

STARTERS

- "Spéciale de Claire" oysters
from Marennes-Oléron 2 units 9 € .. ½ dozen 24 €
- White tuna belly** with anchovy fillets from Getaria . . . 16 €
- "Escalivada" with marinated anchovies in vinegar
from the Barceloneta fish market 14 €
- Red **tuna** tartare with "guindilla" peppers from Ibarra . . . 24 €
- Wild **sea bass** ceviche 24 €
- "Rubia gallega" matured beef **ham** PREMIUM. 14 €
- Traditional "**txistorra**" (Basque sausage) from Orio 12 €
- Iberian ham** croquettes 12 €
- Shrimp** croquettes with saffron mayonnaise 14 €
- Mussels** "à la marinere" style 14 €
- Cod** fritters 15 €
- Fresh wild **clams** from Galicia in green sauce 24 €
- Razor clams** from Delta de l'Ebre 26 €
- Fried **whitebait** from the Barceloneta docks 18 €
- "**Txipironets**" crispy deep fried baby squid 24 €
- Our home-made sourdough **bread** (48 hours fermentation)* . 2,80 €
- "**Coca**" crunchy flat bread from Folgueroles
with tomato and olive oil 4 €
- *Price per person

SALADS

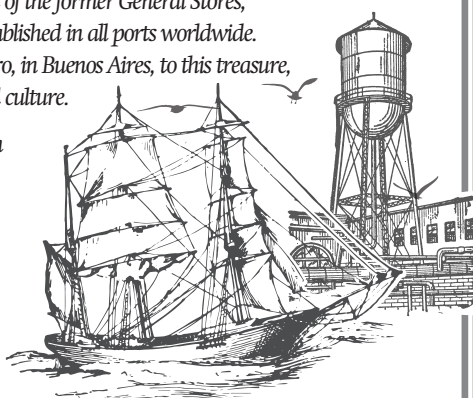
- Lettuce** and spring onions from our garden 4,50 € (½ portion) . 8 €
- Lettuce hearts** with Tudela anchovies .8 € (½ portion) . 14 €
- "**Esqueixada**" (traditional Catalan salad with raw cod) . . 14 €

Our history

In 1881 began the construction project of the former General Stores, following the British style that was established in all ports worldwide. From Liverpool's port to Puerto Madero, in Buenos Aires, to this treasure, people have been joined by history and culture.

Today, at the top of the Museum which explains the History of Catalonia, Grupo SAGARDI turns this space into a place of gastronomy, sensibility and emotion.

Because the gastronomy also explains who we are...



SEASONAL PRODUCTS

- Chargrilled **baby leeks** from Zarautz 10 €
- Fresh **artichoke** with ham 16 €
- Slightly marinated Hondarribia's **mackerel** . . 14 €
- Fresh **asparagus**
from Tudela with citrus mayonnaise 26 €
- Norway lobster and artichokes** rice 24 €
(minimum 2 people / price per person)

FISH AND SEAFOOD

- White shrimp** 22 €
- Red shrimp** 36 €
- Medium **Norway lobster** 36 €
- Brown crab "**txangurro**" San Sebastian style . 24 €
- Cod** in "ajoarriero" sauce 26 €
- Grilled **sea bass** 28 €
- Monkfish** 9 € / 100gr
- Wild **turbot** 10 € / 100gr
- Ask us about the catch of the day



Directly from our fishermen
and the ports of Barcelona and Hondarribia
— The Itsas Lagunak fishing vessel —

MEAT

- Matured beef** steak tartare 22 €
- Grilled **duck** breast with cider apples. . . . 24 €
- Grilled Farmhouse "**Duroc pork**" ribs . . . 24 €
- Basque **matured-beef** tataki 28 €

TXULETON

At 1881 by SAGARDI 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.

- Matured beef** 7,50 € / 100g
1000 - 1300g
- PREMIUM matured beef** (min. 4 weeks) 11 € / 100g

RICE & Seafood stews

- Seafood** soup from the Barceloneta fish market . . . 18 €
- Rice with **vegetables** 22 €
- "Brut" **calamari** rice (minimum 2 people*) 25 €
- "**Del senyoret**" rice (minimum 2 people*) 26 €
- Creamy rice with red **shrimp** 28 €
- Lobster** rice (minimum 2 people*) 38 €

*Price per person

We only cook bomba and marisma varietal rice,
grown on Buda Island in
the Natural Park of the Ebro Delta.

SIDE DISHES

- Lettuce** and spring onions from our garden 4,50 € (½ portion) . 8 €
- Twice-cooked **potato** wedges. 6,50 €
- Tolosa style roasted "piquillo" **peppers** 14 €

All our vegetables are ecologically
farmed in our own gardens

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.

VAT included at the current rate

DESSERTS

DESSERT WINES and LIQUEURS

Selection of handmade Catalan cheeses	15 €
Tupí de Sort – cow	
Puigpedrós Pell – cow	
UFF! Mas Alba – goat	
La Gàrgola – sheep	
Bauma – sheep	
Cottage cheese from Pauet (<i>Jafre de l'Empordà</i>) –depending on availability–	9 €
Catalan crème brûlée	7 €
Chocolate truffles	8 €
Thin crust apple pie with chantilly ice cream	10 €
Spanish-American style baba au rhum	10 €
Red fruit mille-feuille with vanilla cream	7 €
Chocolate!!!	10 €
Bread, olive oil and chocolate	8 €
Sheep milk cheese cake with blueberry coulis	10 €

DESSERT WINES



Martín Faixó Perafita Garnatxa Dolça	6 €
Capçanes Carratell Ranci	4 €
Urezti vendimia tardia de Itsas Mendi	9 €
Six Grapes de Graham's	8,50 €

LIQUORS AND SPIRITS



Ratafia Russet	3,50 € . . .	5 €
Marc de Gramona	6 € . . .	8 €
Patxaran Baines Oro	5,50 € . .	8,50 €
Aguardiente de txakoli Lamin Ura Talai Berri.	7 € . . .	11 €
Aguardiente de hierbas Izarra verde	6 € . . .	10 €
Aguardiente de hierbas Izarra amarillo	6 € . . .	10 €

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements

All prices include VAT