

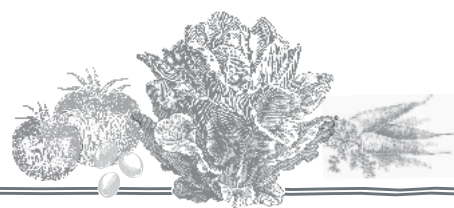
## STARTERS

- Maldon Rock **Oysters** . . . . . 1 unit 4.50 . . . 6 units 24  
**White tuna** belly with anchovy fillets from Getaria . . 2 units 10  
**Red tuna** tartare with green chili peppers from Ibarra . . . . 26
- Galician PREMIUM cured **beef** carpaccio . . . . . 18  
 Hand cut, free-range acorn-fed **Iberian ham** . . 15 /35g . . 28 /70g  
 Charcoal-roasted **pâté de campagne** . . . . . 14
- Chargrilled **baby leeks** from Zarautz . . . . . 7 (1/2 portion) . . 12  
 Grilled **txistorra** (Basque sausage) from Orio . . . . . 12  
 Iberian ham **croquettes** . . . . . 1 unit 3  
 Grilled "**morcilla**" (black pudding) from Biscay. . . . . 16

- Sourdough bread** from E5 Bakehouse . . . . . 3.50  
 24 hour fermentation with stone-ground organic flour
- Pan con tomate** . . . . . 4.50

## SALADS

- Lettuce** from the Hernani Gardens with spring onions . . . . . 8  
**Idiazabal cheese**, walnuts and spinach salad . . . . . 11



All our vegetables are ecologically farmed in our own gardens

Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving

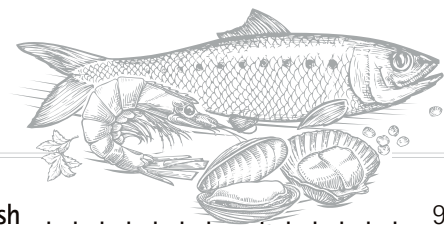
## SEASONAL

- Lettuce hearts** from Tudela with anchovies . . . . . 10 (1/2 portion) . 14  
 Slightly marinated Hondarribia's **mackerel** . . . . . 17
- Grilled **artichokes** from Tudela with Iberian ham . . . . . 18  
 Grilled hand peeled fresh **asparagus** from Tudela . . . . . 14 (1/2 portion) . 28

## FROM OUR BASQUE GRILL

### FISH

- Codfish** with Biscay sauce . . . . . 28      **Octopus** with vegetables . . . . . 32



- Monkfish** . . . . . 9 / 100g  
**Turbot** . . . . . 10 / 100g  
**Seabass** . . . . . 9 / 100g
- Delivered daily from Cornwall fish market  
 ask about our fisherman's capture of the day*

### MEAT

- Duck breast** from Iparralde with cider apples. . . . 24  
 Farmhouse **pork** ribs . . . . . 26
- Beef sweetbreads** with roasted tomatoes . . . 29  
 Basque **matured-beef** tatakai . . . . . 32



## 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.

- "**Txuleton vaca**" matured beef steak . . 9.50 / 100g  
 1000 -1300 gr
- PREMIUM matured beef** steak . . . . . 13.50 / 100g  
 min. 4 weeks

## GRANDMA'S home cooking

- Donostia style **seafood soup** (two sharing) . . . . . 23  
 "Roxario" salted **codfish omelette** . . . . . 15  
**Anchovy omelette** . . . . . 15  
**"Piquillo" peppers** stuffed with "txangurro" (crab stew) . . . 16  
 Baked brown crab "**txangurro**" San Sebastian style . . . . 26  
 Pan-fried **codfish** Zapiain cider house style . . . . . 28  
**Beef steak tartare** . . . . . 24  
**"Callos"** Rioja-style beef tripe with chorizo . . . . . 24  
 Braised suckling **lamb trotters** . . . . . 24  
**Oxtail** braised in Rioja Alavesa red wine . . . . . 32

## SIDES

- Mashed **potatoes** . . . . . 5  
**Lettuce** from the Hernani Gardens with spring onions . . . . 8  
 Twice-cooked **potato wedges** . . . . . 6  
 Basque **butternut squash** ratatouille . . . . . 7  
 Sautéed **Green peas** with kale . . . . . 7  
 Creamy **swiss chard** au gratin . . . . . 8  
 Roasted **piquillo peppers** from Tolosa . . . . . 8

### PRIVATE DINING

Our basement private room can hold up to 48 guests seated. Ask our team about our group menus

FOR THE 'TXIKIS' OR LITTLE ONES  
 Ask our team about dishes for kids

DIETARY REQUIREMENTS & ALLERGIES  
 Please notify a member of staff if you have an allergy or any special dietary requirement

VAT included at the current rate  
 A discretionary 12,5% service charge will be added to your bill



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# TASTING MENU

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## ASTIGARRAGA MENU

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

—

Traditional grilled "**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)

*Sourdough bread from E5 Bakehouse*

— 76 —

PRICE PER PERSON / MINIMUM 2 PEOPLE  
DRINKS ARE NOT INCLUDED  
12.5% DISCRETIONARY SERVICE CHARGE



**SAGARDI**  
Basque Country Chefs

## DESSERTS

Cheese from the Aralar Mountain Range (depending on availability) . . . . .	18
<i>Artisanal cheese from the milk of free-range Latxa sheep</i>	
<i>Handmade at 1.000m by shepherds Jon and Martina</i>	
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa) . . . . .	12
"Tejas y cigarrillos" (traditional butter and almond biscuits) from Tolosa . . . . .	7
Caramelised "Torrija" (bread, milk, sugar) with Idiazabal sheep's milk ice cream . . . . .	9
Dark chocolate truffles with a hint of Sagardoz apple liqueur . . . . .	7
Traditional Basque "Cuajada" sheep's milk curd drizzled with honey . . . . .	8
Rice pudding with cinnamon . . . . .	8
Warm sautéed strawberries with black pepper in Txakoli wine and sheep's milk ice cream . . . . .	8
"Goxua" sponge cake with Chantilly cream . . . . .	9
Chocolate!!! . . . . .	12
Thin crust apple pie flambéed with Sagardoz apple liqueur . . . . .	12
Creamy, deliciously-warm Basque cheesecake. . . . .	14

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



## SWEET WINES



70 ml

Ureztzi Vendimia Tardía de Itsas Mendi . . . . .	10
<i>Hondarrabi Zuri</i>	
Lustau Peninsula . . . . .	8
<i>Palo Cortado</i>	
Toro Albala 1990 . . . . .	12
<i>Pedro Ximenez</i>	
MR Moscatel . . . . .	8
<i>Moscatel</i>	
Martí Faixó Perafita . . . . .	7,50
<i>Garnatxa</i>	
Casta Diva Cosecha Miel . . . . .	9
<i>Moscatel</i>	
Graham's Six Grapes . . . . .	8
<i>Porto</i>	
Chateau Derezsla Tokaji 5 Puttonyos . . . . .	14
<i>Tokaji</i>	
Cyprés de Climens . . . . .	14
<i>Sauternes</i>	

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A discretionary 12.5% service charge will be added to your bill