

STARTERS

- White tuna** belly with anchovy fillets from Getaria . . . 16 €
- Red tuna** tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra 21 €
- Prawn³** 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

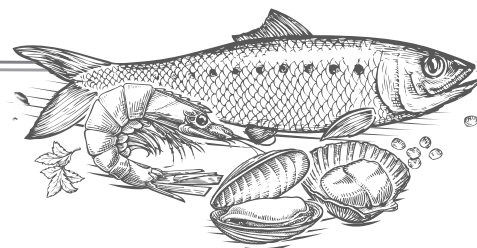
SEASONAL PRODUCTS

- "New" Tolosa **black beans** with garnish . . . 23 €
—straight from the Goikoetxe Farmhouse, Hernialde—
- Roasted and hand-peeled fresh red "piquillo" **peppers** 17 €
- Dark cebs** sautéed with free-range egg yolk. . . 24 €
- Cod** fillet with clams and wild mushrooms. . . 24 €
- Autumn garden **vegetables**. 17 €

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** 9 € / 100g

our MEAT dishes

- Duck breast** from Iparralde with cider apples 18 €
- Farmhouse **pork** ribs 22 €
- Beef sweetbreads** with roasted tomatoes. . . 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.

"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 €
- Donostia style "**txangurro**" (oven baked stuffed crab) . . . 26 €
- 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** in Biscay sauce 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 €
- Roasted and hand-peeled fresh red "piquillo" **peppers** 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



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 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 1200m 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 €
Clementine mandarin in txakoli syrup with sheep's milk yoghurt 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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