



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 and 90 standing.

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, 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, 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 / 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 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 palette 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 £62 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)

*Upgrade to Premium Galician Beef from £12 supplement

Sagardi Style Potato Wedges

Lettuce with Spring Onions
from the vegetable gardens of Hernani

*Add a cheese course for £8 per person supplement

DESSERT

Assortment of chef's most popular mini desserts

BASQUE COAST

MENU TWO £78 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)

*Upgrade to Premium Galician Beef from £12 supplement

Sagardi Style Potato Wedges

Roasted and Hand-Peeled Red “Piquillo” Peppers

*Add a cheese course for £8 per person supplement

DESSERT

Assortment of chef's most popular mini desserts



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

£85 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)

*Upgrade to Premium Galician Beef from £12 supplement

Sagardi Style Potato Wedges

Roasted and Hand-Peeled Red "Piquillo" Peppers

*Add a cheese course for £8 per person supplement

DESSERT

Assortment of chef's most popular mini desserts



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



MEAT LOVERS FESTIVAL

MENU FOUR

£100 per person

STARTERS

Traditional Grilled "Txistorra" (basque sausage) from Orio

Grilled "Morcilla" (Black Pudding) from Biscay

Our Bread with Tomato

Free-Range Acorn-Fed Premium Iberian Cured Ham

FIRST MAIN COURSE

300g "Txuleton Vaca" Matured Beef Steak

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

Sagardi Style Potato Wedges

Lettuce with Spring Onions
from the vegetable gardens of Hernani

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

Swiss chard

DESSERT

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

TO FINISH

Dark Chocolate Truffles
with a hint of Sagardoz Apple Liqueur

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

VEGETARIAN MENU

£56 per person

STARTERS

Creamy Mushroom Croquettes

Our Bread with Tomato

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

£52 per person

STARTERS

Slow Cooked Txampi Txistu (mushrooms) in Txakoli

Our Bread with Tomato

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



STANDING RECEPTION MENUS

Welcome to the Basque Country where the “Basque Pintxos” have been 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 (savory & sweet).

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





SAVOURY SELECTION

MEAT

SPECIAL TASTER "Txuleton" Matured Beef Steak on Sourdough Bread 9

Iberian Ham Croquette **3**

Beef Steak Tartare **4**

Charcoal-Roasted Ibai Paté de Campagne **3**

Free-Range Acorn-Fed Premium Iberian Cured Ham **3.5**

Grilled "Morcilla" (Black Pudding) from Biscay **3.5**

Traditional Pan-Fried "Txistorra" (Basque Sausage) from Orio **3**

FISH

Pan-fried Codfish in Pil Pil Sauce **4**

Maldon Rock Oyster **4.5**

White Tuna Belly **4.5**

Salted Cod Omelette **3**

Octopus with Green Peas and Mashed Potato **6**

Anchovy and Pickled Green Chilli Pepper **3**

Guetaria Anchovy Fillets in Olive Oil & Our Sourdough Bread with Tomato **4.5**

VEGETARIAN

Slow Cooked Txampi Txistu Mushrooms **3**

Creamy Swiss Chard Tart **3**

Mushroom Croquette **3**

SWEET SELECTION

Dark Chocolate Truffles with a hint of Sagardoz Apple Liqueur **3**

Sponge Cake topped with Whipped Cream and Chocolate **3**

Rice Pudding with Cinnamon **3**

Basque burnt cheesecake **6**

Traditional basque almond cake **3**

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 shucked 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

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



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 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

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*