

STARTERS

Maldon Rock **Oysters** 1 unit 4.50 . . . 6 units 24
White tuna belly with anchovy fillets from Getaria . . . 2 units 10
Karmelo Toja XL **anchovies** —12 units— 28
Red tuna tartare with green chili peppers from Ibarra 28

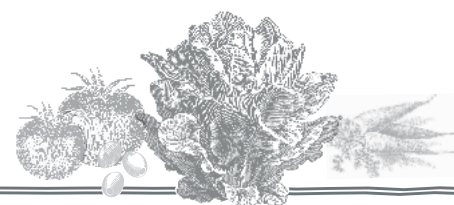
Galician **PREMIUM** cured **beef** carpaccio 24
Hand cut, free-range acorn-fed **Iberian ham** 15/35g . . 28/70g
Charcoal-roasted **pâté de campagne** 15

Chargrilled **baby leeks** from Zarautz 9 (½ portion) . . 15
Grilled **txistorra** (Basque sausage) from Orio 12
Iberian ham **croquettes** 1 unit 3
Grilled **"morcilla"** (black pudding) from Biscay 16
Grilled Angus **beef** medallions 14

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 12



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

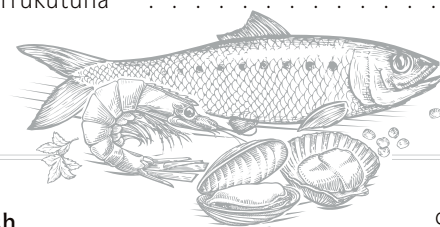
"New" Tolosa **black beans** with garnish 23
—straight from the Goikoetxe Farmhouse, Hernialde—
Roasted and hand-peeled
fresh red "piquillo" **peppers** 12

Dark ceps sautéed with free-range egg yolk 29
Marmitako stew with **red tuna**
in the style of the Basque fishermen (20 minutes) . . 29

FROM OUR BASQUE GRILL

FISH

Red tuna from the almadraba of Barbate
with "zurrukutuna" 35



Monkfish 9 / 100g
Turbot 10 / 100g
Seabass 9 / 100g

Codfish with Biscay sauce 28
Octopus with vegetables 32

*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
Beef tenderloin with pisto and piquillo peppers 44

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

"Txuleton vaca" matured beef steak . . 10.50 / 100g
1000 -1300 gr

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.

PREMIUM matured beef steak 14 / 100g
min. 4 weeks

GRANDMA'S home cooking

Donostia style **seafood soup** (two sharing) 26
"Roxario" salted **codfish omelette** 16
Anchovy omelette 16
"Piquillo" **peppers** stuffed with "txangurro" (crab stew) 16
Baked brown crab "**txangurro**" San Sebastian style 28
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 38

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 and hand-peeled
fresh red "piquillo" **peppers** 12

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

TASTING MENU

SIDRERÍA 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

"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)	17
"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	9
Traditional Basque "Cuajada" sheep's milk curd drizzled with honey . . .	9
Rice pudding with cinnamon	9
Clementine mandarin in txakoli syrup with sheep's milk yoghurt ice cream	9
"Goxua" sponge cake with Chantilly cream	9
Chocolate!!!	14
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

Urezti Vendimia Tardía de Itsas Mendi	12
Hondarrabi Zuri	
Lustau Peninsula	9
Palo Cortado	
Toro Albala 1990	11
Pedro Ximenez	
MR Moscatel	8
Moscatel	
Martí Faixó Perafita	7,50
Garnatxa	
Casta Diva Cosecha Miel	9
Moscatel	
Graham's Six Grapes	8
Porto	
Chateau Dereszla Tokaji 5 Puttonyos	14
Tokaji	
Cyprés de Climens	14
Sauternes	

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