

Fresh fish from Santander market

Every morning we visit Santander market to see what our sailors have brought in and buy the best fish. It's like the stock market, if we are quick and lucky we'll buy the best fish. All our fish are served on a base of crunchy roast potato slices, roasted red pepper and seasonal vegetables.

— Deepwater fish

Merluza de 5 formas / Hake served five ways: fillet baked 20
in the oven served with or without crab sauce, steak in
sauce, grilled with garlic, in batter or the grilled tail for two.

El rape negro / Monkfish: grilled fillets, in batter, 22
breaded fillets or small bites with red garlic

San Martín / Grilled John Dory 26

— Fish-hook

Lubina al horno / roast sea bass 27

Dorada / roast sea bream 27

Machote / roast cantabrian local "sea bream" 27

Mero / Grilled or roast grouper 30

Besugo / Grilled or roast red seabream 30

— Rock fishes

Jargo / Local "jargo" grilled or roast similar to sea bream 22

Salmonete / Fried red mullets 22

Cuco frito o a la plancha / Fried or grilled gurnard 18

Cata de cuatro pescados / Four fish tasting 22

— Sandy flatfish

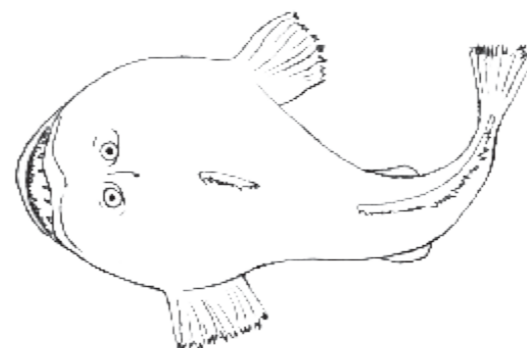
Lenguado / Grilled sole 28

Rodaballo / Grilled turbot 30

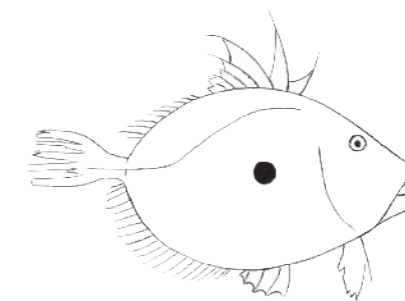
Raya / Stingray



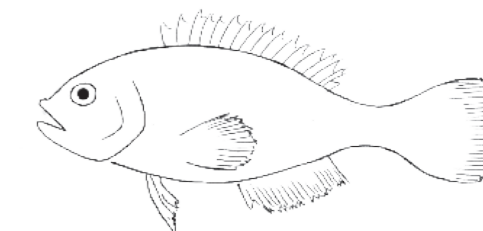
— Merluza, hake



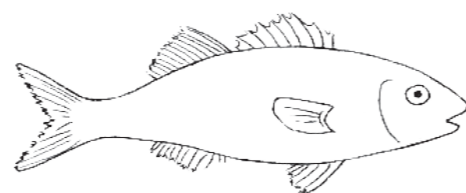
— El rape negro, monkfish



— San Martín, John Dory



— Mero, grouper



— Lubina, sea bass



— Machote, local sea bream



— Rey, red snapper



— Dorada, sea bream



— Jargo, jargo sea bream



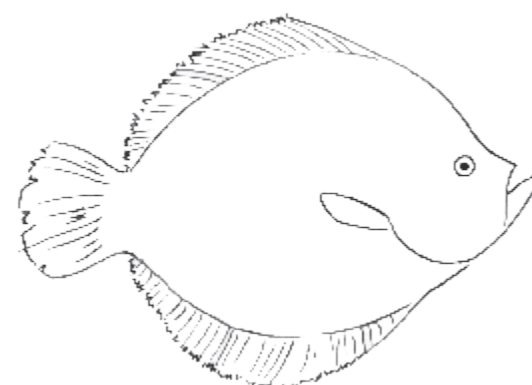
— Cabracho, scorpionfish



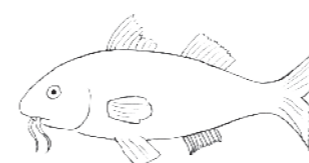
— Cóngrío, conger



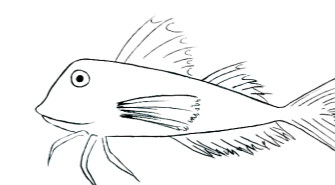
— Breca, Breca small rock fish



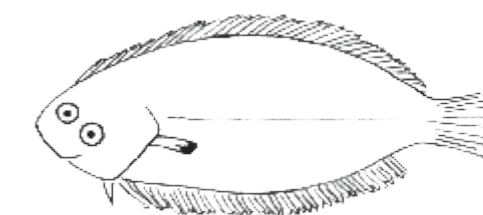
— Rodaballo, turbot



— Salmonete, red mullet



— Cuco, gurnard.



— Lenguado, sole

Fresh bites

Pastel autentico de cabracho / Traditional pastel de cabracho, rock fish terrine, served with two kinds of mayonnaise and toast	13
Angula de raya con ajo y guindilla / Stingray elvers	14
Ensaladilla rusa / Russian salad, fresh and homemade potato, tuna and mayonaise	12
Salpicón del Machi / Machi seafood salad, with monkfish, langoustines, octopus, mussels and spring onions	18
Entremeses fríos de la casa / House hors d'oeuvres served cold, salad, rock fish terrine, anchovies and seafood salad	20
Jamón Ibérico 100% “eco” y de Jabugo / Ibérico ham	24
Pulpo marinero / octopus with potato and paprika	20

Machi fried specialities

Rabas / Cantabrian calamari fried in extra virgin olive oil with organic flour	14
Croquetas de jamón “Machi”	13
Croquetas de rape y carabineros / Red shrimp and monkfish croquetas	15
Tigres , mussels stuffed with bechamel and deep fried (each)	3
Patatas bravas , with 2 sauces, brava and alioli	10
Trocitos de rape negro empanados al momento / Breaded black monkfish bites with 2 sauces: alioli and brava. Served with crunchy chips.	20
Entremeses calientes de la casa / House hors d'oeuvres, served hot: seafood croquetas, calamari and tigre mussels	20
Gambas a la gabardina / Battered prawns with curry sauce	16
Jijas del mar con patatita encebollada / Fish and octopus with onion-roasted potatoes	14
Huevas de pescado al ajillo / Fish roe with garlic	14

Almudena´s spanish omelettes

— not always in stock	15
con pulpo / Spanish omelette with octopus	
con cachón en su tinta / Spanish omelette with cuttlefish in its own ink	
con gambas al ajillo / Spanish omelette with shrimp with garlic	
Huevos fritos / Fried eggs with ibérico ham and chips	

Machi salads

Ensalada de cosas que te renuevan / 7 delicacy salad: roman lettuce hearts, confit cherry, oak leaf lettuce, tomatoes, radishes, Jarradilla soft fresh chreese, confit leek and a delicious vinaigrette.	15
Ensalada de pimientos rojos / Red pepper salad: double roasted red pepper with tuna, anchovies, roast onion, leek and confit tomato	15
Ensalada de tomatito pelado / Hand-peeled tomato salad with Jarradilla soft cheese and basil oil	15
Solomillo de tomate / single tomato salad and avocado	15
La mítica ensalada mixta / The classic mixed salad we all know and love, with lettuce, tomato, hard-boiled egg, tuna, spring onion, asparagus and olives	14

Clams, mussels and razor-shells

Almejas finas de las buenas / Finest clams served 3 ways; pan-fried with garlic, sauce or with red marinera sauce	24
Mejillones con la salsa mítica marinera / Mussels with our famous Machi marinera sauce, a recipe over 90 years old	13

Shellfish

Gambas a la plancha / Grilled prawns	18
Nécoras a la plancha / Grilled "nécora" crab (each one)	7
Nécora rellena y gratinada / Filled and gratin crab (“The specialty of the house”)	7
Langostinos de San Lucar / San Lucar shrimps	16

Anchovies from the coast of Laredo

We also have anchovies from 12 different canneries in Santoña. Ask us!

Seafood rice dishes

We use Calasparra rice from a cooperative of 146 farmers, who grow some of the finest rice in the world in the waters of Segura. The other secret that makes these so special is our broth made with gurnard, the tastiest rockfish in the Bay of Biscay.

Arroz con almejas / Rice with clams, Pedreña style	22
Arroz a banda , rice cooked in fish stock, with calamari and alioli	18
Paella marinera with a little bit of everything and no added colouring	18
Arroz negro / Black rice with cuttlefish from the bay and alioli	18
Arroz con nécoras / Rice with "nécora" crab the most authentic Santander style	20
Arroz marinero / Seafood rice stew with a little of everything fish and seafood	20
Arroz con carabineros / Rice with red shrimp and calamari	26
Arroz con bogavante / Rice with real Atlantic lobster	30
Arroz de verduras "eco" / Vegetable rice	18

Homemade slow cooked casseroles

Sopa de pescado / fish soup	11
Albóndigas de pescado azul / Mackerel meatballs in salsa verde with white rice	15
Zarzuela de pescado / Fish Zarzuela, stew of different fishes and seafood, a 50 year old recipe	20
Cachón en su tinta / Cuttlefish stew in its own ink with white rice	20
Pimientos rellenos de ternera / Veal stuffed peppers	16
Albóndigas de ternera / Veal meatballs	16

Meat, with french fries

Escalopines de ternera “eco” empanada / Beef scalopini, stuffed with Ibérico ham and Pasiego cheese	20
Escalopines de ternera / Veal steaks	20
Escalope / Organic veal Milanese style	16
Hamburguesa de ternera / <i>Machichaco</i> organic burger, with caramelised onion, crunchy Juanito de Potes bacon, melted Pasiego cheese, onion rings, herb mayonnaise and chips	16
Chuletón de ternera / Veal chop	25