

## STARTERS

- White tuna** belly with anchovy fillets from Getaria . 16 €
- Red tuna** tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra . . . . . 21 €
- Prawn<sup>3</sup>** carpaccio with jus . . . . . 24 €
- Galician PREMIUM cured **beef** carpaccio . . . . . 16 €
- Charcoal-roasted **pâté** de campagne from Ibai . . . . . 14 €
- Traditional grilled "**txistorra**" (Basque sausage) from Orío . 9 €
- Iberian ham **croquettes** . . . . . 12 €
- Grilled "**morcilla**" (black pudding) from Biscay . . . . . 11 €
- Our **house-made bread** with sourdough starter fermented for 48 hours . . . . . 2,20 €

## SALADS

- Lettuce** with spring onions from the vegetable gardens of Hernani. . . . . 5 €
- 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

All prices include VAT at the current rate

## SEASONAL PRODUCTS

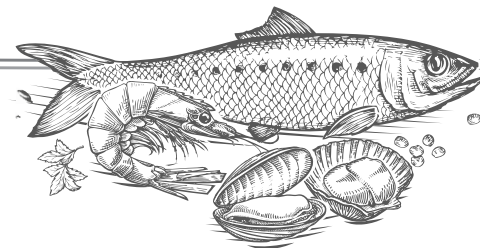
- Grilled **artichokes** from the gardens of Tudela with ham . . . . . 16 €
- Grilled hand peeled fresh **asparagus**. . . . . 19 €

- Mixed vegetables** from the gardens of Tudela . . . . . 17 €  
—Broad beans, green peas, artichoke and swiss chard—
- Slightly marinated Hondarribia's **mackerel** . 12 €

## FROM OUR BASQUE GRILL

### our FISH dishes

- Hake** loin with clams . . . . . 26 €
- Cod** with Biscay sauce. . . . . 26 €
- Red tuna** from the almadraba of Barbate with "zurrukutuna". . . . . 26 €
- Octopus** with seasonal vegetables. . . . . 24 €



We only serve daily wild fish from our North Sea

ask about our fisherman's capture of the day

- Hake "cogote"** (recommended for 2) . . . . . 60 €
- Monkfish** . . . . . 9 € / 100g
- Turbot** . . . . . 10 € / 100g

### our MEAT dishes

- Duck breast** from Iparralde with cider apples . . . . . 18 €
- Farmhouse **pork** ribs . . . . . 22 €
- Beef sweetbreads** with artichokes . . . . . 28 €
- Beef tenderloin** with chutney and "crystal" peppers . . . . . 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

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.

grill, this incredible tasting meat comes to life with its uniquely clean and distinctive

- "Txuleton vaca"** matured beef . . 8 € / 100g  
Portion per person approx: 38€

- PREMIUM matured beef** (min. 4 weeks) . 12 € / 100g  
Portion per person approx: 48 €

## GRANDMA'S home cooking

- Donostia style **seafood** soup . . . . . 18 €
- "Roxario" ciderhouse-style **codfish** omelette . . . . . 14 €
- Fresh **anchovy** omelette . . . . . 14 €
- Steamed **clams** in green sauce . . . . . 20 €
- Brown crab "**txangurro**" San Sebastian style . . . . . 24 €
- Pan-fried **codfish** in the style of Zapiain cider house . 21 €
- Hake** breaded and fried . . . . . 24 €
- "**Txipirones**" stuffed (baby squid) cooked in its own ink . 26 €
- Beef **steak tartare** . . . . . 18 €
- "**Callos y morros**" (tripe and snout) Rioja style . . . . . 18 €
- "Manitas de cordero" braised suckling **lamb trotters** with Espelette pepper . 22 €
- Mature oxtail** stewed Rioja Alavesa style . . . . . 24 €

## SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani . . . . . 5 €
- Sagardi-style **potato** wedges . . . . . 6,50 €
- Basque-style butternut squash **courgette** ratatouille . 6,50 €
- Sautéed **green peas** with snow peas . . . . . 6,50 €
- Creamy swiss **chard** au gratin . . . . . 7 €
- Mashed **potatoes** . . . . . 4 €
- Tolosa style roasted "piquillo" **peppers** . . . . . 7 €

## 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



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# TASTING MENU

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## ASTIGARRAGA MENU

*"Basque cider-house cuisine: cod, cheese and walnuts,  
the best char grilled meat...  
all served family-style to share. Pure tradition!"*

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Traditional pan-fried **"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. 450 g per person—



Selection of artisan  
Basque **cheeses**

*Our house-made bread  
with sourdough starter fermented for 48 hours*

— 60 —

PRICE PER PERSON / MINIMUM 2 PEOPLE  
DRINKS ARE NOT INCLUDED

# DESSERTS

# DESSERT WINES and LIQUEURS

Selection of artisan Basque cheeses (for 2 guests) . . . . .	14 €
"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, Oresa (Guipuzkoa)	
Cheese from the Aralar mountain range (depending on availability) . .	14 €
Artisanal cheese from the milk of free-range latxa sheep	
<i>Handmade at 1000m by shepherds Jon and Martina</i>	
"Tejas y cigarrillos" (traditional butter and almond biscuits) from Tolosa	10 €
Truffles with a hint of Sagardoz liqueur . . . . .	10 €
Sagardi-style cuajada (curd) . . . . .	8 €
Rice pudding . . . . .	10 €
Goxua, the festive Basque dessert . . . . .	10 €
Sautéed strawberries in txakoli syrup with homemade sheep's milk ice cream . . . . .	10 €
Chocolate!!! . . . . .	10 €
Thin crust apple pie with Sagardoz . . . . .	10 €
Cheesecake made with milk from latxa sheep . . . . .	10 €

## DESSERT WINES



Bixi Goxo sidra de postre de Zapiain . . . . .	6 €
Arima de Gorka Izagirre . . . . .	6,50 €
Urezti vendimia tardía de Itsas Mendi . . . . .	6 €
Late harvest de Astobiza . . . . .	6 €
Moscatel vendimia tardía de Ochoa . . . . .	5 €
Six Grapes de Graham's . . . . .	5,50 €

## BASQUE SPIRITS

Patxaran Baines . . . . .	6 €
Patxaran Baines Oro . . . . .	6,50 €
Aguardiente de txakoli Lamin Ura Talai Berri. . . . .	7 €
Aguardiente de hierbas Izarra verde . . . . .	7 €
Aguardiente de hierbas Izarra amarillo. . . . .	7 €
Licor de Sagardoz Zapiain . . . . .	7 €
Sagardoz Reserva Zapiain . . . . .	7,50 €

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