



STARTERS

STEAK TARTARE19€
- Beef steak tartare with a smooth texture and powerful flavor	
TUNA TATAKI24€
- XL slices of tuna marinated in citrus fruits and a touch of sesame	
BEEF CROQUETTES16€
- 8 units of creamy croquettes filled with beef	
MIXED CROQUETTES17€
9 creamy octopus, beef and squid croquettes	
TABLE 3 CURRY FOODS OF THE WORLD28 €
- León cured meat, Angus cured meat and Wagyu cured meat	
IBERIAN TABLE22€
- 50% Iberian acorn-fed ham, Iberian morcón, Iberian loin and Iberian salchichón	
VARIEGATED17€
- 6 units of grilled Zamburiñas in garlic oil.	
PICANHA CARPACCIO19€
- 100 grams of matured picanha and slices of local cheese	
SANTOÑA ANCHOVIES28€
- 14 anchovies won the award for best anchovy 2023 "The Queen of the Cantabrian Sea"	
SPICY MUSSELS IN SAUCE16€
- Grilled tiger mussels in spicy tomato and garlic sauce	

Kitchen hours from 1:00 p.m. to 3:30 p.m. (last time to sit down), you can use the dining room until 6:30 p.m., except on Saturdays when there is an afternoon service until 8:30 p.m. In the afternoons, kitchen hours from 8:30 p.m. to 11:00 p.m. (last time to sit down) and you can use the dining room until 1:00 a.m. except on Saturdays at 2:30 a.m.



SALADS

TOMATO SALAD17€

- Seasonal tomato with its delicious tartar and olive aroma

TUNA BELLY AND PIQUILLO PEPPER SALAD19€

- Bonito belly with pickled onion, pico de gallo and prepared pepper.

DTLV MIXED SALAD16€

- Micromixed salad with tuna, anchovy olives, egg and delicious seasonal tomato

WARM COD SALAD20€

- Micromixed lettuce and oak with cod confit in its pil pil and seasonal tomato

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MEATS (1)

AGED BEEF TENDERLOIN26€

- 250g, exceptional grilled sirloin medallion with its garnish

ENTRECOTE AGED FOR 30 DAYS23€

- 250 grams of dry-aged entrecote, with a flavor and texture unrecognizable in a piece like this. Includes garnish.

WAGYU BEEF CHEEK26€

- 180 grams of Wagyu beef cheek cooked at a slow temperature and flambéed with cognac. A rare delicacy.

LOTUS RIB22€

- 200 grams of spiced Iberian ribs cooked at low temperature with charcoal smoke and in a light lotus and barbecue sauce

ROASTED IBERIAN RIB18€

- Grilled Iberian ribs with fries and green peppers. Approx. 500 g.

SHOULDER OF LAMB24€

- Individual 600g roast shoulder with baked potatoes.

PICANHA AGED FOR 30 DAYS18€

- Aged beef picanha with fries and green peppers

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MEATS (2)

GRILLED IBERIAN SECRET18€

Iberian secret with potatoes and green pepper

GRILLED STEAK CIDER HOUSE49€/KG

- T-bone steak aged for at least 25 days, grilled with potatoes and peppers.

DELUXE STEAK66€/KG

- Txuleton with an intense and pleasant flavor, with chips and peppers.

T-BONE WITH GARNISH69€/KG

- Txuleton with a very special cut, combining the tenderness of sirloin and the power of entrecote. Served with potatoes and peppers

ANGUS STEAK98€/KG

- This special Scottish breed will give you an intense flavor and white fat. Served with fries and peppers.

MATURED BEEF STEAK112€/KG

- Firm texture, dry-aged for over 90 days. A delight for the most discerning palates. Served with fries and peppers.

WAGYU STEAK139€/KG

- This famous Japanese breed will give you exceptional marbling and unprecedented tenderness. Served with potatoes and peppers.

SPECIALISTS IN GOAT AND LAMB

(Upon request 72 hours)

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FISH



GRILLED OCTOPUS28€

XXL Galician octopus leg grilled with sautéed bell peppers

GALICIAN-STYLE OCTOPUS26€

XXL Galician octopus leg on boiled potato and paprika from La Vera

XXL SQUIDS TO TASTE25€

Choose from its own ink or with onions.

BAKALAO A SU24€

Choose between Bizkaina or pil pil. Seasoned with baked potato and garlic salt.

GRILLED BEGIHANDI.24€

Braised begihandi with pickled onions and black ink dots.

FISH OF THE DAY.S/P

We receive fresh fish daily. Ask our wait staff about sizes and prices.

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DESSERTS



TORRIJA WILL7,5€

Delight made from brioche bread soaked in coconut milk and vanilla essence,
We completed it with ice cream.

BROWNIE7,5€

80% pure chocolate pearls with lotus and walnut ice cream

CHEESECAKE7,5€

100% Burrata with red fruit ganache

TYPICAL TASTE7,5€

Pastry cream with vanilla pod pulp and lemon sponge cake

ICE CREAM7,5€

choose between lemon, mandarin, or green apple

BASQUE PICNIC TABLE7.5€

Centuries-old recipe based on crispy puff pastry and custard

ASSORTED ICE CREAMS7.5€

3 scoops of homemade ice cream

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MENU

TRADITIONAL CIDER HOUSE TASTING

**CHORIZO WITH CIDER, COD OMELETTE
ALAO AL PIL PIL AND AGED PICANHA WITH POTATOES, TYPICAL
DESSERT, CHEESE WITH QUINCE, BREAD, WATER AND 1/2 OF WINE
VERDEJO OR CIDER**

35€

**THIS MENU IS SERVED ALL AT ONCE ON A HOT CLAY PLATE
ONLY MONDAY TO FRIDAY AT NOON (INQUIRE ABOUT EVENINGS)**

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944 024 352

MENU CANTABRIAN

**CRISPY POTATO CROQUETTES, PRAWN SKEWER, SCALLOPS AND GRILLED
FISH FOR 2 MIX OF HOUSE DESSERTS TO SHARE.
BREAD, WATER AND A BOTTLE OF VERDEJO**

39€

**PRICE PER PERSON MINIMUM 2 PEOPLE.
VALID ONLY FROM THURSDAY TO SUNDAY.**

PRODUCTS MAY VARY WITHOUT PRIOR NOTICE, ALWAYS FOR ANOTHER OF EQUIVALENT PRICE.

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MENU TRADITIONAL CIDER HOUSE

CHORIZO WITH CIDER, COD OMELETTE
WITH PIL PIL AND STEAK GARNISHED WITH TYPICAL DESSERT, T
AND UNLIMITED BEER*

55€

€49 PER NIGHT

X000TX

*UNLIMITED UNTIL 5:00 P.M. AT NOON AND UNTIL MIDNIGHT AT NIGHT

ALL OUR MENUS ARE PRICED PER PERSON. AND IF THERE IS TXOTX, THEY ARE FOR A FULL TABLE.

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MENU CARNIVOROUS

CREOLES, SAUSAGES, CHISTORRA, RIBS, BACON, CHURRASCO, SECRETO, PICAÑA, BLACK PUDDING THIS MENU IS SERVED ALL AT ONCE ON A HOT CLAY PLATE CHEESE WITH QUINCE BREAD, WATER UNLIMITED BEER OR UNLIMITED CHOCOLATE*

55€

€49 PER NIGHT

X000TX

*** ELTXOTX AND UNLIMITED BEER CLOSSES AT 5:00 PM IN THE AFTERNOON AND 12:00 AM AT NIGHT
ALL OUR MENUS ARE PRICED PER PERSON. AND IF THERE IS TXOTX, THEY ARE FOR A FULL TABLE.
THIS MENU MUST BE BOOKED AT LEAST 48 HOURS IN ADVANCE.
THE MENU MAY VARY IN TERMS OF MEAT DEPENDING ON AVAILABILITY OF THE DAY.**

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MENU PAELLA

**MO TOMATO WITH ITS TARTAR, GRILLED SCALLOPS AND
CROQUETTES, CHEF'S PAELLA.
TING OF HOMEMADE DESSERTS, BREAD, WATER, UNLIM
BEER OR UNLIMITED TXOTX***

55€

X000TX

*** ELTXOTX AND UNLIMITED BEER CLOSSES AT 5:00 PM IN THE AFTERNOON AND 12:00 AM AT NIGHT
ALL OUR MENUS ARE PRICED PER PERSON. AND IF THERE IS TXOTX, THEY ARE FOR A FULL TABLE.
THIS MENU MUST BE BOOKED AT LEAST 48 HOURS IN ADVANCE.**

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MENU SEAFOOD

**US-STYLE CLAMS, SCALPEL SAUCE, OXANGURRO, PRAWN
RIMPS, LOBSTER, CRAWFISH AND NECORAS, A MIX OF HO
DESSERTS TO SHARE.
BREAD, WATER AND A BOTTLE OF TXAKOLI OR ALBARIÑ**

150€

**140€ PER NIGHT
PRICE FOR 2 PEOPLE**

**IN THIS CASE THE MENU IS PRICED FOR 2 PEOPLE.
THE RESERVATION MUST BE MADE AT LEAST 48 HOURS IN ADVANCE.
SEAFOOD PRODUCTS MAY VARY WITHOUT PRIOR NOTICE DEPENDING ON
DEPENDING ON AVAILABILITY AND SEASON, ALWAYS FOR ANOTHER OF EQUIVALENT PRICE**

**WWW.BILBAOSAGARDOTEGLI.COM TEL:
944 024 352**

AND YOU HAVE A PRIZE

EVERY MONTH WE RAFFLE OFF TWO SAGARDETEGI MENUS VALUED AT
€110 AMONG ALL THOSE WHO RATE US ON GOOGLE. SCAN THE QR CODE
AND GIVE US YOUR RATING.



TASTE THE BEST MEATS MATURED



NORTHERN
30 DAYS MATURATION

48€



**WAGYU
JAPANESE A5+**

139€



**GALICIAN
DELUXE**
40-60 DAYS MATURATION

66€



TBONE FRISONA
1/2 SIRLOIN 1/2 STEAK

69€



ANGUS IRISH
CERTIFICATE

98€



GALICIAN OX
90-120 DAYS MATURATION

112€

Price per kilo, includes homemade potatoes and peppers.
If the cut of the chop is of greater weight, it will be charged based on the weight



TXULETON SAGARDOTEGI



49 €/KILO
45€/KILO DE NOCHE

RAZA: FRISONA
MADURACIÓN: 25-40 DIAS
PESO RECOMENDADO: +1 KGS

NUESTRO TXULETON LO SERVIMOS CON PATATAS FRITAS NATURALES Y PIMIENTOS

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