

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*

SAGARDI

Basque Country Chefs





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 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 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 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



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

