

SEASONAL PRODUCTS

- Green Ibarra chilli **peppers** _____ 8
- Heirloom **tomatoes** salad _____ 9
- Red almadraba **tuna** tartare from Barbate _____ 16

- Bermeo Port white **tuna** sautéed in heirloom tomato confit _____ 24
- Stewed white Tudela beans served with grilled white **tuna** ____ 19

GRANDMA'S HOME COOKING

- "Roxario" ciderhouse-style salt cod **omelette** _____ 14
- Txakoli style rock **mussels** _____ 12
- Steamed **clams** in green sauce (250 gr) _____ 18
- Donostia seafood **soup** _____ 16
- Pan-fried **codfish** prepared in the style of the renowned Zapiain cider house _____ 22
- "Txipirones en su tinta" stuffed **baby squid** in black sauce _____ 26
- "Manitas de cordero" braised suckling **lamb trotters** in Biscay sauce _____ 22
- "Callos" Rioja-style **stewed tripe** with chorizo _____ 18
- "Rabo de buey" **oxtail** braised in a Rioja alavesa red wine sauce _____ 24

APPETIZERS

- Oysters:** Maldon Kumamoto Wild _____ unit 3 6 units 16
- Maldon Blackwater Rock _____ unit 3 6 units 16
- Getaria **anchovies** fillets in olive oil _____ 12
- "Ventresca" white **tuna** belly _____ 17
- Beef** ham by Txogitxu _____ 15
- Assortment of **beef** cold cuts _____ 20
- Free range, acorn-fed **Iberian ham** _____ 20
- Charcoal-roasted Ibai **pâté** de Campagne _____ 12
- Slow-roasted Tolosa-style red "**piquillo**" peppers _____ 16
- Iberian ham **croquettes** (4 units) _____ 9
- Traditional pan-fried Orío "**txistorra**" _____ 8
- Grilled "**morcilla**" (black pudding) from Biscay _____ 9
- Our sourdough **bread** from Little Bread Pedlar, Bermondsey, 24 hour fermentation, including stone ground organic flour. _____ 2,50
- Our **bread** with tomato _____ 3,50

FROM OUR BASQUE GRILL

OUR FISH DISHES

- DAILY FROM THE FISHING PORTS OF CORNWALL -

- Red Almadraba **tuna** from Barbate served with ratatouille _ 26
- Fresh wild **fish** Donostia style _ 9 / 100gr
- Codfish** with Biscay sauce ____ 26

Ask about our daily specials

OUR MEAT DISHES

- Ipparalde **duck** magret with cider apples _____ 18
- Farmhouse **pork** ribs _____ 19
- Grilled **beef** sweetbreads with roasted tomatoes _____ 26
- Tenderloin of specially cured **beef** meat served with green Ibarra chilli pepper _____ 28



"TXULETÓN" THE BASQUE MEAT



At SAGARDI Basque Country Chefs we prepare the "txuletón" 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, insuring that all of our beef is at the height of its flavour. Upon contact with the oak wood-fired grill, this

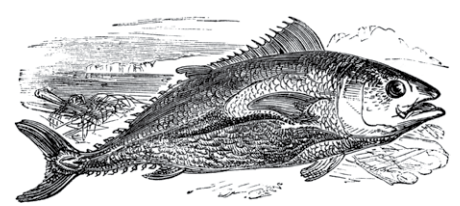
incredible tasting meat comes to life with its uniquely clean and distinctive flavours from the land, milk and grass all shining through. The palate never tires of the spectacular taste of our sublime aged beef, you won't be able to get enough. In short, it is an honest, natural, top quality product.

Imanol Jaca,
SAGARDI'S Butcher / Txogitxu

"Txuletón vaca" ciderhouse ____ 6 / 100 gr.
400-800 gr

"Txuletón vaca" matured beef _7 / 100 gr.
800-1300 gr

"Buey" galician matured beef __12 / 100 gr.
(subject to availability)



SALADS

- Lettuce with spring onions from the vegetable gardens of Hernani _____ 8
- Idiazabal cheese, spinach and walnuts _____ 9

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

SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani _____ 8
- Green Ibarra chilli **peppers** _____ 8
- Slow-roasted Tolosa-style red "**piquillo**" peppers _____ 16
- Our homemade Sagardi style **potatoe** wedges _____ 5

All our vegetables are ecologically farmed in our own gardens

Our fish and seafood is delivered fresh directly from fish markets in the Basque Country and Catalonia

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

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