

The restaurant is AVAILABLE
for special events, private parties or meetings

TOTAL OR PARTIAL exclusive use of the restaurant

SPECIAL MENUS for groups

COCKTAIL BAR service

– Please feel free to ask us about our conditions –

OPENING HOURS

PINTXOS BAR

Sunday to Thursday from 11.00 to 00.30
Friday, Saturday and days preceding holidays until 01.00

RESTAURANT

Sunday to Thursday from
12:00 to 15:00 and 18:00 to 23:00

Friday and Saturday from
12:00 to 15:00 and 18:00 to 23:30



SAGARDI

Baskische Chefs

Spuistraat 304 1012 VX Amsterdam (+31) 0102004317
Reservations (+31) 0102004317 · sagardi.nl · sagardigroup.com · booking@sagardi.nl

#sagardiamsterdam





SAGARDI

Baskische Chefs

*Dear friend,
welcome to our "Donostiarra pintxos bar"
where you can enjoy small-format Basque gastronomy using
only the best ingredients; dishes that were traditionally eaten
in the basque bars to reduce the effects of alcohol
from the ciders and wines consumed.*

*Today it is a gastronomic experience!
This is our current selection of hot pintxos that you can order
at any time and that we will prepare exclusively for you.*

*Ask us about our seasonal pintxos and those made
from the day's catch of wild fish from our North Sea.*

— We only serve 100% organic sourdough bread —

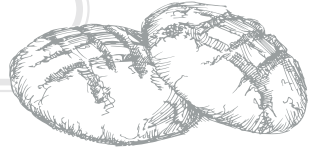
On Egin! Enjoy!



100%
**ORIGIN, IDENTITY
AND COMMITMENT**



GOURMET PINTXOS



— SAVOURY —

Mini gourmet beef burger	7
Galician blonde beef, served in a soft Vienna roll with tomatoes and mayonnaise	
Braised Basque beef cheeks in red wine	11
With mashed potatoes and toasted sourdough bread	
Txangurro	9
Spider-crab baked San Sebastian style	
Gilda	6,50
Guindilla pepper, olive, and anchovy skewers	
Chargrilled baby leeks with vinaigrette	6
From the coastal town of Zarautz in Gipuzkoa	
"Paletilla" Iberico ham	5
with pan con tomate	
Black wild monkfish with squid ink sauce	10
From Cornwall's fish market with sourdough bread	
Chorizo sausages cooked in Basque cider	8
The perfect apple and pork combination	
Bacalao al ajoarriero in pil-pil sauce	11
Pan-fried cod in a tomato and pepper sauce with sourdough bread	

— SWEET —

Basque burnt cheesecake from latxa sheep	6
Deliciously warm and creamy with homemade blueberry jam	
Dark chocolate truffles	5
Homemade with a hint of Sagardoz Apple Liqueur	



WINES

BY THE GLASS

CAVAS



Júlia Bernet Ingènius Brut Nature ORIG Xarel·lo, Chardonnay 8,50

CHAMPAGNES

Regi Grand Cru Brut Chardonnay, Pinot Noir Reims 18

WHITES



Talai Berri Hondarrabi Zuri D.O. Getariako Txakolina 2022 7,50

Nivarius N Tempranillo blanco D.O.Ca RIOJA 2022 8

Terra de Godos Albariño D.O. Rías Baixas 2022 7,80

Menade Nosso Verdejo D.O. Rueda 2022 7,80

Otazu Chardonnay D.O. Navarra 2022 8

Belondrade y Lurton Verdejo D.O. Rueda 2021 16

Chablis, Domaine du Chardonnay Chardonnay Bourgogne, France 2022 11

Domaine Vincent Bouzerau Aligoté Bourgogne, France 2021 14

All prices include VAT at the current rate

WINES

BY THE GLASS

ROSÉS



Talai Berri *Hondarrabi Zuri, Hondarrabi Beltza* D.O. Getariako Txakolina 2022 6,50

REDS

Etxeita Joven **NATI** *Tempranillo* D.O.Ca. Rioja 2022 7,50

Jaspí *Garnatxa, Carinyena, Cabernet, Syrah* D.O. Montsant 2019 7,80

Roble, Trus *Tinta del país* D.O. Ribera del Duero 2022 8

Etxeita. El de Debajo de la Escalera **NATI** *Tempranillo, Graciano* D.O.Ca. Rioja 2021 . 9,50

Pétalos del Bierzo, Desc. J. Palacios *Mencia* D.O. Bierzo 2021 10

Hito, Cepa 21 *Tinta Fina* D.O. Bierzo 2021 8

Barbera d'Alba 'Vigna Veja' Filippino *Barbera* Piedmont, Italy 2021 9

Pinot Noir 'Cuvée Saint Vincent' Girardin *Pinot Noir* Bourgogne, France 2021 14,50



WINES

BY THE GLASS

VERMOUTH



Campari	6,50
Milano, Italia	
Talai Berri, Mari zuri-Blanco	8
Zarautz	
Talai Berri, Mari zuri-Rojo	8
Zarautz	
Martí Faixó Perafita Noir	9,50
Empordà	
Martínez Lacuesta Reserva Red	9,50
Rioja	
Lustau Red	9,50
Jerez	
"Tinto de Verano" (Red wine spritzer)	8

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BEERS



Estrella Damm LAGER 5,50 . 7,50

Mediterranean lager, 4.6 % ABV, the benchmark beer in Barcelona. Made of barley malt, rice and Nugget hops. Mediterranean in its pure state.

Brouwerij 't IJ IPA 5,80 . . .

A dark-blonde India Pale Ale beer, 7 % ABV, with an emphatic hoppy flavour. A beer with a fruity, bitter aftertaste that lingers for a long time.



Brouwerij 't IJ Natte BELGIAN DUBBEL 5,80

Classed as a 'dubbel', a Belgian category of smooth, dark beers. Made partly with dark malt, Natte has a reddish-brown colour and a smooth, roasted flavour with earthy tones of brown sugar, nuts and plums and 6.5 % ABV.

Brouwerij 't IJ Ijwit TARWEBIER 5,80

A full-bodied, Amsterdam wheat beer, 6.5 % ABV. The wheat malt gives the beer a delightful, fresh flavour, and the addition of coriander and lemon during the brewing process produces a rich aroma of banana, citrus and spices.



THE BASQUE GIN TONIC

—OUR SPECIALITY—

"The traditional British gin and tonic adapted by Basque chefs many years ago"

A long drink with plenty of ice and the vibrant peel of a good lemon make the most refreshing drink after a long day in the kitchen. We chefs have made it popular and today it's the most common drink in the Basque Country.



Bombay <i>London, England</i>	12
Tanqueray <i>Cameron Bridge, Scotland</i>	12
Beefeater 24 <i>Kennington, England</i>	12
Bombay Sapphire <i>London, England</i>	12,50
Bulldog <i>London, England</i>	13
Seagram's <i>Lawrenceburg, Indiana</i>	12,50
Hendrick's <i>Girvan, Scotland</i>	15
Gin Mare <i>Vilanova i la Geltrú, Catalonia</i>	15
Nº 209 <i>San Francisco, California</i>	13
Tanqueray Ten <i>Cameron Bridge, Scotland</i>	13
G'Vine <i>Cognac, France</i>	15
Bobby's Schiedam Jenever gin <i>Schiedam, Netherlands</i>	13
Loopuyt <i>Schiedam, Netherlands</i>	15
Monkey 47 <i>Black Forest, Deutschland</i>	17
Xoriguer <i>Menorca, Balearic Islands</i>	12,50

ALL OUR GINS CAN BE COMBINED WITH
Schweppes Classic · Fever Tree

All prices include VAT at the current rate

COCKTAILS



— FEEL FREE TO ASK FOR ANY RECOMMENDATIONS OR CLASSICS —

Negroni	13
<i>Gin, vermouth, Campari</i>	
Bloody Mary	13
<i>Vodka, tomato juice, lime, celery salt, fresh celery</i>	
Dry Martini	13
<i>Gin, Dry Martini, lemon twist</i>	
Habana Jai Alai	13
<i>Rum, lime, chocolate syrup, orange</i>	
Basque Style Mojito	13
<i>Txakoli wine, Cachaça, lime, celery salt, soda water</i>	

DISTILLATES

BASQUE SPIRITS



Patxaran Baines	8,50
Patxaran Baines Oro	9
Aguardiente de txakoli Lamin Ura Talai Berri	9,50
Aguardiente de hierbas Izarra verde	9,50
Aguardiente de hierbas Izarra amarillo	9,50
Licor de Sagardoz Zapiain	9,50
Sagardoz Reserva Zapiain	10

VODKA

Absolut	8
Ketel One	8
Belvedere	10,50
Grey Goose	11

WHISKY & WHISKEY

J&B Rare	8
Ballantine's	8
Baileys	8
Jack Daniel's	8,50
Jameson	9
Cardhu	9,50
Deward's White Label 12 years	10,50
Knockando	10,50
Woodford Reserve	10,50
Macallan Amber	12
Sazerac Rye Bourbon	15

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DISTILLATES

RUM



Barceló.	8
Havana 3.	8
Bacardi	8
Flor de Caña 7	8,50
Santiago de Cuba 11 years	9
Havana 7.	9
El Dorado.	10
Zacapa Centenario 23 years	13

TEQUILA

Tequila Ocho	8
Don Julio Blanco	11
Don Julio Añejo	11,50
Patrón Reposado	15

SPANISH BRANDY

Carlos I	9
Duque de Alba	10,50
1866 Solera Gran Reserva	12

COGNAC

Martell VS	9
Remy Martin	11
Camus VSOP	11,50