



Ongi Etorri!

Welcome to the Basque Country where the Basque 'pintxos' have been proudly rated as the 'world's best food experience' by Lonely Planet (2022).

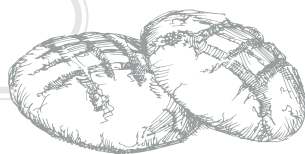
Pintxos are small snacks served at bars and taverns throughout the Basque Country and serve as the backbone of the local cuisine and culture.

Chef Iñaki Lopez de Viñaspre has created authentic, product-based pintxos that give homage to the unique land, where gastronomy is truly paramount.

On Egin! Enjoy!

**Our gourmet pintxos are exclusive to the BAR AREA,
and available Monday to Saturday, 12:00 – 17:00**

GOURMET PINTXOS



— SAVOURY —

Mini gourmet beef burger	7
Galician blonde beef, served in a soft Vienna roll with tomatoes and mayonnaise	
Braised Basque beef cheeks in red wine	9
With mashed potatoes and toasted sourdough bread	
Txangurro	8
Spider-crab baked San Sebastian style	
Gilda	5
Guindilla pepper, olive, and anchovy skewers	
Chargrilled baby leeks with vinaigrette	5
From the coastal town of Zarautz in Gipuzkoa	
Hand-cut Iberian Ham	9
Free range, 100% acorn-fed with pan con tomate	
Black wild monkfish with squid ink sauce	9
From Cornwall's fish market with sourdough bread	
Chorizo sausages cooked in Basque cider	8
The perfect apple and pork combination	
Bacalao al ajoarriero in pil-pil sauce	9
Pan-fried cod in a tomato and pepper sauce with sourdough bread	

— SWEET —

Basque burnt cheesecake from latxa sheep	6
Deliciously warm and creamy with homemade blueberry jam	
Dark chocolate truffles	5
Homemade with a hint of Sagardoz Apple Liquor	

All prices include VAT at the current rate

SET MENU

100%
ORIGIN, IDENTITY
AND COMMITMENT

£29 PER PERSON

Hand-cut Iberian Ham

Free range, 100% acorn-fed with pan con tomate

Black wild monkfish with squid ink sauce

From Cornwall's fish market with sourdough bread

Braised Basque beef cheeks in red wine

With mashed potatoes and toasted sourdough bread

Basque burnt cheesecake from latxa sheep

Deliciously warm and creamy with homemade blueberry jam

*Allergies: Please notify a member of staff if you have any allergies or special dietary requirements
A 12.5% discretionary service charge will be added to your bill*



WINES BY GLASS



125 ml.

CAVAS

Júlia Bernet Ingènius BRUT NATURE ORG <i>Xarel·lo, Chardonnay</i>	8
Júlia Bernet Exsum Rosat BRUT NATURE ORG <i>Trepat, Pinot Noir</i>	9

CHAMPAGNES

Regi GRAND CRU BRUT <i>Chardonnay, Pinot Noir</i>	18
Laurent Perrier CUVÉE ROSÉ <i>Pinot Noir</i>	21

WHITES



125 ml.

Castell del Remei Gotim Blanc <i>Sauvignon Blanc, Macabeu</i> D.O. COSTERS DEL SEGRE 2022	8
Itsas Mendi <i>Hondarrabi Zuri</i> D.O. BIZKAIKO TXAKOLINA 2022.	9
Talai Berri <i>Hondarrabi Zuri</i> D.O. GETARIAKO TXAKOLINA 2022	9
Menade Nosso ORG <i>Verdejo</i> D.O. RUEDA 2022	8
Terra de Godos <i>Albariño</i> D.O. RÍAS BAIXAS 202	9
Otazu <i>Chardonnay</i> D.O. NAVARRA 2022	8
Nivarius N <i>Tempranillo blanco</i> D.O.CA RIOJA 2022	8
Belondrade y Lurton <i>Verdejo</i> D.O.CA RIOJA 2021	10
Te Mata Estate Vineyards <i>Sauvignon Blanc</i> NEW ZEALAND 2022	12
Kreydenweiss Andlau NAT <i>Riesling</i> ALSACE 2020	11

All prices include VAT at the current rate

WINES BY GLASS



125 ml.

ROSÉS

Pagos de Araiz <i>Garnacha</i> D.O. NAVARRA 2022	8
Talai Berrí <i>Hondarrabi Zuri, Hondarrabi Beltza</i> D.O. GETARIAKO TXAKOLINA 2022	9
Belondrade, Quinta Clarisa <i>Tempranillo</i> D.O. CASTILLA Y LEÓN 2022	10

REDS

Etxeita, Joven <i>Tempranillo</i> D.O.CA. RIOJA 2022	8
Jaspí <i>Garnatxa, Carinyena, Cabernet, Syrah</i> D.O. MONTSANT 2019	8
Hito, Cepa 21 <i>Tinta Fina</i> D.O. RIBERA DEL DUERO 2021	9
Ostatu, Selección <i>Tempranillo, Graciano</i> D.O.CA. RIOJA 2018	9
Etxeita, El de Debajo de la Escalera NAT <i>Tempranillo, Graciano</i> D.O.CA. RIOJA 2021	12
Alonso del Yerro <i>Tinta Fina</i> D.O. RIBERA DEL DUERO 2018	14
Remelluri Reserva <i>Tempranillo, Graciano</i> D.O.CA. RIOJA 2013	16
Leda, Viñas Viejas <i>Tempranillo</i> D.O. CASTILLA Y LEÓN 2019	17
Peter Sissek, Psi <i>Tinta Fina</i> D.O. RIBERA DEL DUERO 2020	21
Desc. J. Palacios, Pétalos del Bierzo <i>Mencia</i> D.O. BIERZO 2021	11
Muga, Reserva Selección Especial <i>Tempranillo, Garnacha, Mazuelo, Graciano</i> D.O. RIOJA 2018	16
Sierra Cantabria, Amancio <i>Tempranillo</i> D.O. RIOJA 2018	36
Vega Sicilia Valbuena, 5 años Reserva <i>Cabernet, Malbec, Merlot, Tinta Fina</i> D.O. RIBERA DEL DUERO 2018.	48

A 12.5% discretionary service charge will be added to your bill



WINES BY GLASS



70 ml.

SHERRIES & SWEET WINES

Ochoa, Vendimia Tardía <i>Moscatel</i> D.O. NAVARRA	7
Itsas Mendi, Urezti Vendimia Tardía <i>Txakoli</i> D.O. BIZKAIKO TXAKOLINA	9
Barbadillo, Solear <i>Manzanilla</i> D.O. JEREZ	7
Lustau, Jarana <i>Fino</i> D.O. JEREZ	7
Graham's, Tawny <i>Porto</i> VILANOVA DE GAIA	7
Graham's, Six Grapes <i>Porto</i> VILANOVA DE GAIA	7
Toro Albalá, Oloroso Marques de Poley <i>Pedro Ximénez</i> D.O. JEREZ	10

VERMOUTH

Marianito Sagardi	6.50
Talai Berri, Mari Zuri-Blanco ZARAUTZ	6.50
Talai Berri, Mari Gorri-Rojo ZARAUTZ	6.50
Martini Bianco TORINO, ITÀLIA	6
Martini Rosso TORINO, ITÀLIA	6
Martini Extra Dry TORINO, ITÀLIA	6
"Tinto de Verano" (<i>Red wine spritzer</i>).	GLASS 10.50

All prices include VAT at the current rate



BEERS



1/2 pint



pint

Txapeldun PALE ALE 4 . . 6.50
 Our house American Pale Ale with a 4.3-proof calco alcohol content, is made with Maris Otter (*floor malting*) and only blossoming hops. George Wright Brewery (*Rainford, St. Helens*). In-house brand, a tribute to our guests and friends. Txapeldun, the champion, our friend.

Meantime PALE ALE 4 . . 6.50
 A 4.3-proof citrusy, hoppy, sessionable, British and American hops unite to make a sessionable pale ale that's packed with citrus flavour.

Estrella Damm LAGER 4 . . 6.50
 Mediterranean lager, 4.6-proof, the benchmark beer in Barcelona. Made of barley malt, rice and Nugget hops. Mediterranean in its pure state.

Kernel DRY STOUT 4 . . 6.50
 A 4.5-proof stout based on an old recipe from a brewery in London, crafted at the Kernel Brewery (*Bermondsey*).

BASQUE 'SAGARDOA' CIDER

A traditional drink in the Basque Country, Sagardoa (hard cider) has been a crucial part of Basque history. When the old Basque whalers from the 16th and 17th centuries crossed the Atlantic heading for the coasts of Greenland, hard cider was the only drink they carried on board. It did not go bad and prevented common diseases on long seafaring journeys.



150 ml.



500 ml.



750 ml.

Zapiain 2021 4,50 19
 Astigarraga

Zapiain, Bixi Goxo ICED CIDER (NATURAL SWEET CIDER) 2017 . . 7 . . 39
 Errezil Astigarraga apple

A 12.5% discretionary service charge will be added to your bill



THE BASQUE GIN TONIC

—OUR SPECIALITY—

"The traditional British gin and tonic adapted by Basque chefs many years ago"

A long drink with plenty of ice and the vibrant peel of a good lemon make the most refreshing drink after a long day in the kitchen. We chefs have made it popular and today it's the most common drink in the Basque Country.



single 35ml.



double 70ml.

Beefeater 24	KENNINGTON, ENGLAND	10	16
Bloom Gin	KENNINGTON, ENGLAND.	10	16
Bombay	LONDON, ENGLAND	10	16
Bombay Sapphire	LONDON, ENGLAND	10	16
Bulldog	LONDON, ENGLAND	10	16
Hendrick's	GIRVAN, SCOTLAND	10	16
Old Raj	ABERDEEN, SCOTLAND.	10	16
Seagram's	LAWRENCEBURG, INDIANA	10	16
Tanqueray	CAMERON BRIDGE, SCOTLAND.	10	16
Tanqueray Ten	CAMERON BRIDGE, SCOTLAND	10	16
Xoriguer	MENORCA, BALEARIC ISLANDS	10	16
G'Vine	COGNAC, FRANCE	12	19
Gin Mare	VILANOVA I LA GELTRÚ, CATALONIA.	12	19
Nº 209	SAN FRANCISCO, CALIFORNIA.	12	19
Sipsmith	LONDON, ENGLAND	12	19
The London	LONDON, ENGLAND.	12	19

ALL OUR GINS CAN BE COMBINED WITH

Schweppes Classic · Fever Tree · 1724 Tonic Water · Fentimans

All prices include VAT at the current rate

COCKTAILS



Aperol Spritz	12
Aperol, cava, soda water	
Negroni	12
Gin, vermouth, Campari	
Dry Martini	12
Gin, Dry Martini, lemon twist	
Bloody Mary	12
Vodka, tomato juice, lime, oyster sauce, salt, pepper	
Margarita	12
Tequila, sugar, fresh lime	
Mojito	12
Rum, brown sugar, lime, fresh mint, soda water	
Caipirinha	12
Cachaça, fresh lime, brown sugar, soda water	
Old Fashioned.	12
Whiskey, sugar, angostura	
Espresso Martini.	14
Vodka, coffee borghetti liqueur, sugar syrup, fresh espresso	
Pisco Sour	14
Pisco, fresh lime, sugar syrup, white egg, angostura	
Whisky Sour	14
Whiskey, sugar syrup, egg white	

— SIGNATURE COCKTAILS —

Pacharan Aperitif	12
Pacharan, gin, lime juice, sugar syrup	
Sparkling Pacharan	12
Cava, Pacharan, orange juice	
Basque Citrus	12
Laminura, fresh lime, sugar syrup, angostura	
Kir Basque RepubliK	12
Laminura, Cassis Liquer, Brown sugar, soda water	
Bloody Maritxu	12
Laminura, tomato juice, fresh lime, oyster sauce, salt, pepper	

FEEL FREE TO ASK FOR ANY OTHER COCKTAILS

DISTILLATES

BASQUE SPIRITS



single 35ml.



double 70ml.

Baines Patxaran CLÁSICO	6	10
Baines Patxaran ORO	7	11
Licor de Sagardoz	8	13
Izarra VERDE	8	13
Izarra AMARILLO	8	13
Lamin Ura	8	13

VODKA

Absolut	6	10
Eristoff	6	10
Belvedere	10	16
Grey Goose	10	16

WHISKY & WHISKEY

Deward's WHITE LABEL	7	11
Jameson	7	11
J&B RARE	7	11
Ballantine's	8	13
Johnnie Walker BLACK	8	13
Knockando	10	16
Glenmorangie 10 YEARS	13	21
Macallan AMBER	13	21
Baileys	6	10
Jack Daniel's	7	11
Four Roses SINGLE BARREL	10	16

All prices include VAT at the current rate

DISTILLATES

RUM



single 35ml.



double 70ml.

Captain Morgan	6	10
Bacardi	7	11
Santa Teresa GRAN RESERVA	7	11
Flor de Caña 7.	8	13
Havana 7.	8	13
Matusalem 10 YEARS.	8	13
Pampero ANIVERSARIO	10	16
Flor de Caña 12	13	21
Zacapa CENTENARIO 23 YEARS.	16	26

TEQUILA

Tequila Olmeca PLATA	7	11
Tequila Olmeca REPOSADO	8	13

SPANISH BRANDY

Magno.	7	11
Ysabel Regina.	10	16
1866 Solera GRAN RESERVA	12	18
Lepanto Solera GRAN RESERVA	12	18

COGNAC

Pere Magloire Vsop	6	10
Hennessy.	10	16
Remy Martin X.O	20	32

A 12.5% discretionary service charge will be added to your bill



Cordy House · 95, Curtain Road · Shoreditch · London EC2A 3BS
Phone +44 (0)20 3802 0478 · sagardi.co.uk · info@sagardi.co.uk

