

## APPETIZERS

- Getxo-style **calamari** strips . . . . . \$ 1.400  
**Mushrooms** sautéed with free-range egg yolk . . . \$ 1.600  
 Garlic-fried **prawn** . . . . . \$ 2.600  
 Our **cured ham** . . . . . \$ 1.650  
**Ham** croquettes (6 units) . . . . . \$ 1.700  
**"Txipirones a la bruta"** . . . . . \$ 1.800  
**Cod** croquettes (6 units) . . . . . \$ 1.700  
**Mushrooms** croquettes (6 units) . . . . . \$ 1.700  
 Grilled **"morcilla"** (black pudding) with confit peppers . \$ 1.450

— WITH OUR ORGANIC EGGS —

- Salted cod** omelette "Roxario" style . . . . . \$ 2.000  
 Spanish omelette with confit **potatoes** . . . . . \$ 1.100  
**Chorizo** "stained" omelette . . . . . \$ 1.300  
 Fried eggs served on chips with **txistorra** . . . . . \$ 1.300  
 Fried eggs on chips with **ham** . . . . . \$ 1.450

## SALADS

- Getaria variety **tomato** (Euskadi) matured on the plant. **Impressive!!!!** . . . . . \$ 1.650  
**Lettuce** salad with spring onions. . . . . \$ 800

## VEGETABLES

- Grilled seasonal **vegetable** skewers . . . . . \$ 1.350  
**Cauliflower** in its nest. . . . . \$ 1.600



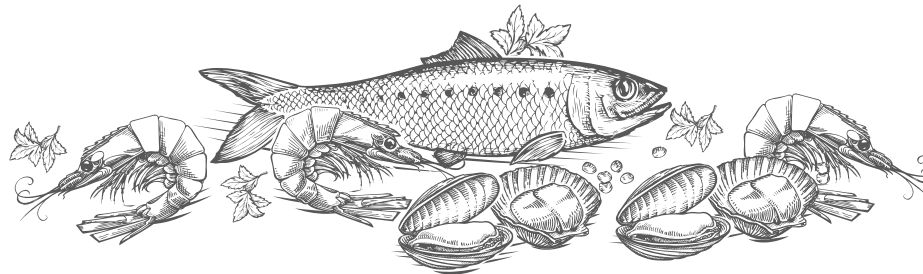
All our vegetables are ecologically farmed in our own gardens

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

## SPECIAL Saturdays, Sundays and holidays

- |   |             |          |
|---|-------------|----------|
|   | 1/2 PORTION | PORTION  |
| Chargrilled <b>paella</b> with octopus and prawns . . . . . | \$ 1.100    | \$ 1.900 |



## FROM OUR BASQUE GRILL

### our FISH dishes

- |   |   |
|---|---|
| <b>White salmon</b> fillet with baked potatoes and roast peppers . . . . \$ 1.800 | Wild <b>fish</b> from the Argentine sea Donostia style . \$ 400 / 100gr<br>Portion per person approx \$ 2.300<br>Ask about our daily specials |
| Chargrilled <b>octopus</b> with sweet paprika . . \$ 5.400                        |   |

All our fish and seafood is delivered fresh from the fishermen's boats

### our MEAT dishes

- |  |  |
|--|--|
| <b>"Entraña"</b> steak with baked sliced potatoes \$ 3.500 | Charcoal-grilled <b>tenderloin</b> , green peppers and Sagardi style potatoes . . \$ 3.300 |
| Iberian <b>pork</b> slice with apple chutney . . \$ 2.500  |  |

## "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 of age, ensuring that all of our beef is at the height of its flavour. Upon contact

with the oak wood-fired grill, this incredibly 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 taste of this aged beef. In short, it is an honest, natural, top quality product.

- |   |   |
|---|---|
| <b>Matured beef</b> , the SAGARDI emblem . . . . . \$ 570 / 100gr | with the oak wood-fired grill, this incredibly 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 taste of this aged beef. In short, it is an honest, natural, top quality product. |
|   | Iñaki Viñaspre, executive chef SAGARDI  |
|   | Portion per person approx \$ 2.900  |

## GRANDMA'S home cooking

- "Piquillo" **peppers** stuffed with oxtail . . . . . \$ 1.900  
**Catch** of the day in green sauce . . . . . \$ 1.950  
 Cider house-style fried **salted cod** . . . . . \$ 2.100  
 Club Ranero **salted cod** . . . . . \$ 2.300  
**"Txipirones"** (baby squid) in their ink . . . . . \$ 1.950  
**"Callos"** (veal tripe) Biscay-style . . . . . \$ 1.800  
**Beef** jowl with Valle de Uco Malbec . . . . . \$ 1.800  
 Old-fashioned **beef** tail stew . . . . . \$ 2.100  
 Classic **meatballs** . . . . . \$ 1.750

## SIDE DISHES

- Lettuce** salad with spring onions \$ 800  
 Roast, hand-peeled, **sweet red peppers** \$ 1.200  
 Sagardi style **fries** \$ 850

## 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

Couvert \$ 300 per person  
 Prices are in Argentine pesos  
 All prices include VAT



---

# TASTING MENU

---



## CIDER-HOUSE MENU

Fried **"txistorra"** (sausage) —appetizer—



**Salted cod** omelette "Roxario" style

Cider house style fried **salted cod**

Grilled **matured beef** "txuleton",  
the SAGARDI emblem



**Basque cake**

— \$ 5.600 —

PRICE PER PERSON / MINIMUM 2 PERSONS  
BEVERAGES NOT INCLUDED IN MENU PRICE



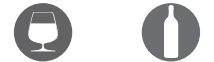
**SAGARDI**  
Cocineros Vascos

# DESSERTS

# DESSERT WINES and LIQUEURS

Candied <b>strawberries</b> with black pepper with cream ice cream. . .	\$ 940
<b>"Goxua"</b> , festive Basque dessert . . . . .	\$ 880
Classic <b>rice</b> with <b>milk</b> . . . . .	\$ 720
Sagardoz <b>truffles</b> . . . . .	\$ 880
<b>Basque cake</b> . . . . .	\$ 880
Homemade <b>ice cream</b> . . . . .	\$ 770
ask for our daily suggestions	
Grilled <b>pineapple</b> with lime ice cream . . . . .	\$ 940
Thin crust <b>apple pie</b> with Sagardoz . . . . .	\$ 880
Nougat <b>mousse</b> and <b>"tejas"</b> from Tolosa . . . . .	\$ 830
<b>"Torrija"</b> our bread, milk, sugar and cinnamon biscuit with ice cream	\$ 830
Selection of artisan <b>cheese</b> . . . . .	\$ 2.000

## DESSERT WINES



Rutini Encabezado. Malbec 100%, Fortificado . . . . .	\$ 4.700
Saint Felicien Doux. Semillon 100%, Botrytis cinérea . . . . .	\$ 3.800
Terrazas de los Andes Petit Manseng . . . . .	\$ 3.700
Zuccardi Soleria by Malamado . . . . .	\$ 850 . \$ 3.200

## LIQUEURS



Patxaran Laxoa . . . . .	\$ 950 . \$ 1.750
Orujo blanco Martín Codax . . . . .	\$ 1.100 \$ 1.900
Orujo de hierbas Martín Codax . . . . .	\$ 1.100 \$ 1.900
Grappa de Malbec DV Catena . . . . .	\$ 600 . \$ 850
Sambuca . . . . .	\$ 750 . \$ 1.380
Amaretto . . . . .	\$ 800 . \$ 1.200

## GIN TONIC

Gin tónico de Bombay . . . . .	\$ 1.000
Gin tónico de Tanqueray . . . . .	\$ 900
Gin tónico de Beefeater . . . . .	\$ 850

**Allergies:** Please notify a member of staff if you have any allergies or special dietary requirements

All prices include VAT  
Prices are in Argentine pesos