

STARTERS

- Maldon Rock **Oysters** unit 3,80 . . . 6 units 22
White tuna belly with anchovy fillets from Getaria . . 18
Red tuna tartare with green chili peppers from Ibarra . . 20
Prawn³ carpaccio with jus. 24
- Galician PREMIUM cured **beef** carpaccio 16
 Hand cut, free-range acorn-fed **Iberian ham** 26
 Charcoal-roasted **pâté de campagne** from Ibai 14
- Traditional grilled "**txistorra**" (Basque sausage) from Orío . 10
 Iberian ham **croquettes** (4 units) 11
 Grilled "**morcilla**" (black pudding) from Biscay 12
- Our **sourdough bread** from E5, Bakehouse 2,50
 24 hour fermentation with stone-ground organic flour
 Our **bread with tomato** 4

SALADS

- Lettuce** with spring onions from the vegetable gardens of Hernani 5
Idiazabal cheese, spinach and walnuts 10



All our vegetables are ecologically farmed in our own gardens

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements

Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving

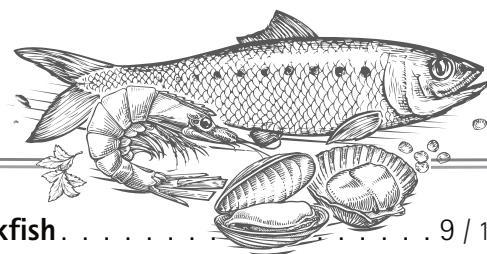
SEASONAL PRODUCTS

- "New" Tolosa **black beans** with garnish . . . 22
 –straight from the Goikoetxe Farmhouse, Hernialde–
 Grilled **artichokes** from the gardens of Tudela with ham 16
- Mixed vegetables** from the gardens of Tudela 17
 –Cardoon, borage, artichoke and swiss chard–

FROM OUR BASQUE GRILL

our FISH dishes

- Codfish** with Biscay sauce 26
Red tuna from the almadraba of Barbate with "zurrukutuna". 26
Octopus with vegetables 24



- Monkfish** 9 / 100g
Turbot 9 / 100g
Seabass 9 / 100g
- Delivered daily from Cornwall fish market
 ask about our fisherman's capture of the day*

our MEAT dishes

- Duck breast** from Iparralde with cider apples . 20
Beef sweetbreads with artichokes 28
- Farmhouse **pork** ribs 21
Beef tenderloin with chutney and "crystal" peppers 32

"TXULETON"

At SAGARDI Basque Country Chefs we prepare the "txuleton" that the grills of Basque barbecues have perfected over the course of many years. We choose our meat 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, you won't be able to get enough. In short, it is an honest, natural, top quality product.

"Txuleton vaca" matured beef . 8 / 100gr
 800 -1300 gr

PREMIUM matured beef (min. 4 weeks). . . 12 / 100gr

GRANDMA'S home cooking

- Donostia style **seafood soup** 21
 "Roxario" ciderhouse-style **codfish omelette** 14
 Fresh **anchovy omelette** 14
 Brown crab "**txangurro**" San Sebastian style 24
 Pan-fried **codfish** in the style of Zapiain cider house . . 22
"Txipirones" stuffed (baby squid) cooked in its own ink . 26
 Beef **steak tartare** 22
"Callos" Rioja-style stewed beef tripe with chorizo . . . 18
 "Manitas de cordero" braised suckling **lamb trotters** with Espelette pepper . 22
Oxtail braised in a Rioja Alavesa red wine sauce 24

SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani 5
 Sagardi-style **potato wedges** 5
 Basque-style **butternut squash** ratatouille 6,50
 Sautéed **Green peas** with kale 6,50
 Creamy **swiss chard** au gratin 7
 Mashed **potatoes** 4
 Tolosa style roasted "piquillo" **peppers** 7

VEGETARIAN DISHES

Ask our chef

FOR THE "TXIKIS" OR LITTLE ONES

Ask our staff about our menus for kids

FOR GROUPS

Ask our staff about our menus for groups

All prices include VAT at the current rate
 A 12,5% discretionary service charge will be added to your bill



TASTING MENU



ASTIGARRAGA MENU

*"Basque cider-house cuisine: cod, cheese and walnuts,
the best char grilled meat...
all served family-style to share. Pure tradition!"*

—

Traditional grilled **"txistorra"**
(Basque sausage) from Orio



"Roxario" ciderhouse-style
codfish omelette

Pan-fried **codfish** in the style
of Zapiain cider house

"Txuleton vaca" matured beef
(approx 450 g per person)



Selection of artisan
Basque **cheeses**

Our sourdough bread from E5, Bakehouse

— 60 —

PRICE PER PERSON / MINIMUM 2 PEOPLE

DRINKS ARE NOT INCLUDED

12.5% DISCRETIONARY SERVICE CHARGE



SAGARDI

Basque Country Chefs

DESSERTS

Selection of artisan Basque cheeses (for 2 people)	14
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)	
"Etxeberrigaraia", shepherd's farmhouse Ossau Irati cheese, Antzile (Iparralde)	
"Queso Azul Urdina", blue shepherd's cheese (Lizartza)	
"Gazta Zaharra", cream of aged cheese, Oresa (Guipuzkoa)	
Cheese from the Aralar Mountain Range (depending on availability)	12
Artisanal cheese from the milk of free-range Latxa sheep	
<i>Handmade at 1.200m by shepherds Jon and Martina</i>	
"Tejas y cigarrillos" (traditional butter and almond biscuits) from Tolosa	7
"Torrija" our bread, milk, sugar and cinnamon biscuit with sheep milk ice cream	8
Dark chocolate truffles with a hint of Sagardoz apple liqueur	7
"Cuajada" sheep milk curd drizzled with honey	8
Rice pudding with cinnamon	8
Basque cake	7
Traditional "goxua" sponge cake with chantilly cream	8
Chocolate!!!	9
Thin crust apple pie flambéed with Sagardoz apple liqueur	8
Cheesecake from latxa sheep's milk	10

SWEET WINES



70 ml

Urezi Vendimia Tardía de Itsas Mendi	9
Hondarrabi Zuri	
Late Harvest de Astobiza	9
Gros Manseng	
Lustau Peninsula	8
Palo Cortado	
Toro Albala 1990	9
Pedro Ximenez	
MR Moscatel	7
Moscatel	
Martí Faixó Perafita	7
Garnatxa	
Casta Diva Cosecha Miel	8
Moscatel	
Graham's Six Grapes	7
Porto	
Chateau Derezsla Tokaji 5 Puttonyos	13
Tokaji	
Cyprés de Climens	9
Sauternes	

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