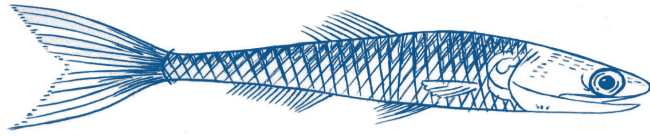


La carta de El Machi

CENTURY OLD SEAFOOD TAVERN WITH
SANTANDER CUISINE

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Rock fish bechamel fritters	17	11
Depp fried mussel filled with its stew and bechamel sauce	4	unidad
Anchovies with olive oil	16	
Spanish potato salad with tuna and mayonaise	16	10
Breaded rock fish dices with fried potatoes	21	12
Fried 'peludín' squid		10
Fried calamari squid	20	13
Fried potatoes with two homemade sauces: brava and alioli	9	6
Rock fish paté with toast and mayonaise	17	10
Mussels in classic 'marinera' sauce	16	10
Typical cold seafood salad with peppers and onions	22	14
Sauteed clams with garlic and white wine	25	15
Spanish potato omelette Classic	15	
With octopus and alioli sauce on top	19	
With mussels and 'marinera' sauce on top	19	
House organic lettuce salad, with raw vegetables	19	14
Tomato salad with fresh organic cheese	18	12
Vegetables of the day cooked slow motion with an iron cocotte	17	11
Organic veal breaded scalopinni	24	
Grilled organic veal bites with chips	25	16



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FISHES FROM SANTANDER FISH MARKET

Fresh anchovies fried in batter or deep fried with organic flour and lettuce salad	19	
Sovid stewed with its ink and white rice	24	
Monkfish scalopinni in bread crumbs with chips	21	
Bluefin tuna cassoulet made with potatoes	21	
Monkfish loins fried in batter with spicy sauce	26	18
Fish of the day slowly cooked with roast potatoes and vegetables in an iron cocotte	25	

RICE 'PAELLAS' FROM SANTANDER OR FIDEUÀ (PASTA)

Paella with clams	26	
Paella or fideuà with small squid dices	24	
Seafood paella with a bit of everything	26	
Black rice paella or fideuà squid	25	
Paella with large red praws from Huelva	36	
Paella with vegetables	23	
Paella with lobster	34	
Paella with velvet crabs	26	