

Leave the cooking to us  
this Christmas

**Euskal Etxea**

EUSKAL TABERNA



## MENU 1

54€ per person

### APPETIZER

Fried Orio txistorra

### TO SHARE

Rubia gallega matured beef ham PREMIUM

Tradicional cider house-style cod omelette

Morcilla (basque black pudding) with piperrada (pepper garnish)

Rock mussels cooked in txakoli wine

### MAIN COURSE to choose from

Matured-beef Txuleta  
(300 g. per person)

### Side dishes

Lettuce from the Hernani gardens with spring onions

### DESSERT to choice from

“Torrija” our bread, milk sugar and cinnamon pudding  
with sheep’s milk yougur ice cream

—  
Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our house-made bread with  
sourdough starter fermented for 48 hours

## MENU 2

64€ per person

### APPETIZER

“Gilda”

Fried Orio txistorra

### TO SHARE

Lettuce from the Hernani gardens with spring onions

Homemade Euskal Etxea croquettes

Getxo-style calamari strips

Piquillo peppers stuffed  
with “txangurro” (crab stew)

Matured-beef meatballs in stew

### MAIN COURSE to choose from

Hake in green sauce with clams

### DESSERT

Traditional almond Basque cake

—  
Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our house-made bread with  
sourdough starter fermented for 48 hours

## MENU 3

74€ per person

### APPETIZER

“Gilda”

### TO SHARE

Charcoal-roasted paté de campagne

Getxo-style calamari strips

Fried Orio txistorra

Rock mussels cooked in txakoli wine

### MAIN COURSE to choose from

Monkfish  
(350 g. per person)

### Side dishes

Lettuce from the Hernani gardens with spring onions

### DESSERT to choice from

Tejas y cigarrillos traditional butter  
and almond biscuits from Tolosa

—  
Chocolate truffles

—  
Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our house-made bread  
with sourdough starter fermented for 48 hours

## ENHANCE YOUR MENU

### ACCOMPANIES

Idiazabal shepherd’s cheese from  
the ‘Garoa’ farmhouse, Zerain (Guipuzkoa)

from 8€ per person

Aperitif Txistorra from Orio fried

from 2,80€ per person

Lettuce from the Hernani gardens  
with spring onions

from 4€ per person



### EXTRA SERVICES

Welcome drink —3 canapés and 2 drinks—

from 30€ per person

Basque Gin Tonic

from 10€ per person

Open Bar for 2 hours

from 50€ per person

PREMIUM Open Bar for 2 hours

from 70€ per person



## BODEGA SUGGERIDA

Totes les opcions inclouen mitja ampolla de vi, aigua mineral i cafè

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—

White wine Nivarius N —D.O.Ca. Rioja—

17,00€ per person

Red wine Trus Roble —D.O. Ribera del Duero—

White wine Menade Nosso —D.O. Rueda—

18,00€ per person

Red wine Hito Tinto —D.O. Ribera del Duero—

White wine El Zarzal —D.O. Bierzo—

20,00€ per person

Red wine Jaspí Negre —D.O. Montsant—

White wine Freyé Vinyes Velles —D.O. Penedès—

18,00€ per person

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Red wine Pétales de Bierzo —D.O. Bierzo—

White wine Pedralonga —D.O. Rías Baixas—

23,00€ per person

## TERMS AND CONDITIONS

### TERMS OF PAYMENT

A prepayment of 70% of the total amount of the service will be requested upon confirmation of the group (20% - 50% if the date is more than 30 days from the day of the service). The remaining 30% will be paid within 72 hours prior to the service or at the restaurant at the end of the service by credit card or cash.

### INVOICING CONDITIONS

Invoicing will be based on confirmation. Subsequently, 72 hours prior to the service, all details must be definitively established, in accordance with the cancellation policy.

### CANCELLATION POLICY

Cancellations or changes to the event, not attributable to the restaurant, will be subject to a 20% cancellation penalty if warned with 30 days notice; 70% if notified 72 hours prior of the event and 100% after this period.

#### Changes in guest numbers for group reservations:

Changes are accepted without charge, as long as they do not exceed 50% of the number of contracted guests, up to 30 days before the service from the moment the service is confirmed.

Changes are accepted without charge, as long as they do not exceed 20% of the number of contracted guests, from 30 days before the service until 72 hours prior to the service. Cancellations within 72 hours will be charged 100% of the reserved amount.

### CONTACT

*For more details please contact us on  
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