

STARTERS

- "Bonito" belly and anchovy fillets from Getaria . . . 16 €
Red tuna tartare
 with "guindilla" peppers from Ibarra 19 €
Prawn³ carpaccio with jus 24 €
- "Rubia gallega" matured beef **ham** PREMIUM. 14 €
 Charcoal- roasted **paté** de campagne from Ibai . . . 12 €
- Traditional grilled "**txistorra**" (Basque sausage) from Orio . 8 €
 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 . . 4 € (1/2 portion) . 7 €
 Idiazabal **cheese**, spinach and walnuts 9 €
Lettuce hearts with Getaria anchovies 14 €



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

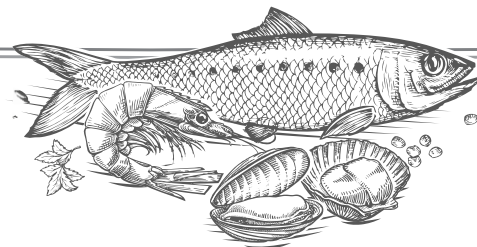
SEASONAL PRODUCTS

- | | |
|--|--|
| Fresh and fried
Ibarra peppers 6 € | Slightly marinated mackerel
from Hondarribia's Harbour 12 € |
| Farmhouse tomatoes from our garden 9 € | Marmitako stew with bonito
in the style of the Basque fishermen 24 € |
| —ask about our daily varieties— | |

FROM OUR BASQUE GRILL

FISH

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|--|---|
| Red shrimp from the Dénia docks 28 € | Codfish 26 € |
| Hake loin from Pasaia with clams 26 € | Bonito from Hondarribia with tomato . . . 24 € |
| | —fishing boat Itsas Lagunak— |



Straight from Basque ports,
 no intermediaries.
 From the fishing boat to our grill

Ask us about the catch of the day

- | | |
|---|--|
| Hake "cogote" (recommended for 2) 60 € | Turbot 9 € / 100g |
| Monkfish 8 € / 100g | Sea bream 12 € / 100g |

MEAT

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| Ipparalde duck magret with cider apples. . 18 € | Beef sweetbreads with roasted tomatoes . . . 28 € |
| Farmhouse pork ribs 19 € | Mature-beef sirloin
with pisto and Ibarra peppers 28 € |

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.

Imanol Jaca, SAGARDI'S Butcher / Txogitxu

- | | |
|--|---|
| Matured beef 6 € / 100g | "Rubia gallega" matured beef 11 € / 100g |
| Portion per person approx: 24 € | Portion per person approx: 44 € (subject to availability) |

GRANDMA'S home cooking

- Donostia style **seafood** soup 16 €
 "Roxario" ciderhouse style **codfish** omelette 14 €
 Daily fresh **anchovy** omelette 12 €
 Steamed **clams** in green sauce 18 €
 Donostia style "**txangurro**" (crab stew) 24 €
 Fresh **anchovies** of the day "bermeana" style 15 €
 Pan-fried **codfish** in the style of Zapiain ciderhouse . 21 €
Hake breaded and fried 24 €
"Txipirones" (baby squid) in their ink 26 €
 Beef **steak tartare** 18 €
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
 4 € (1/2 portion) . . 7 €
 Fresh and fried Ibarra **peppers**
 6 €
 Tolosa style roasted "piquillo" **peppers**
 7 €
 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