

Fritucos

Pasiego-lebaniego meat croquetas 14,5

Ratatouille pisto croquetas 14

Breaded monkfish cubes with two sauces 19

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

Squid sourced 100g 10 | 200g 19

Breaded stuffed mussels (unit) 3,5

Picoteo

'El Machi' mussels 'a la marinera',
a 120-year-old recipe 14 | ½ ración 9

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

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

Fried blood sausage with red onions 16

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 and vinaigrette 15

Stir-fry featuring 7 veggies of the week 13

Salad of crudités with a honey vinaigrette 15

Classic vegetable 'menestra' stew 14

Tomate with olive oil from Seville's Cazalla, fleur de sel,
fresh cheese or anchovies 14

Fried artichokes 15

Grilled artichokes 15

Machi's Oysters

Flat oyster / cupped oyster au naturel (unit) 3,5

Flat oyster in tempura (unit) 3,5

Cupped oyster in tempura (unit) 5,5

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

With bogavante (clawed lobster) 32

With carabinero prawns 36

With red prawns 36

Campero free-range chicken with rice, and more 19

With vegetables 19

Fideuà noodles with squid and anchovy aioli 21

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

Certified Seafood

We don't always have everything in stock. What we serve depends on the tides and what our loyal shellfish harvesters can sustainably pick

Red prawns 10 units (grilled/cooked) 12

King prawns from Huelva (grilled / Orly-batter) 12

Velvet Crab (grilled / cooked) 48€/kg

Clawed Lobster* (grilled / gratin / cooked) 95€/kg

Goose barnacles 18€/100g

*Choice of whole or half

Clams

Cockles pan-fried / garlic & parsley sauce /
spicy red sauce platter 24 | ½ 12

Surf clams pan-fried / garlic & parsley sauce /
spicy red sauce platter 18 | ½ 9

Slug clams pan-fried / garlic & parsley sauce /
spicy red sauce platter 26 | ½ 13

Japanese pan-fried / garlic & parsley sauce /
spicy red sauce platter 30 | 1/2 15

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

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

Seafood lasagna 19

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

Hake loin with pisto 22

Organic beef

from the Siete Valles de Montaña Co-operative

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

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

Huevos fritos

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

'Flamenco-style' with pisto and jamon 17