

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](http://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



*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

- |  |   |
|--|---|
| Roasted and hand-peeled<br>fresh <b>red "piquillo" peppers</b> . . . . . 8 | New Tolosa <b>black beans</b><br>with garnish . . . . . 14 (1/2 portion) . 22<br>-straight from the Hernalde Farmhouse- |
| <b>Dark cepts</b> sautéed with free-range egg yolks 22                     | <b>Cod</b> fillet served with clams<br>and wild mushrooms . . . . . 24  |
| Cream of <b>butternut squash</b> with pork jowl confit 14                  |   |

## FROM OUR BASQUE GRILL

### our FISH dishes

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

### our MEAT dishes

- |  |  |
|--|--|
| <b>Duck breast</b> from Iparralde with cider apples . 18     | Farmhouse <b>pork ribs</b> . . . . . 19  |
| <b>Beef sweetbreads</b><br>with roasted tomatoes. . . . . 26 | <b>Tenderloin</b> of specially cured beef<br>with crystal red peppers . . . . . 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  
 Roasted and hand-peeled fresh **red "piquillo" peppers** 8  
 Sagardi-style **potato wedges** 5

## 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*

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