

Leave the cooking to us
this Christmas

SAGARDI
CuinERS Bascos



  	
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	

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 <i>to share in the center of the table</i>	
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	
Rice pudding	
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 <i>to choose from</i>	
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	

ASTIGARRAGA 84€ per person	
APPETIZER	
Fried Orio txistorra	
TO SHARE	
“Roxario” ciderhouse style codfish omelette	
Pan-fried codfish Zapiain ciderhouse style	
MAIN COURSE <i>to share in the center of the table</i>	
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	

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

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

  	
ENHANCE YOUR MENU	
COMPLEMENT YOUR MENU	
Matured PREMIUM cow	
—min 4 weeks—	
from 18€	
Cheesecake made with milk from latxa sheep	
12€ per person	
 	
ADD	
“Garoa”, shepherd’s farmhouse Idiazabal cheese, Zerain (Guipuzkoa)	
from 8€ per person	
Typical Basque appetizer “Gilda”	
—guindilla, olive and anchovy—	
from 2,80€ per person	
 	
ACCOMPANIES	
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 8€ per person	
 	
EXTRA SERVICES	
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	
Ham Station	
from 950 €	



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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