

## 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  
**Prawn**<sup>3</sup> 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 . . . . . 12

- Traditional grilled "**txistorra**" (Basque sausage) from Orío . . . 8  
 Iberian ham **croquettes** (4 units) . . . . . 9  
 Grilled "**morcilla**" (black pudding) from Biscay . . . . . 11

- 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 . . . . . 8



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

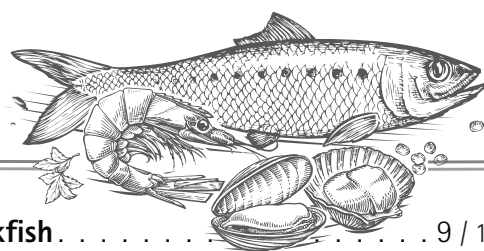
## SEASONAL PRODUCTS

- "New" Tolosa **black beans** with garnish . . . . . 22  
 –straight from the Goikoetxe Farmhouse, Hernialde–  
 Roasted and hand-peeled fresh red "piquillo" **peppers** . . . . . 8  
**Dark ceps** sautéed with free-range egg yolk . . . . . 24  
**Cod** fillet with clams and wild mushrooms . . . . . 24

## 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 . . . 18  
**Beef sweetbreads** with roasted tomatoes. . . 28  
 Farmhouse **pork** ribs . . . . . 19  
**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** . . . . . 18  
 "Roxario" ciderhouse-style **codfish omelette** . . . . . 14  
 Fresh **anchovy omelette** . . . . . 14  
 Donostia style "**txangurro**" (oven baked stuffed crab) . . . 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** . . . . . 18  
**"Callos"** Rioja-style stewed beef tripe with chorizo . . . 18  
 "Manitas de cordero" braised suckling **lamb trotters** in Biscay sauce . . . . . 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  
 Roasted and hand-peeled fresh red "piquillo" **peppers** . . . 8

### 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



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# TASTING MENU

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## 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) . . . . .	12
"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 . . . . .	7
Dark chocolate truffles with a hint of Sagardoz apple liqueur . . . . .	7
"Cuajada" sheep milk curd drizzled with honey . . . . .	7
Rice pudding with cinnamon . . . . .	7
Traditional "goxua" sponge cake with chantilly cream . . . . .	7
Clementine mandarin in txakoli syrup with sheep's milk yoghurt ice cream	7
Chocolate!!! . . . . .	8
Thin crust apple pie flambéed with Sagardoz apple liqueur . . . . .	7
Cheesecake from Latxa sheep's milk . . . . .	9

# SWEET WINES



70 ml

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

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