Leave the cooking to us this Christmas

SAGARDI

Cozinheiros Bascos



IPARRALDE

61€ per person

APPETIZER

Traditional pan-fried "txistorra" (Basque sausage)

TO SHARE

Chargrilled baby leeks from Zarautz

Galician PREMIUM cured beef carpaccio

Charcoal-roasted "paté de campagne"

Iberian ham croquettes

MAIN COURSE

Iparralde duck magret 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

ARALAR

74€ per person

APPETIZER

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

TO SHARE

Idiazabal cheese, spinach and walnuts salad

Iberian ham croquettes

White tuna belly with anchovy fillets from Getaria

MAINS COURSE

Hake breaded and fried

Mature-beef sirloin with pisto and Gernika peppers

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

GORBEIA

64€ per person

APPETIZER

Traditional pan-fried "txistorra" (Basque sausage)

"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

ASTIGARRAGA

79€ per person

APPETIZER

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

TO SHARE

"Roxario" ciderhouse-style salted cod omelette

Pan-fried codfish Zapiain ciderhouse style

MAIN COURSE
to share in the center of the table

Txuleton - Matured beef rib steak
(400 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

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—
White wine Talai Berri —D.O. Getariako Txakolina—
17,00€ per person

Red wine Señorío de Nava —D.O. Ribera del Duero—
White wine Menade Nosso —D.O. Rueda—
17,00€ per person

Red wine Hito Tinto —D.O. Ribera del Duero—
White wine Otazu —D.O. Navarra—
18,00€ 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

ADD TO SHARE

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

ADD

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

All prices include VAT • Available for a minimum of 15 people • Choose the same menu for the entire table

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

ph. +351 221130987 · e-mail: reservas@sagardi.pt