

CALAMARI IN BATTER

SQUID SOURCED FROM THE BAY OF BISCAY

100g 10

200g 19

FRITUCOS

Pasiego-lebaniego meat croquetas 14,5

Breaded monkfish bites with two sauces 19

'Patatas dos salsas': served with salsa brava or aioli 9

PICOTEO

'El Machi' mussels 'a la marinera',
a 120-year-old recipe 14

Russian salad (we're talking competition-level standard)
with 'bonito del norte' white tuna 14

Red scorpionfish pâté 16

Tasting of 4 anchovies from Laredo and Santoña 16

Summer seafood cocktail with octopus from Santander,
mussels, organic peppers and red onion from Bedoya 19

Dishes for Cantabrian seafarers

Fish soup in true sailor style 13

Seafood fish stew with ripped chunks of potato 18

Local octopus stew with hand-ripped potato in chunks 22

Mackerel meatballs with a 'salsa verde' parsley
and white wine sauce 18

Monkfish in a crispy batter with that infamous
'Rabiosa' sauce 24

SEAFOOD RICES

We make our rice dishes using Calasparra rice, sourced from a co-operative of 146 farmers that grow rice in the waters of River Segura, one of the best rices in the world. The other key ingredient is our fish stock made with red gurnard, the tastiest rock fish of the Cantabrian Sea.

'Arroz a banda' with diced squid and alioli 21

Creamy seafood rice with fried fish 23

Black rice in squid ink (when cuttlefish are available) 23

With clams (when the tides are in our favour) 26

Campero free-range chicken with rice, and more 20

Fideuà noodles with squid and anchovy aioli 21

Black fideuà noodles with squid from the
fish market and a light aioli 21

RICE DISHES OF THE DAY

We have different daily rice dishes, depending on the tides and those all-important shellfish gatherers

With bogavante (clawed lobster) 32

With carabinero prawns 36

With lobster 36

With red prawns from Palamós 36

With velvet swimcrabs 24

With spider crab 25

With langoustines 29

With white prawns 26

With prawns 25

Fried eggs with

Free-range chorizo from the Pasiego Valley, black pudding
from Liérganes or cured Iberian pork shoulder 18

Seasonal vegetables from El Súper de los Pastores deli

Classic mixed salad: lettuce, tomato, asparagus from Tudela,
hard-boiled egg, white tuna from Northern Spain, sweet onion,
crystal peppers and vinaigrette 16

Stir-fry featuring 7 veggies of the week 13

Top Class Tomatoes

With olive oil from Seville's Cazalla and fleur de sel 14

With a soft pasiego cheese 16

With anchovies from the Cantabrian sea 16

Fish of the day

from Santander's Fish Market (with its seal)

Hake	22
Monkfish	24
John Dory	28
Sea bream	32
Red gurnard	26
Sea bass	32
Grouper	34

Organic beef

the Siete Valles de Montaña Co-operative

Breaded escalope, inspired by the Milanese, Santander-style 21

Steak chop/entrecôte that's pan-fried Ucieda-style 24