

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
sagardi.co.uk



SAGARDI

Basque Country Chefs

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@sagardi_uk



#SAGARDILondon



SAGARDI

Basque Country Chefs

25 años
a fuego lento

member of  EUSKADI
gastronomika

STARTERS

- Maldon Kumamoto Wild **Oysters** . . . unit 3 . . . 6 units 16
 Maldon Blackwater Rock **Oysters** . . . unit 3 . . . 6 units 16
White tuna belly with anchovy fillets from Getaria . . . 18
Red tuna tartare with green chili peppers from Ibarra . . . 18
Prawn³ carpaccio with jus. 24

- Traditional pan-fried "**txistorra**" (Basque sausage) from Orrio 8
 Iberian ham **croquettes** (4 units) 9
 Grilled "**morcilla**" (black pudding) from Biscay 11

- "**Cecina**" (salted cured beef) 14
 Assortment of **beef cold cuts** 20
 Hand cut, free-range acorn-fed **Iberian ham** 26
 Charcoal-roasted **pâté de campagne** from Ibai 12

- Our **sourdough bread** from Little Bread Pedlar, Bermondsey. 2,50
 24 hour fermentation with stone-ground organic flour
 Our **bread with tomato** 3,50

SALADS

- Lettuce** with spring onions from the vegetable gardens of Hernani 5
Idiazabal cheese, spinach and walnuts 8
Lettuce hearts with Getaria anchovies 14



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

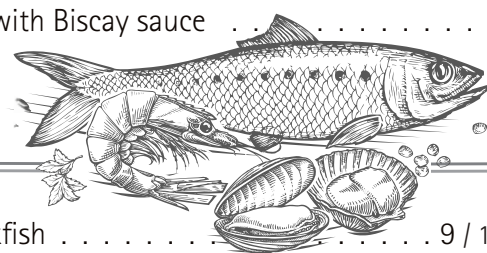
SEASONAL PRODUCTS

- | | |
|---|---|
| Fried chilli peppers from Ibarra 7 | Slightly marinated mackerel from Hondarribia's Harbour 12 |
| Farmhouse tomato salad 10 | Marmitako stew with white tuna in the style of the Basque fishermen 24 |
| —ask about our daily varieties— | |

FROM OUR BASQUE GRILL

our FISH dishes

- | | |
|---|--|
| Red shrimp from the Barcelona's harbour 28 | White tuna from Hondarribia with tomato —fishing boat Itsas Lagunak— 24 |
| Cod with Biscay sauce 26 | Octopus with seasonal vegetables 24 |



- Monkfish 9 / 100g
 Turbot 9 / 100g
 Seabass 9 / 100g

Delivered daily from Cornwall fish market

ask about our fisherman's capture of the day

our MEAT dishes

- | | |
|--|---|
| Duck breast from Iparralde with cider apples 18 | Farmhouse pork ribs 19 |
| Beef sweetbreads with roasted tomatoes. 28 | 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" matured beef . . . 7 / 100gr
 800 - 1300 gr

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

GRANDMA'S home cooking

- Donostia style **seafood soup** 18
 "Roxario" ciderhouse-style **codfish omelette** 14
 Basque style **anchovie** omelette 12
 Fresh wild **clams** from Solent in green sauce 22
 Donostia style "**txangurro**" (oven baked stuffed crab) 24
 Pan-fried **codfish** in the style of Zapiain cider house . . . 22
"Txipirones" stuffed (baby squid) cooked in its own ink 26
Beef steak tartare 18
"Callos" Rioja-style stewed tripe with chorizo 18
 "Manitas de cordero" braised suckling
lamb trotters in Biscay sauce 22
Oxtail braised in a Rioja Alavesa red wine sauce 24

SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani 5
 Fresh and fried Ibarra **peppers** 7
 Tolosa style roasted "**piquillo**" peppers 7
 Sagardi-style **potato wedges** 5
 Basque-style **butternut squash** courgette ratatouille 6,50
Green peas sautéed with snow peas 6,50
 Creamy **swiss chard** au gratin 7
 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