

Meat from the Cantabrian mountains

From brave farmers who take care of us and the environment, from the valleys of Cantabria

Mellow veal bites 'montañesa' style.

Specialty 23

Grilled entrecôte strips 26

Crispy pork loin Milanese 25

Escalopes stuffed with ham and bio Pasiego cheese 24

Fish from Santander's fish market,

Every day we go in person to bid for the best fish in the Cantabrian Sea at the Santander market.

We serve them just right with a seafood potato to repeat and with vegetables from friendly gardens

Hake:

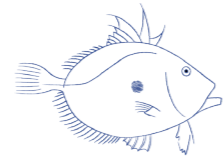
- Breaded 24
- Breaded bites 22
- Grilled 23
- In green sauce 24
- Grilled neck 24

Monkfish. Specialty.

Grilled whole trunk
28 / pax *minimum 2 pax*

Other fish of the day.

Grilled or baked
price according to market



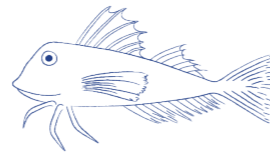
John Dory

In other ports they call it San Pedro, San Martiño, Mucxu, Martín and even Gallopedro. Famous for its black point and for its tasty



Dentex

In Santander we call him 'machote'. He loves to hunt, especially squid.



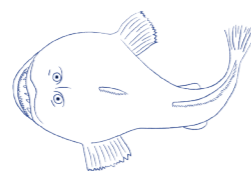
Gunard

It is the most punky fish in the Cantabrian Sea and the one with a thousand names: garneu, arete, perla, perlón, rubio, lluerná, lucerna... It is very versatile: great baked, grilled, to make broth or fried in the pan



Hake

This country is not understood without hake. They are nocturnal, they go up to eat at night and go down to the depths during the day. Packed with bone-friendly calcium



Monkfish

It lives in the depth always attached to the bottom, hidden and has the largest mouth of all fish. light fish of everything

El Machi - The Menu

SANTANDERINIAN RECIPES SINCE 1892



Fritucos

You cannot say that you have been in Santander if you have not tried the 'rabas' from El Machi

Chorizo croquettes from Pablo, from La Sota, in Valles Pasiegos 16

Tiger mussel filled with its stew and bechamel 3,5 / ud.

Breaded rock fish dices with two sauces and french fries 19

Prawns raincoat 18

Hot appetizers: croquettes, tiger mussels, rock fish bites and prawns raincoat 22 *for two people*

Rabas. Fried calamari from Cantabrian sea 18

🌿 **Patatas bravas with two sauces:** brava and alioli 12

Classic appetizers

from the oldest seafood tavern in Santander

Pastel de cabracho y cabra rock fish paté 18

Seafood salad with octopus, monkfish, prawns and mussels 22

Anchovies from Cantabrian sea with olive oil 18

Anchovies with roasted red peppers 18

Russian salad Spanish potato salad with tuna and mayonaise 16

Fresh appetizers: rock fish paté, seafood salad, russian salad and anchovies 22 *for two people*

Seafood, clams and mussels

of our seas, in defense of our shellfish farmers

Mussels in classic 'marinera' sauce 15

Sauteed clams 24

Clams in green sauce 24

Grilled red prawns from Huelvaa 22

Organic vegetables

From small local farmers, no chemicals or weird stuff

🌿 **7 grilled vegetables** with salt flower from Chiclana de la Frontera (Cádiz) 16

🌿 **Breaded zucchini and aubergine** with chickpeas flour and olive oil alioli 14

🌿 **Crunchy Orly vegetables** tempura style 14

🌿 **Grilled artichokes** 16

Fresh salads

With ingredients from Spanish producers, freshly collected and in our kitchen in less than 48 hours

🌿 **Red roasted peppers** with leeks confit and romesco sauce 15

Classic 'mixta' salad with lettuce, tomato, white tuna, white asparagus, boiled potato, Campo Real olives, spring onion, organic hard-boiled egg, grated carrot and Liébana honey vinaigrette with Novales lemon 16

🌿 **Tomato salad.** Only tomato with extra virgin olive oil from forgotten olives and salt flower from Chiclana 14

🌿 **Tomato and organic fresh cheese** from San Pedro del Romeral, in Valles Pasiegos 16

Filled tomatoes filled with Russian salad and tuna with mayonnaise, spring onion and piparras (basque chili pepper) 16

🌿 veggie

Seafood rices

With homemade broth, without additives

Paella with clams 26

Paella with small squid dices 24

Seafood paella with a bit of everything 26

Black rice paella. With squid in its ink 25

Paella with large red prawns from Huelva 36

🌿 **Paella with vegetables** 23

Paella with lobster 34

Paella with velvet crabs 26

Fideuà

In the style of the fishermen of Tarragona

Paella with small squid dices 24

Black fideuà. With squid in its ink 25

Santanderinian casseroles

Here we receive the traveler, wherever they come from, alone or accompanied, to give them strength on the way

Mackerel fish balls in green sauce 22

Hamburg fish fillet in marinara sauce 22

Squid in its own ink with white rice 24

Breaded anchovies with lettuce salad 21

Breaded monkfish fillets with 'Punta Rabiosa' spicy sauce and baked potato 25

Monkfish milanese with french fries 24

Seafood lasaña with creamy bechamel 23

🌿 veggie

