

# STARTERS

- Maldon Kumamoto Wild **Oysters** . . . unit 3 . . . 6 units 16
- Maldon Blackwater Rock **Oysters** . . . . unit 3 . . . 6 units 16
- "Bonito"** belly and anchovy fillets from Getaria . . . . 18
- Red tuna** tartare with green chili peppers from Ibarra . 18
- Prawn**<sup>3</sup> . . . . . 24
  
- "Cecina"** (salted cured beef) by Txoguitxu . . . . . 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 pan-fried **"txistorra"** (Basque sausage) from Orío 8
- Iberian ham **croquettes** (4 units) . . . . . 9
- Grilled **"morcilla"** (black pudding) from Biscay . . . . . 9
  
- Our **sourdough bread** from Little Bread Pedlar, Bermondsey. 2,50  
24 hour fermentation with stone-ground organic flour
- 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*

**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

- Lettuce hearts** with Getaria anchovies . . . . 14
- Green Ibarra **chilli peppers** from our gardens . . . . . 6
- Farmhouse **tomato** salad, fresh from our gardens . . . . . 11  
—ask about our daily varieties—
- Seasonal **vegetables** from our garden with "choricero" red peppers . . . . . 17
- Marmitako stew with bonito from Hondarribia —fishing boat Itsas Lagunak— . . . . . 24
- Slightly marinated **mackerel** from Hondarribia's Harbour . . . . . 12

## FROM OUR BASQUE GRILL

### our FISH dishes

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

### our MEAT dishes

- Duck breast** from Iparralde with cider apples . 18
- Beef sweetbreads** with roasted tomatoes . . 26
- Farmhouse **pork ribs** . . . . . 19
- Matured beef** tenderloin with green Ibarra chilli 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  
500-800 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
- "Manitas de cordero" 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
- Green Ibarra **chilli peppers** from our gardens . . . . . 6
- Tolosa style roasted **piquillo peppers** . . . . . 7
- Sagardi-style **potato wedges** . . . . . 5
- Basque-style **courgette** ratatouille . . . . . 6,50
- Baby **broad beans** and green peas with kale . . . . . 6,50
- Mashed **potatoes** . . . . . 4

## 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