

STARTERS

White tuna belly with anchovy fillets from Getaria . 16 €
Red tuna from the Açores
with "guindilla" peppers from Ibarra 24 €

Galician PREMIUM cured **beef** carpaccio 18 €
Charcoal-roasted "**paté de campagne**" 14 €

Chargrilled **baby leeks** from Zarautz 7 € (½ portion) . 12 €
Traditional grilled "**txistorra**" (Basque sausage) from Orio 10 €
Iberian ham croquettes 12 €
Grilled "**morcilla**" (black pudding) from Biscay 16 €

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

SALADS

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

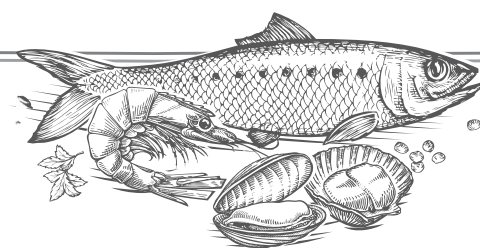
Lettuce hearts
with Getaria anchovies . . 8 € (½ portion) . 14 €
Slightly marinated Hondarribia's **mackerel** . . 16 €
Peas with iberian pork jowl 12 €

Grilled **artichokes** from the gardens
of Tudela with ham 16 €
Grilled hand peeled fresh **asparagus**
from Tudela 14 € (½ portion) . 26 €

FROM OUR BASQUE GRILL

FISH

Hake loin with clams 29 € **Codfish** 26 €



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

Ask us about the catch of the day

Hake "cogote" (recommended for 2-3) 69 €
Monkfish 9 € / 100g **Turbot** 10 € / 100g
Sea bream 11 € / 100g

MEAT

Iparralde **duck** magret with cider apples . 24 €
Farmhouse **pork** ribs 26 € **Beef sweetbreads** with artichokes. 28 €
Basque **matured-beef** tatakí 29 €

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,

TXULETON

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 19 €
"Roxario" ciderhouse style **codfish** omelette 15 €
Fresh **anchovy** omelette 15 €
Steamed **clams** in green sauce
from Ría Formosa -Algarve- 25 €
Baked brown crab "**txangurro**" San Sebastian style . 25 €
Pan-fried **codfish** Zapiain ciderhouse style 25 €
Hake breaded and fried 26 €
Beef steak tartare 24 €
Tripe and snout Rioja style 20 €
"Manitas de cordero" braised suckling
lamb trotters with Espelette peppers 22 €
Mature oxtail braised in Rioja Alavesa red wine . . . 29 €

SIDE DISHES

Lettuce from the 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
salt cod 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 IN THE MENU PRICE



SAGARDI
Cozinheiros Bascos

DESSERTS

DESSERT WINES and LIQUEURS

Cheese from the Aralar mountain range (depending on availability) . . 16 €

Artisanal cheese from the milk of free-range latxa sheep

Handmade at 1000m by shepherds Jon and Martina

"Garoa", shepherd's farmhouse Idiazabal cheese (Zerain, Guipuzkoa) . 11 €

"Tejas" and "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 €

Urezti vendimia tardía by Itsas Mendi 6 €

Moscatel vendimia tardía by Ochoa 5 €

Six Grapes by Graham's 7,50 €

BASQUE LIQUEURS



Patxaran Baines 3,50 € . 5,50 €

Patxaran Baines Oro 4,50 € . 7 €

Aguardiente de txakoli Lamin Ura Talai Berri. 6 € . 9 €

Aguardiente de hierbas Izarra verde 5 € . 8 €

Aguardiente de hierbas Izarra amarillo. 5 € . 8 €

Licor de Sagardoz Zapiain 6 € . 8 €

Sagardoz Reserva Zapiain 6,50 € . 9 €

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