

The restaurant is AVAILABLE
for special events, private parties or meetings

TOTAL OR PARTIAL exclusive use of the restaurant

SPECIAL MENUS for groups

COCKTAIL BAR service

– Please feel free to ask us about our conditions –

OPENING HOURS

PINTXOS BAR

Non-stop kitchen:
Monday to sunday from 11:00 to 23:30

RESTAURANT

Non-stop kitchen:
Monday to sunday from 12:00 to 23:30

Visit our website for information
about upcoming events
www.sagardi.co.uk



SAGARDI
Basque Country Chefs

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SAGARDI
Basque Country Chefs

100%
ORIGIN, IDENTITY
AND COMMITMENT

member of  **EUSKADI**
gastronomika

APPETIZERS

- Oysters:** Maldon Kumamoto Wild . . . unit 3 . . . 6 units 16
 Maldon Blackwater Rock. unit 3 . . . 6 units 16
Anchovy fillets from Getaria in olive oil 12
Red tuna tartare with green chilli peppers from Ibarra . . 18
- Beef ham** by Txogitxu 15
 Assortment of **beef cold cuts** 20
 Free-range, acorn-fed, premium **Iberian cured ham** . 20
 Charcoal-roasted **pâté de campagne** from Ibai 12
- Traditional grilled "**txistorra**" (Basque sausage) from Orío . 8
 Grilled "**morcilla**" (black pudding) from Biscay 9
 Iberian ham **croquettes (4 units)** 9
- Our **sourdough bread** from Little Bread Pedlar, Bermondsey,
 24 hour fermentation with stone-ground organic flour. 2,50
 Our **bread with tomato** 3,50

Our fish and seafood is delivered fresh mainly from Cornwall and other Southern UK fish markets



SALADS

- Lettuce** with spring onions from the vegetable gardens of Hernani 5
Idiazabal cheese, spinach and walnuts 8
 Farmhouse **tomato** salad, fresh from our gardens 9



All our vegetables are ecologically farmed in our own gardens

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

SEASONAL PRODUCTS

- | | |
|--|---|
| Green Ibarra chilli peppers
from our gardens 6 | " Bonito " (white tuna) from Bermeo's Harbor with
fresh tomato and "guindilla" peppers from Ibarra 24 |
| Farmhouse tomato salad,
fresh from our gardens 9 | White beans from Tudela
with "bonito" tuna fish 24 |

FROM OUR BASQUE GRILL

our FISH dishes

- | | |
|--|---|
| Hake's " Kokotxas " from Hondarribia 24 | Red tuna from the almadraba
of Barbate with "pisto" vegetables 24 |
| Cod with Biscay sauce 26 | Fresh wild fish Donostia style 9 / 100 gr |
| Galician octopus with seasonal vegetables . 24 | Ask about our daily specials |

our MEAT dishes

- | | |
|--|---|
| Duck breast from Iparralde with cider apples . 18 | Farmhouse pork ribs 19 |
| Beef sweetbreads
with roasted tomatoes. 26 | Tenderloin of specially cured beef
with peppers from Gernika 28 |

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.

Imanol Jaca, SAGARDI'S Butcher / Txogitxu

- "**Txuleton vaca**" ciderhouse style
 matured beef 6 / 100gr
 400-800 gr
"Txuleton vaca" matured beef . . 7 / 100gr
 800-1300 gr

- "**Rubia gallega**" matured beef . . 12 / 100gr
 (subject to availability)

GRANDMA'S home cooking

- "Roxario" ciderhouse-style **codfish omelette** 14
 Donostia style "**txangurro**" (oven baked stuffed crab) . . 24
 Donostia style **seafood soup** 16
 Pan-fried **codfish** in the style of Zapiain ciderhouse . . 22
"Txipirones" stuffed (baby squid) cooked in its own ink . 26
 Beef **steak tartare** 17
 Braised suckling **lamb trotters** in Biscay sauce 22
 "Callos" Rioja-style stewed **tripe** with chorizo 18
Oxtail braised in a Rioja Alavesa red wine sauce 24

SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani
 5
"Guindilla" peppers from Ibarra from our garden
 6
 Tolosa style roasted "**piquillo**" peppers
 7
 Sagardi-style **potato wedges**
 5

VEGETARIAN DISHES

*Ask our chef.
 We prepare lots of off-the-menu dishes*

FOR THE "TXIKIS" OR LITTLE ONES

Ask our staff about our menus for kids

FOR GROUPS

*Ask our staff about our menus
 for groups*

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