Leave the cooking to us this Christmas

SAGARDI

Cocineros Vascos

EN EUSKAL ETXEA



GORBEIA

64€ per person

APPETIZER

Fried Orio txistorra

"Gilda"

TO SHARE

Idiazabal cheese, spinach and walnuts salad

Red tuna tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra

Charcoal- roasted paté de campagne

Mushroom croquettes

Pan-fried codfish Zapiain ciderhouse style

DESSERT

Goxua, the festive Basque dessert

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

ARALAR

74€ per person

APPETIZER

Fried Orio txistorra

TO SHARE

Idiazabal cheese, spinach and walnuts salad

Iberian ham croquettes

White tuna belly with anchovy fillets from Getaria

MAINS COURSE

Hake breaded and fried

—

Duck breast from Iparralde with cider apples

DESSERT

Goxua, the festive Basque dessert

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

VEGETARIAN

69€ per person

APPETIZER

Vegetable Pie

STARTERS

Idiazabal cheese, spinach and walnut salad

Chargrilled baby leeks from Zarautz

Mushroom croquettes

MAIN COURSE

Seasonal vegetables

DESSERT

Rice pudding

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

BASERRI

79€ per person

APPETIZER

Fried Orio txistorra

TO SHARE

Chargrilled baby leeks from Zarautz

Roxario ciderhouse-style salted cod omelette

Iberian ham croquettes

MAIN COURSE

to share in the center of the table

Txuleton - Matured beef rib steak

(450 g. per person)

Side dishes

Lettuce from Hernani gardens with spring onions salad

Tolosa style roasted "piquillo" peppers

DESSERT

Pantxineta

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

ASTIGARRAGA

84€ per person

APPETIZER

Fried Orio txistorra

TO SHARE

"Roxario" ciderhouse style codfish omelette

Pan-fried codfish Zapiain ciderhouse style

MAIN COURSE

to share in the center of the table

Txuleton - Matured beef rib steak

(450 g. per person)

Side dishes

Tolosa style roasted "piquillo" peppers

DESSERT

"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

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

All prices include VAT • Available for a minimum of 15 people • Choose the same menu for the entire table

RECOMMENDED BEVERAGES

All the options include half a bottle of wine, mineral water and coffee

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—
White wine Nivarius N —D.O.Ca. Rioja—
17,00€ per person

Red wine Señorío de Nava —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 Pétalos de Bierzo —D.O. Bierzo—
White wine Pedralonga —D.O. Rías Baixas—
23,00€ per person

ENHANCE YOUR MENU

ADD

Matured PREMIUM cow

—min 4 weeks—

from 14€

Cheesecake made with milk from latxa sheep

10€ per person

ADD

Cheese from the Aralar mountain range
(depending on availability)

Artisanal cheese from the milk of free-range latxa sheep
Handmade at 1000m by shepherds Jon and Martina

from 8€ per person

Typical Basque appetizer "Gilda"

—guindilla, olive and anchovy—

from 2,50€ per person

Ham Station

from 950 €

ADD

Welcome drink —3 canapés and 2 drinks—

from 30€ per person

Open Bar for 2 hours

from 50€ per person

PREMIUM Open Bar for 2 hours

from 70€ per person

ADD TO SHARE

Twice-cooked potato wedges

from 3,25€ per person

Lettuce from the Hernani gardens with spring onions

from 4€ per person

Tolosa style roasted "piquillo" peppers

from 5€ 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

ph. 679 202 040 · e-mail: reservas@gruposagardi.com