

## 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 14 days 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](mailto:events@sagardi.co.uk)

# Your Christmas



**SAGARDI**  
Basque Country Chefs

**LUNCH ONLY**  
**£46 per person**

**STARTERS TO SHARE**

Chargrilled baby leeks  
Orio's Basque sausages (txistorra)  
Salt cod omelette  
Iberian ham croquettes

**MAIN COURSE FROM OUR BASQUE GRILL**

Sirloin steak (250g per person)

**SIDE DISHES**

Twice-cooked potato wedges  
Lettuce with spring onions

**DESSERT**

Mini Basque burnt cheesecake

**MENU B**

**£78 per person**

**STARTERS TO SHARE**

Free-range, Iberian cured ham  
Creamy mushroom croquettes  
Orio's Basque sausages (txistorra)  
Pan con tomate (bread with tomato)

**FISH COURSE FROM OUR BASQUE GRILL**

Fresh wild fish (250g per person)

**SIDE DISHES**

Lettuce with spring onions

**MEAT COURSE FROM OUR BASQUE GRILL**

"Txuleton" beef steak (300g per person)

—6-10-year-old dairy cows, dry aged 4-6 wks.—

**SIDE DISHES**

Twice-cooked potato wedges  
Roasted red piquillo peppers

**DESSERT**

Assortment of Chef's mini desserts

**MENU A**

**£62 per person**

**STARTERS TO SHARE**

Cured salted beef "cecina"  
Iberian ham croquettes  
Salt cod omelette  
Pan con tomate (bread with tomato)

**MAIN COURSE FROM OUR BASQUE GRILL**

"Txuleton" beef steak (400g per person)

—6-10-year-old dairy cows, dry aged 4-6 wks.—

**SIDE DISHES**

Twice-cooked potato wedges  
Lettuce with spring onions

**DESSERT**

Assortment of Chef's mini desserts

**MENU C**

**£89 per person**

**STARTERS TO SHARE**

Galician octopus with vegetables  
Free-range Iberian cured ham  
Donostia's "txanguro" (baked stuffed crab)  
Pan con tomate (bread with tomato)

**FISH COURSE FROM OUR BASQUE GRILL**

Fresh wild fish (250g per person)

**SIDE DISHES**

Lettuce with spring onions

**MEAT COURSE FROM OUR BASQUE GRILL**

"Txuleton" beef steak (300g per person)

—6-10-year-old dairy cows, dry aged 4-6 wks.—

**SIDE DISHES**

Twice-cooked potato wedges  
Roasted red piquillo peppers  
Creamed Swiss chard

**DESSERT**

Basque burnt cheesecake



**VEGETARIAN MENU**

**£51 per person**

**STARTERS**

Creamy Mushroom Croquettes  
Our Bread with Tomato  
Idiazabal Cheese, Spinach & Walnut Salad

**INTERMEDIATE**

*served with starters if the group is dining 3-course*  
Traditional Spanish Omelette (Tortilla Española)  
Sourdough Bread from E5 Bakehouse

**MAIN COURSE**

Seasonal Grilled Vegetables with Romesco Sauce  
*Sides included*

**DESSERT**

Assortment of chef's mini desserts



**VEGAN MENU**

**£49 per person**

**STARTERS**

Slow Cooked Txampi Txistu (mushrooms)  
in Txakoli  
Our Bread with Tomato  
Classic Basque Ratatouille

**INTERMEDIATE**

*served with starters if the group is dining 3-course*  
Creamy Roasted Butternut Squash Soup  
with Garlic Croutons

**MAIN COURSE**

Seasonal Grilled Vegetables with Romesco Sauce  
*Sides included*

**DESSERT**

Chef's Homemade Sorbet

**ENHANCE YOUR MENU**

**UPGRADE**

Galician premium beef  
*- 6-10 year old dairy cows, dry aged 4-6 weeks -*  
From £12 per person  
Basque burnt cheesecake  
£4 per person

**ADD**

Cheese course  
*- Selection of artisan Basque cheeses with homemade jam,  
toasted bread and dried walnuts -*  
£8 per person

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

Cheese course  
*- Selection of artisan Basque cheeses with homemade jam,  
toasted bread and dried walnuts -*  
£8 per person

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

**ADD (EXTRA SIDE FOR SHARING)**

Sauteed green peas with kale  
£2.5 per person

Creamy Swiss chard au gratin  
£2.75 per person

Roasted piquillo peppers from Tolosa  
£3 per person

Mashed potato  
£2 per person

Lettuce with spring onions  
£2.5 per person

Twice-cooked potato wedges  
£2.5 per person

Basque butternut squash ratatouille  
£2.75 per person