

## STARTERS

- "Bonito" belly and anchovy fillets from Getaria . . . 16 €  
**Red tuna** from the Açores  
 with "guindilla" peppers from Ibarra . . . . . 20 €  
**Prawn**<sup>3</sup> carpaccio with jus . . . . . 24 €
- Galician PREMIUM cured **beef** carpaccio . . . . . 16 €  
 Charcoal-roasted "**paté de campagne**" from Ibai . . 14 €
- Traditional grilled "**txistorra**" (Basque sausage) from Orio . 9 €  
**Iberian ham** croquettes . . . . . 12 €  
 Grilled "**morcilla**" (black pudding) from Biscay . . . . 12 €

Our **house-made bread**  
 with sourdough starter fermented for 48 hours. . . . 2,20 €

## SALADS

- Lettuce** with spring onions from  
 the vegetable gardens of Hernani . . . 4 € (½ portion) . 7 €  
 Idiazabal **cheese**, spinach and walnuts . . . . . 9 €



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

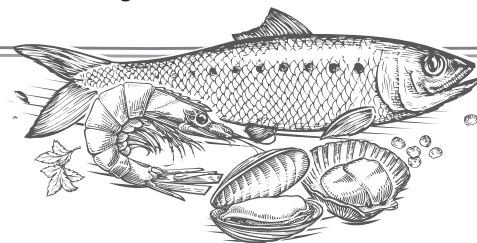
## SEASONAL PRODUCTS

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|--|---|
| Grilled hand peeled fresh Tudela's <b>asparagus</b> . . . . . 19 €   | Chargrilled Tudela <b>artichokes</b> with iberian ham . 16 €          |
| <b>Peas</b> with iberian pork jowl . . . . . 12 €  | Slightly marinated Hondarribia's <b>mackerel</b> . 12 €               |
| <b>Vegetable</b> from the gardens of Tudela<br>–Broad beans, green peas, artichoke and swiss chard– . 17 € | Basque fisherman-style<br><b>marmitako</b> (tuna stew) . . . . . 25 € |

## FROM OUR BASQUE GRILL

### FISH

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|--|---|
| <b>Hake</b> loin with clams . . . . . 26 €   | <b>Codfish</b> . . . . . 26 €   |
| Grilled <b>octopus</b> with potato purée<br>and seasonal vegetables . . . . . 26 € | <b>Red tuna</b> from the almadraba of Barbate<br>with "zurrukutuna". . . . . 26 € |



Straight from Basque ports and Matosinhos,  
 no intermediaries.

From the fishing boat to our grill

Ask us about the catch of the day

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|---|--|
| <b>Hake "cogote"</b> (recommended for 2) . . . . . 60 € | <b>Turbot</b> . . . . . 10 € / 100g    |
| <b>Monkfish</b> . . . . . 9 € / 100g                    | <b>Sea bream</b> . . . . . 11 € / 100g |

### MEAT

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| Iparralde <b>duck</b> magret<br>with cider apples . . . . . 18 € | <b>Beef sweetbreads</b> with artichokes. . . . . 28 €                          |
| Farmhouse <b>pork</b> ribs . . . . . 19 €                        | <b>Beef</b> tenderloin with ratatouille<br>and "crystal" peppers. . . . . 30 € |

At SAGARDI  
 Cocineros Vascos  
 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, insuring that all of our beef is at the height of  
 its flavour. Upon contact with the oak wood-fired grill,

## TXULETON

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.

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|--|--|
| <b>Matured beef</b> . . . . . 6,50 € / 100g<br>Portion per person approx: 32 € | <b>PREMIUM matured beef</b> (min. 4 weeks). . 11 € / 100g<br>Portion per person approx: 44 € |
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## GRANDMA'S home cooking

- Donostia style **seafood** soup . . . . . 19 €  
 "Roxario" ciderhouse style **codfish** omelette . . . . . 15 €  
 Fresh **anchovy** omelette . . . . . 12 €  
 Steamed **clams** in green sauce  
 from Ria Formosa -Algarve- . . . . . 18 €  
 Brown crab "**txangurro**" San Sebastian style . . . . 24 €  
 Pan-fried **codfish** in the style of Zapiain ciderhouse . 22 €  
**Hake** breaded and fried . . . . . 24 €  
**"Txipirones"** (baby squid) in their ink . . . . . 26 €  
 Beef **steak tartare** . . . . . 20 €  
**Tripe and snout** Rioja style . . . . . 18 €  
 "Manitas de cordero" braised suckling  
**lamb trotters** with Espelette peppers . . . . . 22 €  
**Mature oxtail** stewed Rioja Alavesa style . . . . . 24 €

## SIDE DISHES

- Lettuce** with spring onions from the vegetable gardens of Hernani  
 4 € (½ portion) . . 7 €  
 Tolosa style roasted "piquillo" **peppers** . . . . . 14 €  
 Sagardi-style **potato** wedges . . . . . 6,50 €

### 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

All prices include VAT



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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  
**salt cod** 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*

— 50 € —

PRICE PER PERSON / MINIMUM 2 PEOPLE  
DRINKS ARE NOT INCLUDED IN THE MENU PRICE



**SAGARDI**  
Cozinheiros Bascos

# 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 (Orexa, 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" and "cigarrillos" from Tolosa (traditional butter and almond biscuits)	7 €
Truffles with a hint of Sagardoz liqueur . . . . .	7 €
Sagardi-style cuajada (curd) . . . . .	7 €
Rice pudding . . . . .	7 €
Goxua, the festive Basque dessert . . . . .	7 €
Sauteed strawberries with Txakoli syrup and sheep's milk yoghurt ice cream . . . . .	7 €
Chocolate!!! . . . . .	8 €
Thin crust apple pie with Sagardoz . . . . .	8 €
Cheesecake made with milk from latxa sheep . . . . .	10 €

## DESSERT WINES



Bixi Goxo sidra de postre by Zapiain . . . . .	3 €
Arima by Gorka Izagirre . . . . .	4 €
Urezti vendimia tardía by Itsas Mendi . . . . .	5 €
Late Harvest by Astobiza. . . . .	5 €
Moscatel vendimia tardía by Ochoa . . . . .	4 €
Six Grapes by Graham's . . . . .	4 €

## BASQUE LIQUEURS



Patxaran Baines . . . . .	4 €.	6 €
Patxaran Baines Oro . . . . .	6 €.	8 €
Aguardiente de txakoli Lamin Ura Talai Berri. . . . .	5 €.	10 €
Aguardiente de hierbas Izarra verde . . . . .	4 €.	8 €
Aguardiente de hierbas Izarra amarillo. . . . .	4 €.	8 €
Licor de Sagardoz Zapiain . . . . .	4 €.	8 €
Sagardoz Reserva Zapiain . . . . .	5 €.	10 €

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

All prices include VAT