

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



**SAGARDI**  
Basque Country Chefs

## LUNCH

£46 per person

### STARTERS TO SHARE

Chargrilled baby leeks from Zarautz, Gipuzkoa  
Basque txistorra: grilled pork sausages  
Iberian ham croquettes  
Salted codfish omelette

### 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 B

£82 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 A

£68 per person

### STARTERS TO SHARE

'Gilda' –guindilla pepper, olive and anchovy–  
Pate de Campagne from Ibai with onion jam  
Basque txistorra: grilled pork sausages  
Salted codfish omelette  
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

Lettuce from Hernani with spring onions

### DESSERT

Trio of mini desserts

## MENU C

£94 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

Basque burnt cheesecake  
with homemade blueberry jam

## VEGETARIAN (LUNCH)

£46 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

£58 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

£54 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 -

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

### ADD (EXTRA SIDE FOR SHARING)

Sauteed green peas with kale

£2.5 per person

Creamy Swiss chard

£2.75 per person

Roasted piquillo peppers from Lodosa

£3 per person

Mashed potato

£2 per person

Lettuce from Hernani with spring onions

£2.5 per person

Potato wedges

£2.5 per person

Basque ratatouille

£2.75 per person