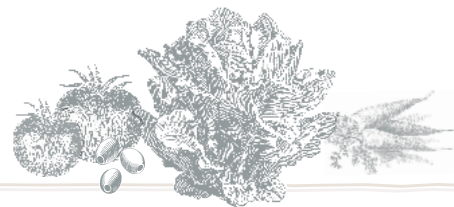


## STARTERS

Maldon Rock <b>Oysters</b> . . . . . 1 unit 4.50 . . . 6 units 24
<b>White tuna</b> belly with anchovy fillets from Getaria . 2 units 9.50
<b>Red tuna</b> tartare with green chili peppers from Ibarra . . . . 24
Galician PREMIUM cured <b>beef</b> carpaccio . . . . . 18
Hand cut, free-range acorn-fed <b>Iberian ham</b> . 14 /35g . . 26 /70g
Charcoal-roasted <b>pâté de campagne</b> from Ibai . . . . . 12
Grilled <b>txistorra</b> (Basque sausage) from Orio . . . . . 11
Chargrilled <b>baby leeks</b> from Zarautz. . . . . 7 (½ portion) . . 12
Iberian ham <b>croquettes</b> . . . . . 1 unit 3
Creamy mushroom <b>croquettes</b> . . . . . 1 unit 3
Grilled " <b>morcilla</b> " (black pudding) from Biscay. . . . . 14
<b>Sourdough bread</b> from E5 Bakehouse . . . . . 3.50
24 hour fermentation with stone-ground organic flour
<b>Pan con tomate</b> . . . . . 4.50

## SALADS

<b>Lettuce</b> from the Hernani Gardens with spring onions . . . . . 6
<b>Idiazabal cheese</b> , walnuts and spinach salad . . . . . 11



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

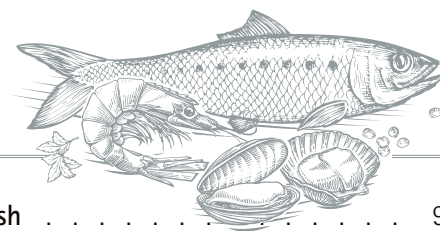
## SEASONAL PRODUCTS

<b>Lettuce hearts</b> with Tudela anchovies . . . . . 10	Grilled hand peeled fresh <b>asparagus</b> from Tudela . . . . . 14 (½ portion) . 24
Slightly marinated Hondarribia's <b>mackerel</b> . . . . 14	<b>Broad beans</b> stewed with "morcilla" (black pudding) from Biscay . . . . . 24
Grilled <b>artichokes</b> from Tudela with Iberian ham . . . . . 18	

## FROM OUR BASQUE GRILL

### FISH

<b>Codfish</b> with Biscay sauce . . . . . 28	<b>Red tuna</b> from the almadraba of Barbate with ratatouille and "zurrukutuna" . . . . . 29
<b>Monkfish</b> . . . . . 9 / 100g	<b>Octopus</b> with vegetables . . . . . 32
<b>Turbot</b> . . . . . 10 / 100g	
<b>Seabass</b> . . . . . 9 / 100g	



Delivered daily from Cornwall fish market  
ask about our fisherman's capture of the day

### MEAT

<b>Duck breast</b> from Iparralde with cider apples. . . . 23	<b>Beef sweetbreads</b> with artichokes . . . . . 29
Farmhouse <b>pork</b> ribs . . . . . 25	Basque <b>matured-beef</b> tatakhi . . . . . 32

## 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

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.

<b>"Txuleton vaca"</b> matured beef steak . . 9.50 / 100g 1000 -1300 gr	<b>PREMIUM matured beef</b> steak . . . . . 13.50 / 100g min. 4 weeks
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## GRANDMA'S home cooking

Donostia style <b>seafood soup</b> (two sharing) . . . . . 21
"Roxario" salted <b>codfish omelette</b> . . . . . 14
<b>Anchovy omelette</b> . . . . . 14
Baked brown crab " <b>txangurro</b> " San Sebastian style . . . . 26
Pan-fried <b>codfish</b> Zapiain cider house style . . . . . 26
" <b>Txipirones</b> " stuffed (baby squid) cooked in its ink . . . . . 30
Beef <b>steak tartare</b> . . . . . 24
" <b>Callos</b> " Rioja-style beef tripe with chorizo . . . . . 20
Braised suckling <b>lamb trotters</b> . . . . . 24
<b>Oxtail</b> braised in Rioja Alavesa red wine . . . . . 30

## SIDE DISHES

Mashed <b>potatoes</b> . . . . . 5
<b>Lettuce</b> from the Hernani Gardens with spring onions . . . . 6
Twice-cooked <b>potato wedges</b> . . . . . 6
Basque <b>butternut squash</b> ratatouille . . . . . 6.50
Sautéed <b>Green peas</b> with kale . . . . . 6.50
Creamy <b>swiss chard</b> au gratin . . . . . 7.50
Roasted <b>piquillo peppers</b> from Tolosa . . . . . 8

### 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  
A discretionary 12,5% service charge will be added to your bill



# 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 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)



Selection of artisan  
Basque **cheeses**

*Sourdough bread from E5 Bakehouse*

— 76 —

PRICE PER PERSON / MINIMUM 2 PEOPLE  
DRINKS ARE NOT INCLUDED  
12.5% DISCRETIONARY SERVICE CHARGE

## DESSERTS

Selection of artisan Basque cheeses (for 2 people) . . . . .	16
"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)	
"Etxeberrigaraia", shepherd's farmhouse Ossau Irati cheese, Antzile (Iparralde)	
"Queso Azul Urdina", blue shepherd's cheese (Lizartza)	
"Gazta Zaharra", cream of aged cheese, Orea (Guipuzkoa)	
Cheese from the Aralar Mountain Range (depending on availability) . . . . .	16
Artisanal cheese from the milk of free-range Latxa sheep	
<i>Handmade at 1.000m by shepherds Jon and Martina</i>	
"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 . . . . .	7
Traditional Basque "Cuajada" sheep's milk curd drizzled with honey . . . . .	8
Rice pudding with cinnamon . . . . .	8
Warm sautéed strawberries with black pepper in Txakoli wine and sheep's milk ice cream . . . . .	8
"Goxua" sponge cake with Chantilly cream . . . . .	9
Chocolate!!! . . . . .	12
Thin crust apple pie flambéed with Sagardoz apple liqueur . . . . .	10
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

Urezi Vendimia Tardía de Itsas Mendi . . . . .	9
Hondarrabi Zuri	
Lustau Peninsula . . . . .	8
Palo Cortado	
Toro Albala 1990 . . . . .	10
Pedro Ximenez	
MR Moscatel . . . . .	8
Moscatel	
Martí Faixó Perafita . . . . .	7,50
Garnatxa	
Casta Diva Cosecha Miel . . . . .	9
Moscatel	
Graham's Six Grapes . . . . .	7
Porto	
Chateau Dereszla Tokaji 5 Puttonyos . . . . .	14
Tokaji	
Cyprés de Climens . . . . .	14
Sauternes	

VAT included at the current rate  
A discretionary 12.5% service charge will be added to your bill