



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 more than 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.

Open seven days a week serving lunch and dinner, 48 guests can be accommodated on three long tables or maximum 30 on one big table.

Amenities include a custom-built private bar, separate rest rooms, disabled lift access, 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, lunch presentations, general meetings, corporate private dining, personal private parties, conferences, 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 / Dinner (carriages) 00.00





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 250 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 palate never tires of the spectacular taste of our sublime aged 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

£66 per person

STARTERS TO SHARE

Iberian Cured Ham
Free range and acorn-fed

Pan con tomate

Charcoal-roasted pork pate de Campagne
Served with homemade onion jam

Mushroom croquettes

“Roxario” salted codfish omelette
Ciderhouse-style from the town of Astigarraga

MAIN COURSE FROM THE PARRILLA

‘Txuleton’ steak from old fat dairy cows
2-3 weeks dry aged. 400g per person.

SIDES

Twice-cooked potato wedges

Lettuce with spring onions
Organically grown in the town of Hernani

DESSERT

Trio of mini desserts
Assortment of chef’s favourites

BASQUE COAST

MENU TWO

£78 per person

STARTERS TO SHARE

Pintxo Gilda
Pepper, Olive and Anchovy Skewers

Txistorra
Grilled sausages from the Basque Country

Iberian ham croquettes
“Roxario” salted codfish omelette
Ciderhouse-style from the town of Astigarraga

FISH COURSE FROM THE PARRILLA

Wild Black Monkfish Tail
From Cornwall. 250g per person.

SIDES

Lettuce with spring onions
Organically grown in the town of Hernani

MAIN COURSE FROM THE PARRILLA

‘Txuleton’ steak from old fat dairy cows
2-3 weeks dry aged. 300g per person.

SIDES

Twice-cooked potato wedges
Red piquillo peppers
From the fields of Lodosa, roasted over a wood fire

DESSERT

Trio of mini desserts
Assortment of chef’s favourites



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



LAND & SEA

MENU THREE

£89 per person

STARTERS TO SHARE

Iberian Cured Ham

Free range and acorn-fed

Pan con tomate

White tuna belly with anchovy fillets

From the Cantabrian sea on toasted bread

Txistorra

Grilled sausages from the Basque Country

Grilled octopus

From Galicia with mashed potatoes and crispy kale

FISH COURSE FROM THE PARRILLA

Wild Black Monkfish Tail

From Cornwall. 250g per person.

SIDES

Lettuce with spring onions

Organically grown in the town of Hernani

MAIN COURSE FROM THE PARRILLA

'Txuleton' steak from old fat dairy cows

2-3 weeks dry aged. 300g per person.

SIDES

Twice-cooked potato wedges

Red piquillo peppers

From the fields of Lodosa, roasted over a wood fire

Creamy Swiss chard

DESSERT

Basque Burnt Cheesecake

Warm and creamy with homemade blueberry jam



MEAT LOVERS

MENU FOUR

£92 per person

COLD STARTERS TO SHARE

Pintxo Gilda

Pepper, olive and anchovy skewers

Iberian cured ham

Free range and acorn fed

Charcoal roasted pork pate de Campagne

Served with homemade onion jam

Pan con tomate

HOT STARTERS TO SHARE

Txistorra

Grilled sausages from the Basque Country

Iberian ham croquettes

Morcilla

Grilled black pudding from Biscay

Mushroom croquettes

MAIN COURSE FROM THE PARRILLA

'Txuleton' steak from old fat dairy cows

2-3 weeks dry aged. 500g per person.

SIDES

Twice-cooked potato wedges

Red piquillo peppers

From the fields of Lodosa, roasted over a wood fire

Creamy Swiss chard

DESSERT

Basque burnt cheesecake

Warm and creamy 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

VEGETARIAN MENU

£58 per person

STARTERS

Creamy Mushroom Croquettes

Our Bread with Tomato

Chargrilled baby leeks

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

£54 per person

STARTERS

Slow Cooked Txampi Txistu (mushrooms) in Txakoli

Our Bread with Tomato

Chargrilled baby leeks

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



All prices are including VAT at the current rate. A discretionary 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 discretionary 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

£35 per bottle (£50 for champagne, prosecco or magnum bottles, no spirits)



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*