

## 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 30

**Dorada** / roast sea bream 29

**Machote** / roast cantabrian local "sea bream" 28

**Mero** / Grilled or roast grouper 32

**Besugo** / Grilled or roast red seabream 35

### — Rock fishes

**Jargo** / Local "jargo" grilled or roast similar to sea bream 24

**Salmonete** / Fried red mullets 22

**Cabracho** / Scorpion Fish 24

**Cuco** frito o a la plancha / Fried or grilled gurnard 19

**Cata de cuatro pescados** / Four fish tasting 24

### — Sandy flatfish

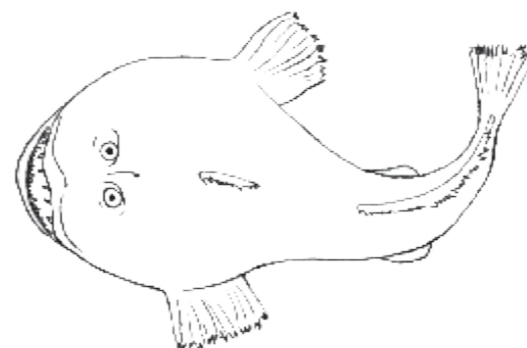
**Lenguado** / Grilled sole 28

**Rodaballo** / Grilled turbot 32

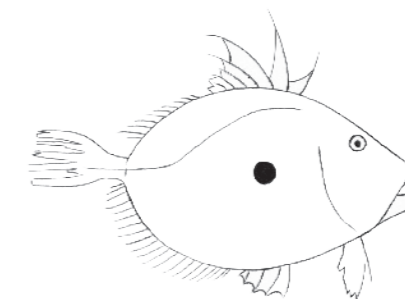
**Raya** / Stingray 22



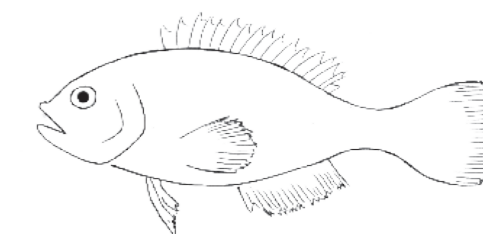
— Merluza, hake



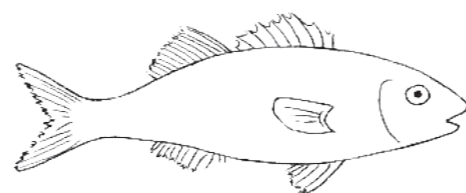
— El rape negro, monkfish



— San Martín, John Dory



— Mero, grouper



— Lubina, sea bass



— Machote, local sea bream



— Rey, red snapper



— Dorada, sea bream



— Jargo, jargo sea bream



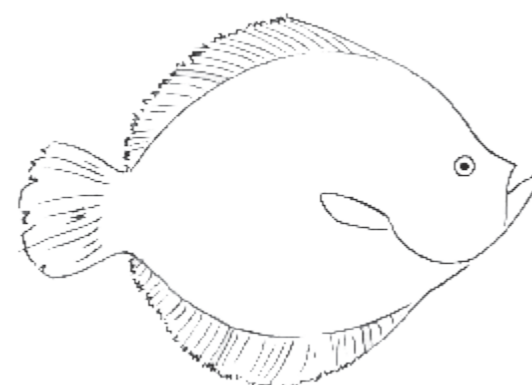
— Cabracho, scorpionfish



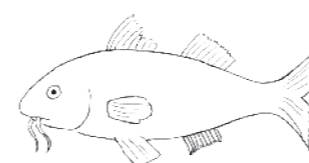
— Cóngrío, conger



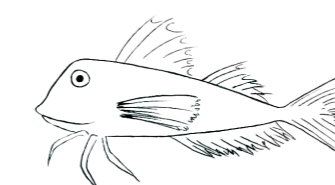
— Breca, Breca small rock fish



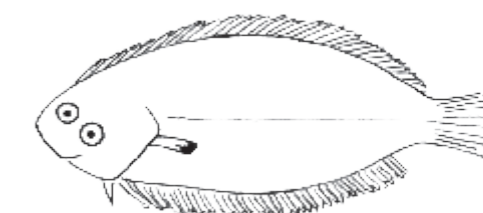
— Rodaballo, turbot



— Salmonete, red mullet



— Cuco, gurnard.



— Lenguado, sole

## Fresh bites

<b>Pastel auténtico de cabracho</b> / Traditional pastel de cabracho, rock fish terrine, served with two kinds of mayonnaise and toast	13
<b>Ensaladilla rusa</b> / Russian salad, fresh and homemade potato, tuna and mayonaise	12
<b>Salpicón del Machi</b> / Machi seafood salad, with monkfish, langoustines, octopus, mussels and spring onions	18
<b>Entremeses fríos de la casa</b> / House hors d'oeuvres served cold, salad, rock fish terrine, anchovies and seafood salad	20
<b>Jamón Ibérico 100% "eco" y de Jabugo</b> / Ibérico ham	24

## Machi fried specialities

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

## Anchovies from the coast of Laredo

<b>Solas</b> / Anchovies with toasts	13
<b>Con pimientos</b> / Anchovies with double roasted peppers	14
<b>Con queso</b> / Anchovies with fresh cheese and two tomatoes: peeled and confit	15

## Machi salads

<b>Ensalada de cosas que te renuevan</b> / 7 delicacy salad: roman lettuce hearts, confit cherry, oak leaf lettuce, tomatoes, radishes, Jarradilla soft fresh chreese, confit leek and a delicious vinaigrette.	15
<b>Ensalada de pimientos rojos</b> / Red pepper salad: double roasted red pepper with tuna, anchovies, roast onion, leek and confit tomato.	15
<b>La mítica ensalada mixta</b> / The classic mixed salad we all know and love, with lettuce, tomato, hard-boiled egg, tuna, spring onion, asparagus and olives.	14
<b>Ensalada del verano 2018</b> , tuna belly, tomato, onion, roasted peppers and boiled potato	17

## Vegetables

**Verduritas de la semana salteadas** / sauteed vegetables with 17 garlic, crunchy potatoes and baked egg

## Clams, mussels and razor-shells

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

## Shellfish

**Gambas a la plancha** / Grilled prawns

6 units 16 | 10 units 26

**Langostinos de San Lucar** / San Lucar shrimps

4 unidades 16 | 6 unidades 24

## 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.*

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

## Homemade slow cooked casseroles

<b>Cachón en su tinta</b> / Cuttlefish stew in its own ink with white rice	20
<b>Albóndigas de ternera</b> / Veal meatballs	16

## Meat, with french fries

<b>Tiras de entrecote</b> / Grilled entrecote strips	22
<b>Hamburguesa de ternera</b> / <i>Machichaco</i> organic burger, with caramelised onion, crunchy Juanito de Potes bacon, melted Pasiego cheese, onion rings, herb mayonnaise and chips	16

**Bread per person 1,5 €€**

**We have rye bread, corn bread or gluten free.**