

The restaurant is AVAILABLE
for special events, private parties or meetings

TOTAL OR PARTIAL exclusive use of the restaurant

SPECIAL MENUS for groups

COCKTAIL BAR service

Please feel free to ask us about our conditions

OPENING HOURS

“PINTXOS” BAR

Sunday to Thursday from 11:00h to 00:30h
(Friday, Saturday and days preceding holidays until 01:00h)

RESTAURANT

Monday to Sunday from 13:00h to 00:00h

ROOFTOP, COCKTAIL BAR

Monday to Sunday from 18:00h to 02:00h



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100%
ORIGIN, IDENTITY
AND COMMITMENT



APPETIZERS

FROM THE FISH MARKET

Oysters from Ensenada

Kumamoto (6 units) 260 \$ (12 units) 520 \$

Kumiai (6 units) 260 \$ (12 units) 520 \$

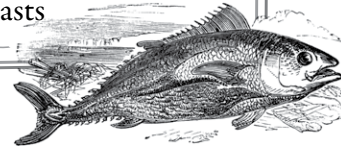
Yellowfin tuna tartare

with green Ibarra chilli peppers (120gr) 280 \$

Barracuda "tiradito" with fish smoked on our grill (120gr) 240 \$

Cold crab "txangurro" (120gr) 250 \$

Our fish and seafood is delivered daily
from the Mexican coasts



FROM THE CHARCUTERIE

Free-range premium Iberian cured ham

D.O Extremadura (80gr) 650 \$

Beef ham matured "rubia Gallega" cow (80gr) 420 \$

Assortment of Iberian cold cuts (80gr) 420 \$

FROM THE KITCHEN

Charcoal-roasted Ibai paté de campagne (110gr) 180 \$

Artisanal "txistorra" (basque sausage) (120gr) 140 \$

Croquettes with baby squid in its ink (6 units) 150 \$

Iberian ham croquettes (6 units) 180 \$

WITH OUR ORGANIC EGGS

Cod tortilla, "Roxario" style 240 \$

Potato tortilla 180 \$

Chorizo "stained" tortilla 210 \$

Fried eggs with elvers 890 \$

By tradition, our "tortillas" are served juicy and creamy,
to be eaten with a spoon

Our artisan sourdough bread 50h. (200 gr)

Master baker Joan Bagur (price per person) 45 \$

Allergies: Please notify a member of the 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

SPOON DISHES OF THE DAY

MONDAY: Lentils stewed with "txistorra" and Iberian pancetta 250 \$

TUESDAY: Creamy rice with clams 250 \$

WEDNESDAY: Tuna "marmitako" 250 \$

THURSDAY: Fish paella and firewood-roasted crab 250 \$

FRIDAY: Easter vigil chickpeas with cod and spinach 250 \$

FROM THE BASQUE GRILL

FISH

Cod with "ajoarriero" (200gr) 420 \$

Grouper loin with clams (200gr) 380 \$

Yellowfin tuna with "piperrada" (200gr) ... 420 \$

Wild fish Donostia-style 85 \$ / 100 gr.

Approximate portion per person: 350 \$

Ask about our daily specials

MEATS

Duck magret with cider apple (200gr) ... 380 \$

Grilled beef sweetbreads
with roasted tomatoes (200gr) 240 \$

Tenderloin of cured beef meat

with wood-roasted peppers (200gr) 460 \$

"TXULETON"

At Sagardi Cocineros Vascos we prepare the "txuleton" that the grills of Basque barbecues have perfected

of the course of many years. We choose our meat from the best herds from the Mexican dairy areas, using cows of at least six years of age, ensuring that all of our beef is at the height of its flavor. Upon contact with the oak wood-fired grill, this

incredible tasting meat comes to life with its uniquely clean and distinctive flavors 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, this is an honest, natural, top quality product.

Imanol Jaca,
Butcher for SAGARDI / Txogitxu

"Txuleton de vaca"
matured beef 140 \$ / 100 gr.

Approximate portion per person: 400 \$

SALADS

Idiazábal cheese, spinach and nuts

with raisin vinaigrette 170 \$

Tomatoes in their juices 160 \$

GRANDMA'S HOME COOKING

Donostia-style fish soup 290 \$

Baked "txangurro" like in Hondarribia (200gr) 320 \$

Basque-style cod pil-pil (200gr) 420 \$

Biscay-style codfish (200gr) 420 \$

Cod "kokotxas" pil-pil (160gr) 350 \$

Braised suckling lamb trotters in Biscay sauce (250gr) . 340 \$

"Callos" Rioja-style stewed tripe with chorizo (350gr) ... 340 \$

Roasted suckling lamb (350gr) 480 \$

"Rabo de buey" braised oxtail (400gr) 450 \$

SIDE DISHES

Lettuce and spring onions 80 \$

Wood-roasted, hand-peeled peppers 120 \$

Gernika peppers 120 \$

Our homemade Sagardi style potatoes 80 \$

VEGETARIANS

Ask our chef
We prepare lots of off-the-menu dishes

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. Prices are in local currency.
Payment accepted in credit and debit card, VISA, MASTERCARD and/or AMEX