

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

Monday to Sunday from 11.00 h to 00.00 h  
Friday and Saturday until 00.30h

### RESTAURANT

Monday to Saturday from  
13.00 h to 16.00 h and from 20.00 h to 00.00 h  
Sundays uninterrupted service from 13.00 h to 00.00 h



Humberto 1º, 319 San Telmo · CP 1103 ACG - C.A. BUENOS AIRES  
Reservations: 011 - 4361 2538 · [www.sagardi.com.ar](http://www.sagardi.com.ar) · [reservas@sagardi.com.ar](mailto:reservas@sagardi.com.ar)



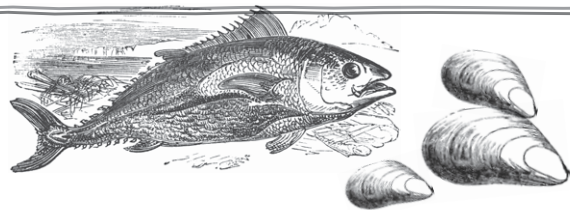
100%  
ORIGIN, IDENTITY  
AND COMMITMENT



## APPETIZERS

- Traditional **"paté de campagne"**  
with onion compote . . . . . \$ 210
- Orio-style fried **"txistorra"** (sausage) . . . . . \$ 190
- Grilled **"morcilla"** (black pudding)  
with confit peppers . . . . . \$ 170
- Our cured **ham** . . . . . \$ 250
- Garlic-fried **prawn** . . . . . \$ 350
- Iberian ham** croquettes . . . . . \$ 270

*All our fish and seafood is delivered fresh  
from the fishermen's boats*



## SALADS

- Lettuce** salad with spring onions . . . . . \$ 170
- Green salad** with cheese, nuts  
and raisin vinaigrette . . . . . \$ 280
- Shrimp, mussels and octopus **cocktail** . . . . . \$ 370



*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

Couvert 70 \$ per person  
All prices include VAT

## SEASONAL PRODUCTS

- Salad with tempered **mushrooms**  
and dry fruits . . . . . \$ 280
- Roast, hand-peeled,  
sweet red **peppers** . . . . . \$ 190
- Grilled **"beltza"** mushrooms  
with quail eggs . . . . . \$ 250

- Pumpkin** cream, pancetta  
and croûtons . . . . . \$ 200
- Stewed **cod** with mushroom . . . . . \$ 330
- Grilled **"txipirones"** (baby squid)  
with black rice . . . . . \$ 360

## FROM OUR BASQUE GRILL

### our FISH dishes

- Mar del Plata **fish** Donostiarra-style  
(for 2 persons / price for 2 persons) . . . . . \$ 860
- Ask about our daily specials
- Pink **salmon** and wild asparagus . . . . . \$ 450

- Grilled **octopus** with "papas arrugás" potatoes  
and green "mojo" sauce . . . . . \$ 510
- White-**salmon** fillet  
with baked potatoes and roast peppers . . \$ 360

### our MEAT dishes

- Beef** sweetbreads  
with confit tomatoes . . . . . \$ 450
- Skirt steak** with sliced potatoes . . . . . \$ 465

- Charcoal-grilled **tenderloin**,  
green peppers and Sagardi style potatoes . . \$ 475
- Farmhouse **pork** ribs. . . . . \$ 390

## 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 of age, ensuring that all of our beef is at the height of its flavour.

- Matured beef**,  
the SAGARDI emblem . . . . . \$ 115 / 100gr

Upon contact with the oak wood-fired grill, this incredibly 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 taste of this aged beef. In short, it is an honest, natural, top quality product.

Imanol Jaca, SAGARDI'S Butcher / Txogitxu

Portion per person approx: \$ 575

## GRANDMA'S home cooking

- "Piquillo" **peppers** stuffed with ossobuco . . . . . \$ 375
- Salted cod** omelette "Roxario" style . . . . . \$ 290
- Irati-style **trout** . . . . . \$ 390
- Club Ranero **salted cod** . . . . . \$ 445
- Cider house-style fried **salted cod** . . . . . \$ 410
- Baby squid** in their ink . . . . . \$ 395
- Veal** tripe Biscay-style . . . . . \$ 285
- Beef** jowl with Valle de Uco Malbec . . . . . \$ 330
- Old-fashion **beef** tail stew . . . . . \$ 375
- Confit **suckling lamb** shoulder . . . . . \$ 450

## SIDE DISHES

- Lettuce** salad with spring onions  
\$ 170
- Roast, hand-peeled, sweet red **peppers**  
\$ 190
- Sagardi-style **fries**  
\$ 170

### VEGETARIAN DISHES

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