

## “SIDRERIA”

A sidreria is the Spanish word for “SAGARDOTEGI”, which in Basque language translates as *sagar* "apple" and *ardo* "wine", yielding *sagardo* or "cider" and the suffix *tegi* which denotes a building where an activity takes place. The word thus translates as "cider house".

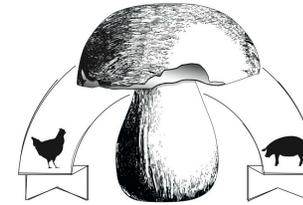
Our never-miss stop in the epicurean mecca of northern Spain is always a sidreria meal outside of San Sebastian in the heart of Spanish Basque country. Imagine driving through dark country roads and coming to a huge barnlike structure and opening the doors at 11 pm to find it filled with the roar of voices, the smell of charcoal, and the woody aroma of barrels of exquisite Spanish cider.

Spanish cider making dates back centuries - the more recent traditions surrounding the sagardotegis hail back to the time when buyers interested in purchasing cider from a particular maker would bring along food for the tasting as it is considered best when taken with a meal. This soon evolved into a gastronomical tradition and an essential pilgrimage for any food-lover visiting Spain.

In the most traditional sagardotegi, each guest, after having paid in the region of 25 euros, receives a glass and at various intervals a *txotx* is called. At this, everyone who wishes for cider gets up and heads to the lower section of the sagardotegi where the barrels are located. The large barrels, which are stored horizontally, have a small tap in the lid at about head-height. This is opened by the innkeeper or the first guest to reach the barrel and a thin stream of cider exits, which the guests catch with their glasses as low down as possible to aerate the cider. Each guest may drink as much cider as they like. In some slightly more modern versions, guests can pour their own from the huge barrels, being sure not to pour too much at a time, to drink quickly before the aeration created by pouring in a long stream is lost.

Apples are collected from the end of September onwards until the middle of November using the *kizkia*, a tool that resembles a stick with a nail in it. They are then scrapped (crushed) into pomace in the *matxaka* but without cracking the seeds as this would add a bitter taste. The pulp (*patsa*) is then transferred to a press and the must (*muztioa*) collected, processed and stored in barrels (usually oak or chesnut) to mature.

The earliest written records on cider making and drinking go back to the 11th and 12th century. Cider was also used by Basque whalers and fishermen on their long-distance trips to Greenland and Newfoundland in preference to water. Obviously.



## WELCOME TO SIDRERIA SUNDAY AT EDULIS RESTAURANT

*April 24, 2016*





## TXULETAS



*All steaks cooked rare-med rare over charcoal and applewood.*

*Approximately 700 g steak for 2 people.*

*All our beef is Prime Grade, and proudly sourced from Cumbrae's.*

### Dry Aged Ontario Striploin



## SIDRA

### Zapiain

*Astigarraga, Spain (6%)*

*Traditional Style Basque Cider – lightly effervescent, citrusy, sour, and crisp.*

*Pouring from a height, pour into your glass only  
what you can drink in one go to preserve the texture.*

*750ml \$25*



### West Avenue Private Edition “Edulis Sidra”

*Ontario (6.2%)*

*Made just for us here in Ontario in the style of a Basque cider – dry, funky, fabulous.*

*A really outstanding cider from the excellent West Avenue.*

*750 ml \$30*



### Coat Albret Cidre Bouché D'Artisan

*Brittany, France (5%)*

*Lively and rich with deep apple flavor. Just the right amount of funk!*

*1500 ml Magnum \$50    750 ml \$25*



### Gerard Maeyart “Poiré” Pear Cider

*Brittany, France (3%)*

*A beautiful medium-dry pear cider.*

*750 ml \$35*

## MENÚ

### Chorizo en Sidra

*House Made Chorizo cooked in Cider*



### Tortilla De Bacalao

*Spanish Omelette of Salt Cod and Onion*



### Kokotxas de Bacalao en Dos Preparaciones

*Grilled and Fried Fogo Island Cod Tongues*



### Txuleta a la Brasa

*Wood-Grilled Steak*

### Lechugas Ecológicos

*Organic Lettuces*



### Idiazabál con Nueces y Membrillo

*Idiazabal with Walnuts and Membrillo*



### Tejas

*Traditional Almond Tile Cookies*

***\$85 per person***