in returnable Glass bottle 50cl	2,90
Sparkling 50cl , in returnable Glass bottle 50cl	2,90
Coca Cola / CC Zero / Fanta / Sprite 35cl in returnable Glass bottle	3,30
Nestea Lemon 30cl in returnable Glass bottle	3,30
Appletiser 27,5cl (100% sparkling Apple Juice) in Glass bottle	2,90



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Playa de Troya

Beer & Cider



Draft **Estrella Galicia** 5,5% (Spain)

Bright golden beer with pleasant and characteristic hoppy flavour

small
(30cl) large
(40cl)

2,90 3,80

Bottle **Erdinger Weissbier** (Wheat Beer) 50cl, 5,3% (GER)

The original since 1886 - this classic wheat beer blends gently spicy malt aromas with mildly bitter hops

5,50

Bottle **Peroni Nastro Azzurro** 33cl, 5,0% (IT)

Fresh & mild Italian Lager

3,90

Bottle **Dorada Sin** 25cl, 0,5% (Tenerife)

Refreshing with balanced bitter taste

2,80

Bottle **Maeloc Dry Cider** 33cl, 4,5% (Spain)

Natural dry cider from Galicia

3,50



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Playa de Troya

Italian Cocktails

Aperol Spritz - Aperol, Cava Visiega & Sparkling Water	6,30
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	7,30
Gin & Tonic - Hendrick's Gin (Scotland) & Fever Tree	9,30
Strawberry Gin & Tonic - Puerto de Indias (Sevilla) & Fever Tree	7,30
London Mule - Gin Macaronesian (Tenerife) & Ginger Beer	7,70

Rum Cocktails

Strawberry Daiquiri - Ron Guajiro (Tenerife), Lime & Strawberry	7,50
Tenerife Mule - Ron Guajiro (Tenerife) & Ginger Beer	6,90
Tenerife Libre - Ron Guajiro (Tenerife) & Coke	5,90



Tequila Cocktails

Margarita - 100% Agave Tequila, Cointreau & Lime	7,90
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Vodka Cocktails

Vodka & Lemon (sweet) - Vodka Ketel One (NLD) & Original Schweppes Lemon	6,60
Moskow Mule - Vodka Ketel One (NLD) & Ginger Beer	7,30
Espresso Martini - Vodka Ketel One (NLD), Espresso & Tia Maria	6,90
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	7,30
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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
Herbs/Spices - Amaro Montenegro, 23% (IT)	3,30
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 - div. brands, always 100% Agave Tequila, 40% (MEX)	4,90



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Food Allergens



1. containing gluten
2. crustaceans
3. molluscs
4. eggs
5. fish
6. peanuts
7. soybeans
8. milk
9. nuts
10. celery
11. mustard
12. sesame
13. lupin
14. sulphur dioxide and sulphites

Allergens are listed if the designated substances or products made from them are contained as ingredients in our food or drinks.

Despite careful production of our dishes, traces of other substances used in the production process in the kitchen may be present in addition to the labeled ingredients.

As ingredients containing gluten, cow's milk, eggs, celery, peanuts, shellfish, pulses, seafood, fish, soy, mustard, molluscs, lupins and sulphites are also processed in our company or by our suppliers, the possibility of traces of these substances cannot be completely ruled out despite all due care.



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