

STARTERS

- Maldon Rock Oysters 1 unit 4.50 . . . 6 units 24
 White tuna belly with anchovy fillets from Getaria . . 2 units 10
 Red tuna tartare with green chili peppers from Ibarra 26
- Galician PREMIUM cured beef carpaccio 18
 Hand cut, free-range acorn-fed Iberian ham . . 15 /35g . . 28 /70g
 Charcoal-roasted pâté de campagne 14
- Chargrilled baby leeks from Zarautz 7 (½ portion) . . 12
 Grilled txistorra (Basque sausage) from Orio. 12
 Iberian ham croquettes 1 unit 3
 Grilled "morcilla" (black pudding) from Biscay. 16

- Sourdough bread from E5 Bakehouse 3.50
 24 hour fermentation with stone-ground organic flour
 Pan con tomate 4.50

SALADS

- Lettuce from the Hernani Gardens with spring onions 8
 Idiazabal cheese, walnuts and spinach salad 11



All our vegetables are ecologically farmed in our own gardens

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

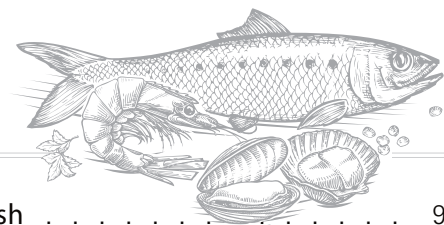
SEASONAL

- Tolosa black beans with "morcilla" and sautéed cabbage 23
 –straight from the Goikoetxe Farmhouse, Hernialde–
 Basque white bean stew with pork belly 22
- Grilled artichokes from Tudela with Iberian ham 18
 Mixed seasonal vegetables from the Tudela gardens 18
 –Artichokes, Swiss chard, cardoon, borage–

FROM OUR BASQUE GRILL

FISH

- Codfish with Biscay sauce 28 Octopus with vegetables 32



- Monkfish 9 / 100g
 Turbot 10 / 100g
 Seabass 9 / 100g
- Delivered daily from Cornwall fish market
 ask about our fisherman's capture of the day*

MEAT

- Duck breast from Iparralde with cider apples . . 24
 Farmhouse pork ribs 26
- Beef sweetbreads with roasted tomatoes . . 29
 Basque matured-beef tatakí 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 steak . . 9.50 / 100g
 1000 –1300 gr
- PREMIUM matured beef steak 13.50 / 100g
 min. 4 weeks

GRANDMA'S home cooking

- Donostia style seafood soup (two sharing). 23
 "Roxario" salted codfish omelette 15
 Anchovy omelette 15
 "Piquillo" peppers stuffed with "txangurro" (crab stew) 16
 Baked brown crab "txangurro" San Sebastian style 26
 Pan-fried codfish Zapiain cider house style 28
 Beef steak tartare 24
 "Callos" Rioja-style beef tripe with chorizo 24
 Braised suckling lamb trotters 24
 Oxtail braised in Rioja Alavesa red wine 32

SIDES

- Mashed potatoes 5
 Lettuce from the Hernani Gardens with spring onions 8
 Twice-cooked potato wedges 6
 Basque butternut squash ratatouille 7
 Sautéed Green peas with kale 7
 Creamy swiss chard au gratin 8
 Roasted piquillo peppers from Tolosa 8

PRIVATE DINING

Our basement private room can hold up to 48 guests seated. Ask our team about our group menus

FOR THE 'TXIKIS' OR LITTLE ONES
 Ask our team about dishes for kids

DIETARY REQUIREMENTS & ALLERGIES
 Please notify a member of staff if you have an allergy or any special dietary requirement

VAT included at the current rate
 A discretionary 12,5% 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 550 g per person)



"Garoa", shepherd's farmhouse
Idiazabal **cheese**, Zerain (Guipuzkoa)

Sourdough bread from E5 Bakehouse

— 76 —

PRICE PER PERSON / MINIMUM 2 PEOPLE
DRINKS ARE NOT INCLUDED
12.5% DISCRETIONARY SERVICE CHARGE



DESSERTS

Cheese from the Aralar Mountain Range (depending on availability)	18
<i>Artisanal cheese from the milk of free-range Latxa sheep</i>	
<i>Handmade at 1.000m by shepherds Jon and Martina</i>	
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)	12
"Tejas y cigarrillos" (traditional butter and almond biscuits) from Tolosa	7
Caramelised "Torrija" (bread, milk, sugar) with Idiazabal sheep's milk ice cream	9
Dark chocolate truffles with a hint of Sagardoz apple liqueur	7
Traditional Basque "Cuajada" sheep's milk curd drizzled with honey	8
Rice pudding with cinnamon	8
Basque almond cake	10
"Goxua" sponge cake with Chantilly cream	9
Chocolate!!!	12
Thin crust apple pie flambéed with Sagardoz apple liqueur	12
Creamy, deliciously-warm Basque cheesecake.	14

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



SWEET WINES



70 ml

Urezi Vendimia Tardía de Itsas Mendi	9
<i>Hondarrabi Zuri</i>	
Lustau Peninsula	8
<i>Palo Cortado</i>	
Toro Albala 1990	10
<i>Pedro Ximenez</i>	
MR Moscatel	8
<i>Moscatel</i>	
Martí Faixó Perafita	7,50
<i>Garnatxa</i>	
Casta Diva Cosecha Miel	9
<i>Moscatel</i>	
Graham's Six Grapes	7
<i>Porto</i>	
Chateau Derezsla Tokaji 5 Puttonyos	14
<i>Tokaji</i>	
Cyprés de Climens	14
<i>Sauternes</i>	

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