

ASTIGARRAGA MENU

PRICE PER PERSON: 48€

7% v.a.t not included

Appetizer

Fried “txistorra” (sausage)

Starters

Cod omelette “Roxario” style

Fried “cider” cod (or as in Zapiain)

Main course

T-bone steak (350g. per person)

Dessert

Basque artisan cheese tasting

Drinks

**Zapiain '07 cider -Astigarraga, Guipúzcoa-
Etxeita '07 red wine -D.O.C. Rioja-**


Mineral water

Coffee

Bread

This menu, following the traditional style of the Basque Cider Bars, is served at the center of the table for all those seated at the table share.

THIS MENÚ: does not include other wines _ is effective until the next change of season
RESERVATIONS: 902 520 522 _ reservas@sagardi.com _ www.sagardi.com



"ASTIGARRAGA EN VIVO"

PRICE PER PERSON: 60€

7% v.a.t not included

Appetizer

-standing up next to the "kupela" with an explanation of cider origin and service-

3 "Pintxos" and Sidra

Gilda (Cantabric anchovie, sweet red pepper from Ibarra and olive)

Lardina (prawns with bacon and cheese)

Fried "txistorra" (sausage)

Starters

Cod omelette "Roxario" style

Fried "cider" cod (or as in Zapiain)

Main course

T-bone steak (350g. per person)

Dessert

Basque artisan cheese tasting

Drinks

Zapiain '07 cider -Astigarraga, Guipúzcoa-

Etxeita '07 red wine -D.O.C. Rioja-

Mineral water

Coffee


Bread

SCHEDULES for this service: 13:00 am and 20:00 pm

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SAGARDI.
Euskal Taberna

"KUPELA EN VIVO"

PRICE PER PERSON: 20€

7% v.a.t not included

ZAPIAIN CIDER TASTING "AL TXOXT" (Astigarraga, Guipúzcoa)

Standing up next to the "kupela" with an explanation of cider origin and service

ACCOMPAINED WITH "PINTXOS"

Tasting of 5 "pintxos" (3 cold and 2 hot)

SCHEDULES:

From 11:00 to 13:00h. - From 18:00h to 20:00h

ESTIMATED DURATION:

40 minutes

MINIMUM GROUP:


10 person

CHOICE OF "PINTXOS":

There is the possibility to choose the "pintxos" previously

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GERNIKA MENU

PRICE PER PERSON: 47€

7% v.a.t not included

Appetizer

Fried “txistorra” (sausage)

Starters

“Bellota” Iberian ham -d.o. Dehesa de Extremadura-

Tudela lettuce hearts with bonito tuna belly

Alava black pudding with peppers

Main course

Beef cheek grilled

Dessert

Cheese Cake

Drinks

Zapiain '07 cider -Astigarraga, Guipúzcoa-

Etxeita '07 red wine -D.O.C. Rioja-

Mineral water

Coffee

Bread

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GETARIA MENU

PRICE PER PERSON: 48€

7% v.a.t not included

Appetizer

Getaria anchovies with olive oil

Starters

Tudela lettuce hearts with bonito tuna belly

Home-made cod croquettes

Main course

Grilled monkfish

Dessert

Basque Country cake

Drinks

Zapiain '07 cider -Astigarraga, Guipúzcoa-
Etxeita '07 red wine -D.O.C. Rioja-

Mineral water

Coffee

Bread

This menu, following the traditional style of the Basque Cider Bars, is served at the center of the table for all those seated at the table share.

TOLOSA MENU

PRICE PER PERSON: 50€

7% v.a.t not included

-SEASON: from the end of October until the end of April -

Appetizer

Fried “txistorra” (sausage)

Starter

New season’s kidney beans from Tolosa with garnishing

Main course

T-bone steak (350g. per person)

Dessert

Thin apple pie with Sagardoz

Drinks

**Zapiain '07 cider -Astigarraga, Guipúzcoa-
Etxeita '07 red wine -D.O.C. Rioja-**

Mineral water

Coffee

Bread