SAGARDI

Basque Country Chefs

— GROUPS & EVENTS —

— SAGARDI BASQUE COUNTRY CHEFS —

Sagardi Basque Country Chefs is part of GRUPO SAGARDI, a large Spanish group founded in 1996. Founder Iñaki Viñaspre has been championing Basque gastronomy for the past 25 years as he continues to expand across the globe, opening more restaurants each year. London is the 30th Sagardi restaurant to launch and is situated right in the centre of one of London's most bustling food and drink hubs, Shoreditch.

"Our restaurant is located in a historical building, Cordy House, an artistic icon from the 1980s, where we have striven to ensure that the design reflects the flavours of the sea and the Basque land."

THE PRIVATE ROOM AT SAGARDI

The private room is a dramatically designed private dining space following the trend of the Basque Cider Houses with an extensive use of industrial steel, huge wooden tables and bare concrete floors. Based on the Basque "txokos" (gastronomical societies) where the Basques come together to cook, experiment with new ways of cooking, dine and socialise together.

THE DETAILS

Retained with plenty of warmth and elegance, the hugely versatile room can accommodate up to 48 people seated and 90 standing with the ability to be divided into smaller rooms for the more intimate events.

Open seven days a week serving lunch and dinner, 48 guests can be accommodated on three long tables, 30 on one table and up to 90 guests for standing cocktail receptions and parties.

Amenities include a custom-built private bar, separate rest rooms, disabled lift access, live music or DJ arrangements (fees apply), late-license option until 2am (fees apply), free Wi-Fi, Projector: Vivitek D910HD 3000 Lumen 3D Digital (HDMI connection), Loudspeaker Bose free space DS100F (3.5mm jack plug).

Specialised in hosting events, our services include, business breakfasts, lunch presentations, general meetings, corporate private dining, personal private parties, conferences, networking cocktail parties, formal dinners, anniversary & birthday celebrations and many more.

Lunch (access) 11.30 / Lunch (service) 12.00 / Lunch (carriages) 17:00

Dinner (access) 17.30 / Dinner (service) 18.00 / Lunch (carriages) 00.00

vivitek
Vivid Color, Vivid Life

THE GASTRONOMY

Thanks to Chef Iñaki López de Viñaspre, we offer an authentic, product-based cuisine that pays tribute to its roots; The Basque Country. A unique land with an ancestral culture of its own where the gastronomy is truly paramount.

Every day, we bring Basque culinary cuisine to the heart of London traditionally and authentically by devoting ourselves to the produce from our own gardens, farmhouses and coasts. We trust the produce we grow, mature, handle, respect and deliver reflects an original and genuine experience.

With all our wonderful products and wisdom of the ancient Basque Grill Masters, we are proud to boast the best cuts of Basque red meat, the "txuleton", fresh wild fish and unique vegetables from our gardens alongside a painstaking selection of over 200 wines chosen by our expert sommelier.

THE GROUP MENUS

Our Chef Iñaki López de Viñaspre has carefully crafted a selection of Basque-inspired menus especially designed for private and group dining. These include the very best seasonal ingredients with a focus on our true star; the "txuleton".

At Sagardi Basque Country Chefs, we prepare the "txuleton" (matured beef steak) that the grills of the Basque barbeques have perfected over the course of many years. We choose our meats from the best herds available using cows, starting from at least six years old, ensuring that all of our beef is at the height of its flavour.

Upon contact with the oak wood-fired grill, this incredible tasting meat comes to life with its uniquely clean and distinctive flavours from the land, milk and grass all shining through.

The palete never tires of the spectacular taste of our sublime ages beef. In short, it is an honest, natural top quality product.

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

BUTCHERS

MENU ONE
£53 per person

STARTERS TO SHARE

Iberian Ham Croquettes

Our Bread with Tomato

Charcoal Roasted Pate de Campagne from Ibai

"Roxario" Ciderhouse-Style
Salted Cod Omelette

MAIN COURSE FROM OUR BASQUE GRILL

400g "Txuleton Vaca" Matured Beef Steak
(6-10 year old dairy cows, dry aged 4-6 weeks)

Sagardi Style Potato Wedges

Lettuce with Spring Onions
from the vegetable gardens of Hernani

DESSERT

Assortment of chef's most popular mini desserts

BASQUE COAST

MENU TWO
£68 per person

STARTERS TO SHARE

Free-Range Acorn-Fed Premium Iberian Cured Ham

Our Bread with Tomato

Creamy Mushroom Croquettes

FISH COURSE FROM OUR BASQUE GRILL

250g Fresh Wild Fish
(Delivered daily from Cornwall fish markets)

Lettuce with Spring Onions from the vegetable gardens of Hernani

MEAT COURSE FROM OUR BASQUE GRILL

300g "Txuleton Vaca" Matured Beef Steak
(6-10 year old dairy cows, dry aged 4-6 weeks)

Sagardi Style Potato Wedges

Roasted and Hand-Peeled Red "Piquillo" Peppers

DESSERT

Assortment of chef's most popular mini desserts

All prices are including VAT at the current rate. A discreationary 12.5% service charge will be added to your bill

LAND & SEA

MENU THREE

£74 per person

STARTERS TO SHARE

Red Tuna Tartar with Green Chili Peppers from Ibarra

Donostia-Style "Txanguro" (oven baked stuffed crab)

Galician Octopus with Seasonal Vegetables

FISH COURSE FROM OUR BASQUE GRILL

250g Fresh Wild Fish

(Delivered daily from Cornwall fish markets)

Lettuce with Spring Onions
from the vegetable gardens of Hernani

MEAT COURSE FROM OUR BASQUE GRILL

300g "Txuleton Vaca" Matured Beef Steak

(6-10 year old dairy cows, dry aged 4-6 weeks)

Sagardi Style Potato Wedges

Roasted and Hand-Peeled Red "Piquillo" Peppers

DESSERT

Assortment of chef's most popular mini desserts

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MEAT LOVERS FESTIVAL

MENU FOUR

£84 per person

APPETIZER

Traditional Grilled "Txistorra" (basque sausage) from Orio

STARTERS TO SHARE

Free-Range Acorn-Fed Premium Iberian Cured Ham

Charcoal Roasted Pate de Campagne from Ibai

Our Bread with Tomato

INTERMEDIATE COURSE

Grilled "Morcilla" (Black Pudding) from Biscay

MEAT COURSE FROM OUR BASQUE GRILL

300g "Txuleton Vaca" Matured Beef Steak
(6-10 year old dairy cows, dry aged 4-6 wks)

Sagardi Style Potato Wedges

2 MEAT COURSE FROM OUR BASQUE GRILL

300g "Rubia Gallega" Premium Beef Steak
(9-20 year old dairy cows from Galicia, dry aged 3-6 wks)

Roasted and Hand-Peeled Red "Piquillo" Peppers

DESSERT

Selection of Artisan Basque Cheese with Homemade Jam,
Toasted Bread and Dry Walnuts

TO FINISH

Tea of Coffee

Dark Chocolate Truffles
with a hint of Sagardoz Apple Liqueur

All prices are including VAT at the current rate. A discreationary 12.5% service charge will be added to your bill

EXPRESS SET MENU

£47.00 per person

Pre-order required no later than one week prior

STARTERS TO CHOOSE FROM

Idiazabal Cheese, Spinach & Walnut Salad

Charcoal-Roasted Pate de Campagne from Ibai

Seasonal Croquettes

MEAT COURSE TO CHOOSE FROM

Matured Beef Tenderloin with Peppers

300g Fresh Fish of the Day

Mixed Sautéed Vegetables in Red Pepper Sauce

SIDES

Sagardi Style Potatoes

Lettuce with Spring Onions from the Vegetable Gardens of Hernani

DESSERT TO CHOOSE FROM

"Torrija" our Bread, Milk, Sugar and Cinnamon Biscuit with Sheep's Milk Ice Cream

Dark Chocolate Truffles with a hint of Sagardoz Apple Liqueur

"Goxua" Sponge Cake

ENHANCE YOUR GROUP MENUS

CHEESE COURSE - £6.00 PER PERSON

Selection of Artisan Basque Cheese with Homemade Jam,
Toasted Bread and Dry Walnuts

TEA OR COFFEE - £3.00 PER PERSON

CELEBRATION CAKE - £7.00 PER PERSON

Chocolate and Passion fruit "Sacher" Cake

CAKE & CAVA - £14.00 PER PERSON

Enjoy your celebration chocolate and Passion fruit "Sacher" Cake
with a glass of Cava

All prices are including VAT at the current rate. A discreationary 12.5% service charge will be added to your bill

STANDING RECEPTION MENUS

Welcome to the Basque Country where the "Basque Pintxos" are proudly ranked #1 "best foodie experience in the world" by Lonely Planet.

The pintxo crawl is a serious gastronomical experience in the Basque Country, which forms a backbone of local food culture.

Passionate about creating this authentic experience right here in the heart of Shoreditch, Sagardi invites you to taste our array of tantalising Basque Pintxos during your standing cocktail reception.

We recommend four choices per person prior to lunch or dinner.

For drinks receptions, we kindly advise guests to select a minimum selection of 10 choices (savoury & sweet).

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required.

SAVOURY SELECTION

SPECIAL TASTER "Txuleton" Matured Beef Steak on Sourdough Bread **7.5**

Guetaria Anchovy Fillets in Olive Oil & Our Sourdough Bread with Tomato **3.5**

Beef Steak Tartare **3**

Charcoal-Roasted Ibai Paté de Campagne **2.5**

Free-Range Acorn-Fed Premium Iberian Cured Ham **2.5**

Creamy Goats Cheese, Espelette Pepper Sauce and Nuts **2.5**

Grilled "Morcilla" (Black Pudding) from Biscay **3**

Grilled Red Tuna and Pork Belly **3.75**

"Lardina" Crumed and Fried Prawn with Bacon and Cheese **2.5**

"Sobrassada", Red Sausage with Honey, Apple
and Crunchy Shepherd's Cheese **2.5**

Cornwall's Octopus with Green Peas and Mashed Potato **4**

Traditional Pan-Fried "Txistorra" (Basque Sausage) from Orio **2.5**

Tuna & Mayo Paste topped with Grated Hard-Boiled Egg White, Cherry Tomato **2.5**

Anchovy and Pickled Green Chilli Pepper **2.5**

Mini Chargrilled Ox Meat Burger
with Red and Green Pepper Ajoarriero Sauce **2.5**

Mushroom Croquettes **2.5**

Tuna Tartare **3.5**

White Tuna cooked in Tomato Sauce **2.5**

SWEET SELECTION

Dark Chocolate Truffles with a hint of Sagardoz Apple Liqueur **2.5**

Sponge Cake topped with Whipped Cream and Chocolate **2.5**

Rice Pudding with Cinnamon **2.5**

"Torrija" - Our Bread, Milk, Sugar and Cinnamon **2.5**

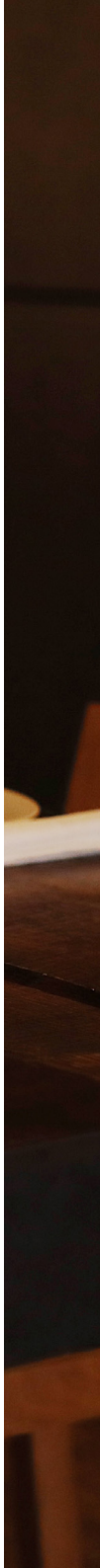
All prices are including VAT at the current rate. A discreationary 12.5% service charge will be added to your bill

EXCLUSIVE USE AT SAGARDI RESTAURANT

SAGARDI Basque Country Chefs offers multiple spaces on two floors.
Depending on the size of your event, you can choose to book the entire venue as well as a private dining room.

Whether you want to relax, host a lavish party or just have a memorable time with your friends and family,
SAGARDI EXCLUSIVE will make sure to cater to your needs.

Available for day and evening hire, we are perfect for corporate parties, networking events, standing cocktail parties,
birthday celebrations and wedding receptions.



SAGARDI STATIONS

Specially designed by our chef for our exclusive parties and events only, we introduce SAGARDI STATIONS to compliment your standing receptions and events.

If you're looking to keep things casual, our fully-loaded food stations are what you need. They come laden with Basque Artisan Cheeses, Charcuterie, Oysters, Grill-Master and Carvery Meats.

All manned by trusted and professional chefs to allow your guests to graze at their leisure.

GRILL MASTER

"Txuleton" Basque Style Beef Steak
on sourdough bread

"Morcilla" Black Pudding
from Biscay

Galician Octopus
with Seasonal Vegetables

CARVERY

"Jamón Ibérico"
A whole leg of Iberian Ham,
Hand Cut by a professional chef

Free-Range
And Acorn-Fed
Accompanied by Bread with Tomato

ARTISAN CHEESE

Selection of cheeses
from the Aralar Mountain Range

Artisanal Cheese from the Milk
of Free-Range Latxa Sheep
Handmade at 1.200m
by shepherds Jon & Martina

OYSTERS

Maldon Kumamoto
Wild Oysters

Maldon Blackwater
Rock Oysters
Oysters are shuck by our professional chef by order to preserve freshness

All prices are including VAT at the current rate. A discreationary 12.5% service charge will be added to your bill

COCKTAILS AND WINE

Boasting an array of beautifully crafted beverages, we are able to offer a collection of exquisite champagne & cocktails, classic beverages, traditional Basque vermouth, refreshing Gin & Tonics, typical Basque Cider, trendy and popular "perron" glasses and our famous TXAKOLI.

All created by one of our expertly skilled bartenders by way of a pre-order.

CORKAGE FEE

£25 per bottle (£35 for champagne, prosecco or magnum bottles)

TERMS AND CONDITIONS

PAYMENT CONDITIONS

A deposit of 70% of the estimated food cost is required to secure the reservation. The deposit must be for at least the minimum numbers imposed by the restaurant. On departure, you will be presented with a final bill where the deposit has been redeemed against the bill, any extras must be settled on departure.

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

Final number of guests attending is required no later than 72 hours prior. "No shows" or decreases within the 72 hour period will be charged 100%.

CANCELLATION POLICY

If you need to cancel your booking, please let us know as soon as possible.

If you cancel with more than 72 hours' notice prior to your booking, 70% of your deposit will be kept as a cancellation fee. If you cancel with less than 72 hours prior to your booking, your full deposit will be retained as a cancellation fee.

CONTACT

For more details please contact us on
020 3802 0478 or sagardi@sagardi.co.uk