

STARTERS

RAW

- "Spéciale de Claire" oysters
from Marennes-Oléron 6 units 30 € . . 1 dozen 55 €
- Chipotle red **tuna** toast 26 €
- Red **tuna** tartare from the almadraba of Barbate
with "guindilla" peppers from Ibarra 26 €
- Wild **sea bass** ceviche 26 €
- Red shrimp** from the Barceloneta docks in Carpaccio 28 €
- Karmelo Toja XL **anchovies** —12 units— 28 €

SEAFOOD

- Galician **fine clams**, sautéed or with green sauce 36 €
- Razor clams** from Delta de l'Ebre 26 €
- Mussels** "à la marinere" style 19 €
- Barceloneta market **prawns** 26 €
- Red shrimp** from the Barceloneta docks 30 € /100g
- Sautéed **crayfish** 24 €
- Donostia style **txangurro** (oven-baked stuffed crab) 28 €

to SHARE

- Iberian ham** 100% "bellota" D.O. Salamanca 34 €
- Chargrilled **baby leeks** from Zarautz. 14 €
- Winter salad** with Idiazabal cheese and walnuts 16 €
- Matured beef** steak tartare 26 €
- Galician PREMIUM **cured beef** carpaccio. 24 €
- Grilled fresh **artichokes** with Iberian ham 16 €
- Grilled seasonal **vegetables** 22 €
- "Roxario" ciderhouse style **codfish** omelette 14 €
- Iberian ham** croquettes 18 €
- Mushroom** croquettes 18 €
- Cod** fritters with romesco sauce 18 €
- Fried **whitebait** from the Barceloneta docks 22 €
- Squid** from the Barceloneta fish market,
Andalusian style. 26 €
- Traditional "**txistorra**" (Basque sausage) from Orío 14 €
- Our home-made sourdough **bread**
—48 hours fermentation— (price per person) 3,20 €
- "**Coca**" crunchy flat bread from Folgueroles with tomato and olive oil . 5 €

Allergies: Please notify a member of staff if you have any allergies or special dietary requirements

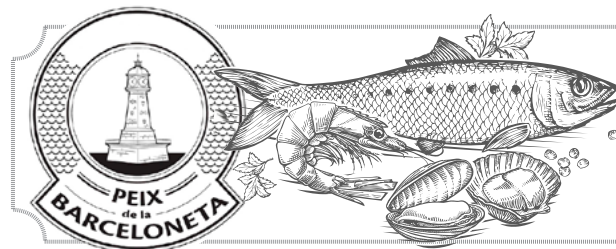
Anisakis: In accordance with current health regulations, all fish intended for raw consumption has been properly frozen before serving

from the GRILL

FISH

- Grilled **cod** with Vizcaína sauce. 28 €
- Grilled **octopus** with seasonal vegetables 26 €
- Almadraba bluefin **tuna**
with leeks 34 €
- Monkfish** 10 € /100gr
- Wild **turbot** 11 € /100gr
- Sea bream** 14 € /100gr

Ask us about the catch of the day



Directly from our fishermen
and the ports of Barcelona and Hondarribia
— The Itsas Lagunak fishing vessel —

MEAT

- Grilled **duck** breast with cider apples 28 €
- Grilled Farmhouse "**Duroc pork**" ribs 28 €
- Beef sweetbreads** with grilled vegetables 28 €
- Mature-beef** sirloin with foie 42 €

TXULETON

At 1881 by Sagardi 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 grill, this incredible

Matured beef 8 € /100g
1000 - 1300g

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.

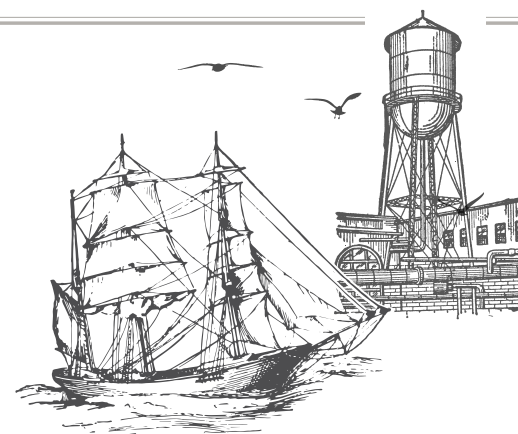
PREMIUM matured beef 12 € /100g
(min. 4 weeks)

Our history

In 1881 began the construction project of the former General Stores, following the British style that was established in all ports worldwide. From Liverpool's port to Puerto Madero, in Buenos Aires, to this treasure, people have been joined by history and culture.

Today, at the top of the Museum which explains the History of Catalonia, Grupo SAGARDI turns this space into a place of gastronomy, sensibility and emotion.

Because the gastronomy also explains who we are...



RICE & Seafood stews

- Donostia-style seafood **soup** 24 €
- Pochas** with red tuna 28 €
- "Brut" **calamari** rice (minimum 2 people*) 32 €
- "Del senyoret" rice (minimum 2 people*) 32 €
- Creamy rice with red **shrimp** 32 €
- Rice with **vegetables** 26 €
- Creamy rice with **lobster** (minimum 2 people*) 42 €

*Price per person

We only cook bomba and marisma varietal rice,
grown on Buda Island in the Natural Park of the Ebro Delta

SIDE DISHES

- Lettuce** and spring onions from our garden 4,50 € (½ portion) . 8 €
- Twice-cooked **potato** wedges 7 €
- Chargrilled **baby leeks** from Zarautz. 14 €
- Tolosa-style "piquillo" **peppers** 14 €

All our vegetables are ecologically
farmed in our own gardens

VEGETARIAN DISHES
Ask our chef

FOR THE "TXIKIS" & GROUPS
Ask our staff about our menus

VAT included at the current rate

DESSERTS

DESSERT WINES and LIQUEURS

Aralar mountain cheese (subject to availability)	18 €
Raw Latxa ewe's milk cheese, pasture-raised, aged for one year	
Made at 1,000 m by shepherds Jon and Martina	
Chocolate truffles	8 €
Catalan crème brûlée	8 €
Rice pudding	9 €
Pineapple Pierre Hermé's recipeé with vanilla ice cream	10 €
Spanish-American style baba au rhum	10 €
Thin crust apple pie with chantilly ice cream	12 €
Chocolate!!!	12 €
Sheep milk cheese cake with blueberry coulis	12 €

DESSERT WINES



Martín Faixó Perafita Garnatxa Dolça	6 €
Capçanes Carratell Ranci	4 €
Urezi vendimia tardia de Itsas Mendi	9,50 €
Six Grapes de Graham's	8 €
Zapiain, Bixi Goxo	7,50 €

LIQUORS AND SPIRITS



Ratafia Russet	3,50 € . . .	5 €
Marc de Gramona	6 € . . .	8 €
Patxaran Baines Oro	5,50 € . .	8,50 €
Aguardiente de txakoli Lamin Ura Talai Berri.	7 € . . .	11 €
Aguardiente de hierbas Izarra verde	6 € . . .	10 €
Aguardiente de hierbas Izarra amarillo.	6 € . . .	10 €

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All prices include VAT