

STARTERS

- White tuna** belly with anchovy fillets from Getaria . 16 €
Red tuna tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra 24 €
- Galician PREMIUM cured **beef** carpaccio 18 €
 Charcoal- roasted **paté** de campagne 12 €
- Chargrilled **baby leeks** from Zarautz . 6 € (½ portion) . 10 €
 Traditional grilled "**txistorra**" (Basque sausage) from Orio 10 €
 Iberian ham **croquettes** 12 €
 Grilled "**morcilla**" (black pudding) from Biscay 15 €

- Our home-made sourdough **bread**
 48 hour fermentation (price per person) 2,80 €

SALADS

- Lettuce** from Hernani gardens with spring onions 4,50 € (½ portion) . 8 €
 Idiazabal **cheese**, spinach and walnuts salad 10 €



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

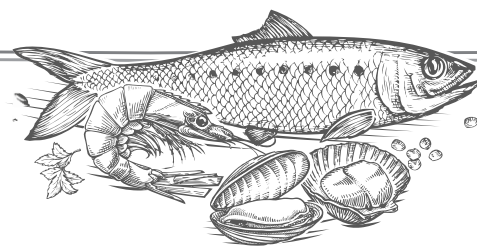
SEASONAL PRODUCTS

- Lettuce hearts** with Tudela anchovies . . . 8 € (½ portion) . 14 €
 Slightly marinated Hondarribia's **mackerel** . . 16 €
Peas with iberian pork jowl 12 €
- Grilled **artichokes** from the gardens of Tudela free-range acorn-fed iberian ham 16 €
 Grilled hand peeled fresh **asparagus** from Tudela 14 € (½ portion) . 26 €

FROM OUR BASQUE GRILL

FISH

- Hake** loin from Pasaia with clams 28 € **Codfish** 26 €



Straight from Basque ports,
 no intermediaries.
 From the fishing boat to our grill

Ask us about the catch of the day

- Hake nape** (recommended for 2-3) 68 € **Turbot** 10 € / 100g
Monkfish 9 € / 100g **Sea bream** 12 € / 100g

MEAT

- Duck** breast from Iparralde with cider apples . 24 € **Beef** sweetbreads with artichokes 28 €
 Farmhouse **pork** ribs 24 € Basque **matured-beef** tatakì 28 €

TXULETON

At Sagardi Cocineros Vascos 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 **PREMIUM matured beef** (min. 4 weeks) . 11 € / 100g
 1000 - 1300g

GRANDMA'S home cooking

- Donostia style **seafood** soup 18 €
 "Roxario" ciderhouse style **codfish** omelette 14 €
 Fresh **anchovy** omelette 14 €
 Steamed **clams** in green sauce 24 €
 Baked brown crab "**txangurro**" San Sebastian style . 24 €
 Daily fresh **anchovies** "bermeana" style 16 €
 Pan-fried **codfish** Zapiain ciderhouse style 24 €
Hake breaded and fried 26 €
 Beef **steak tartare** 24 €
"Callos" Rioja-style beef tripe with chorizo 20 €
 "Manitas de cordero" braised suckling **lamb trotters** with Espelette pepper . 22 €
Mature oxtail braised in Rioja Alavesa red wine . . . 29 €

SIDE DISHES

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

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

VAT included at the current rate



TASTING MENU



ASTIGARRAGA MENU

*"Basque cider-house cuisine: cod, cheese and walnuts,
the best char grilled meat...
all served family-style to share. Pure tradition!"*

Traditional pan-fried "**txistorra**"
(Basque sausage) from Orio



"Roxario" ciderhouse-style
codfish omelette

Pan-fried **codfish** in the style
of Zapiain cider house

"**Txuleton vaca**" matured beef
(approx 550 g per person)



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

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

— 58 € —

PRICE PER PERSON / MINIMUM 2 PEOPLE
DRINKS ARE NOT INCLUDED



SAGARDI
CuinERS Bascos

DESSERTS

DESSERT WINES and LIQUEURS

Cheese from the Aralar mountain range (depending on availability) . . .	15 €
Artisanal cheese from the milk of free-range latxa sheep	
<i>Handmade at 1000m by shepherds Jon and Martina</i>	
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa) .	10 €
"Tejas y cigarrillos" from Tolosa (traditional butter and almond biscuits) .	7 €
Truffles with a hint of Sagardoz liqueur	7 €
Sagardi-style cuajada (curd)	7 €
Rice pudding	7 €
Sauteed strawberries with Txakoli syrup and sheep's milk yoghurt ice cream	7 €
Goxua, the festive Basque dessert	7 €
Chocolate!!!	10 €
Thin crust apple pie with Sagardoz	10 €
Cheesecake made with milk from latxa sheep	10 €

DESSERT WINES



Bixi Goxo sidra de postre by Zapiain	6 €
Urezi vendimia tardía by Itsas Mendi	9 €
Moscatel vendimia tardía by Ochoa	6 €
Six Grapes by Graham's	8,50 €

COUNTRY'S LIQUEURS



Patxaran Baines	4 €.	7 €
Patxaran Baines Oro	5,50 €.	9,50 €
Aguardiente de txakoli Lamin Ura Talai Berri	7 €	11 €
Aguardiente de hierbas Izarra verde	6 €	10 €
Aguardiente de hierbas Izarra amarillo	6 €	10 €
Licor de Sagardoz Zapiain	6 €	9,50 €
Sagardoz Reserva Zapiain	7,50 €.	11,50 €

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