

STARTERS

- Maldon Kumamoto Wild **Oysters** . . .unit 3 . . . 6 units 16
 Maldon Blackwater Rock **Oysters** unit 3 . . . 6 units 16
Anchovy fillets from Getaria in olive oil 12
Prawn³ 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

- Slightly marinated **mackerel** from Hondarribia's Harbour 12
- Red tuna** tartare with green chili peppers from Ibarra 18

straight from our GARDENS OF TUDELA

- Lettuce hearts** with Getaria anchovies 14
 Fried **Gernika peppers** 7
 Grilled **artichokes** 16
- Grilled hand peeled fresh **asparagus** 19
Peas with pork jowl 12
Mixed vegetables 17
 -Broad beans, green peas, artichokes and swiss chard-

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 Gernika 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
 Fried **Gernika peppers** 7
 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