TERMS AND CONDITIONS

PAYMENT CONDITIONS

To secure the reservation, a deposit of 70% of the estimated food cost is required. The deposit must cover at least the minimum numbers imposed by the restaurant. You will be presented with a final bill on departure, with the deposit credited to the bill. Before leaving, the entire bill, including any additional charges, must be paid in full.

SAGARDI may apply a "minimum spend" which is the least amount of money a party must spend for exclusive use of certain areas. Minimum spends must be paid in full prior to the booking with 70% as an initial deposit and the remaining 30% no later than 1-month prior.

Unfortunately, if the minimum spend is not reached the amount is retained by SAGARDI and cannot be exchanged or refunded.

Pre-payments can be made by credit or debit card via a secured network link to a virtual POS payment service. Alternatively, a pro forma invoice can be supplied to make a BACS payment.

BILLING CONDITIONS

No later than 72 hours before the event, the total number of guests is required. No shows or cancellations within 72 hours will be charged in full (full menu price).

Menus are ordered and prepared ahead of time, all dietary restrictions should be communicated with at least 72 hours notice. There will be an additional charge for any dietary restrictions that develop during the service or within the 72-hour timeframe.

CANCELLATION POLICY

If you cancel more than 72 hours before your reservation, you will be charged a cancellation fee of 70% of your deposit. If you cancel less than 72 hours before your reservation, you will forfeit your entire deposit as a cancellation fee.

CONTACT

For more details please contact us on

020 3802 0478 or events@sagardi.co.uk

LUNCH
£52 per person

STARTERS TO SHARE

Chargrilled baby leeks from Zarautz, Gipuzkoa

Basque txistorra: grilled pork sausages

Mushroom croquette

Grilled "morcilla" from Biscay (black pudding)

MAIN COURSE FROM THE PARRILLA

Sirloin steak
250g per person

—

Potato wedges

Lettuce from Hernani with spring onions

DESSERT

Mini Basque burnt cheesecake
with homemade blueberry jam

MENU A
£69 per person

STARTERS TO SHARE

'Gilda' –guindilla pepper, olive and anchovy–

Pate de Campagne from Ibai with onion jam

Basque txistorra: grilled pork sausages

Grilled "morcilla" from Biscay (black pudding)

Iberian ham croquettes

MAIN COURSE FROM THE PARRILLA

Txuleton de vaca from old dairy cows
—2-3 weeks dry aged. 400g per person—

—

Potato wedges
Roasted piquillo peppers from Tolosa

DESSERT

Trio of mini desserts

MENU B
£84 per person

STARTERS TO SHARE

Iberian ham

Pan con tomate

Basque txistorra: grilled pork sausages

Mushroom croquettes

Salted codfish omelette

FISH COURSE FROM THE PARRILLA

Wild black monkfish tails
250g per person

—

Lettuce from Hernani with spring onions

MEAT COURSE FROM THE PARRILLA

Txuleton de vaca from old dairy cows
—2-3 weeks dry aged. 300g per person—

—

Potato wedges

Roasted piquillo peppers from Lodosa

DESSERT

Trio of mini desserts

MENU C
£96 per person

STARTERS TO SHARE

Galician octopus with mash and kale

White tuna belly with anchovy fillets & toasted bread

Cured Galician beef carpaccio

Duck breast from Iparralde with cider poached apples

FISH COURSE FROM THE PARRILLA

Wild black monkfish tails
250g per person

Lettuce from Hernani with spring onions

MEAT COURSE FROM THE PARRILLA

Txuleton de vaca from old dairy cows
—2-3 weeks dry aged. 300g per person—

—

Potato wedges

Roasted piquillo peppers from Lodosa

Creamy swiss chard

DESSERT

Mini Basque burnt cheesecake
with homemade blueberry jam

All prices are including VAT at the current rate • A discretionary 12.5% service charge will be added to your bill • Available for a minimum of 8 • Menus are designed to be enjoyed by the entire table

VEGETARIAN (LUNCH)
£51 per person

STARTERS

Chargrilled baby leeks from Zarautz, Gipuzkoa
Basque ratatouille
Mushroom croquettes
Traditional Spanish omelette

MAIN COURSE

Seasonal grilled vegetables with romesco sauce

—

Potato wedges

Lettuce from Hernani with spring onions

DESSERT

Mini Basque burnt cheesecake
with homemade blueberry jam

VEGETERIAN
£59 per person

STARTERS

Chargrilled baby leeks from Zarautz, Gipuzkoa
Mushroom croquettes
Pan con tomate
Idiazabal cheese, spinach and walnut salad

INTERMEDIATE

Traditional Spanish omelette with sourdough bread

MAIN COURSE

Seasonal grilled vegetables with romesco sauce

DESSERT

Trio of mini desserts

VEGAN
£55 per person

STARTERS

'Txampi Txistu' slow cooked mushrooms in Txakoli

Chargrilled baby leeks from Zarautz, Gipuzkoa

Pan con tomate

Basque ratatouille

INTERMEDIATE

Creamy roasted butternut squash soup
with garlic croutons

MAIN COURSE

Seasonal grilled vegetables with romesco sauce

DESSERT

Selection of sorbet

ENHANCE YOUR MENU

UPGRADE

Galician PREMIUM beef
- 6-10 year old dairy cows, dry aged 4-6 weeks -
please ask for prices

Basque burnt cheesecake
£4 per person

Cava reception
£9 per person

Typical Basque appetiser (Pintxo Gilda)
- Guindilla pepper, olive, and anchovy skewers -
£3 per person