

## Seafood rices

with homemade broth, without additives

	ración	para compartir
Paella with clams	19	28
Paella with small squid dices	18	27
Black rice Paella. With squid in its ink	19	28
Paella with velvet crabs	23	31
Seafood paella with a bit of everything	21	29
Paella with octopus and paprika aioli	21	29
🌿Paella with vegetables	18	27
Paella with organic beef	19	28
Paella with large red prawns from Huelva	24	34
Paella with lobster	25	35

## Fideuà

In the style of the fishermen of Tarragona

- Fideuà with small squid dices 27
- Black fideuà with squid in its ink 28
- Fideuà with vegetables 27
- Fideuà with large red prawns from Huelva 34
- Fideuà with lobster 35

## Meat from the Cantabrian mountains

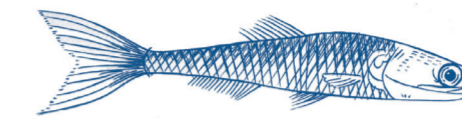
from brave farmers who take care of us and the environment, from the valleys of Cantabrian

- Mellow veal bites to simmer 16
- Grilled entrecôte 24
- Organic beef Milanese 21
- Escalopes stuffed with ham and bio Pasiego cheese 21

🌿Vegetariano

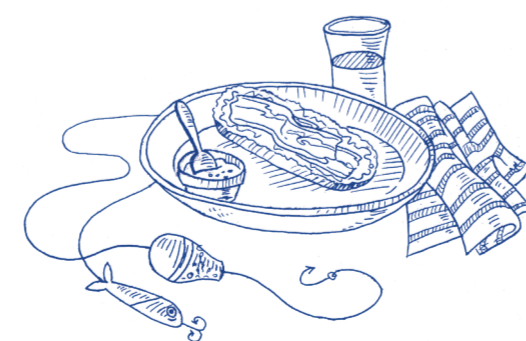
# El Machi - The Menu

SANTANDER RECIPES SINCE 1892



El Machi, the oldest seafood tavern in Santander. Vermouth was served here and train tickets were sold since the 19th century. We recovered the premises in 2009 and went shopping at the sea. We get up early every day to bid at the Santander fish market for the best fish of the day.

Ask about our Cantabrian squid tails and order a portion on the terrace. Have you tried our Regional Award potato omelette with Valderredible potatoes, red onion and Montesclaros eggs? You will know us by our seafood rice dishes: we make them with Calasparra rice and a broth that we make with great care every morning.



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## Fritucos

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

**Rabas from the Cantabrian sea** 14

**Croquettes of the day** 16

🍴 **Patatas bravas with two sauces:** brava and aioli 12

**Tiger mussel** filled with its stew and bechamel 4 / ud.

**Prawns raincoat** 19

**Huge creamy croquette** 4 / ud.

## Classic appetizers

*from the oldest seafood tavern in Santander*

**Russian salad** Spanish potato salad with tuna and mayonaise 14

**Pastel de cabracho/cuco** rock fish paté 14

**Seafood salad** with octopus, monkfish, prawns and mussels with classic vinaigrette 19

**Anchovies** from Cantabrian sea with roasted red peppers and leeks 18

**Anchovies** from Cantabrian sea 18

**Gildas** 2'5

**Hot appetizers:** croquettes, tigers mussel, prawns raincoat and monkfish cubes 22

**Cold appetizers:** seafood salad, rock fish paté and russian salad 22

## Fresh salads

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

**Classic 'mixta' salad** with lettuce, tomato, white tuna, with asparagus, boiled potato, Campo Real olives, spring onion, organic hard-boiled egg, grated carrot and Liébana honey vinaigrette with Novales lemon 15

**Tomato salad** with organic fresh cheese 14

**Lettuce salad** with roasted red peppers and leeks 15

**Filled tomatoes** filled with Russian salad and tuna with mayonnaise 14

## Organic vegetables

*from small local farmers, no chemicals or weird stuff*

🍴 **Grilled vegetables** with salt flower from Chiclana de la Frontera (Cádiz) 14

🍴 **Crunchy Orly vegetables** with olive aioli 14

🍴 **Classic vegetable stew** spinach and leek green sauce 15

**Gratin leeks** with seafood bechamel 16

**Candied red peppers** with crispy potatoes and fried free-range egg 18

## Seafood from the Cantabrian Sea

*of our seas, in defense of our shellfish farmers*

**Sauteed clams** 18

**Clams in green sauce** 18

**Steamed cockles** 14

**Cockles** with Cantabrian Albariño 14

**Grilled red prawn** from Huelva 15

**Grilled red prawn** from Huelva with garlic 15

**Grilled Sanlúcar prawn** 15

**Sanlúcar prawn** with garlic 15

**Steamed mussels** 12

**Mussels** in classic 'marinera' sauce 12

**Spicy mussels** in 'devil' sauce 14

**Grilled scallops** 17

**Refried scallops** 15

**Grilled razor-shells** 16

**Pedreña-style razor-shells** in green sauce 15

**Santander sea snails** 9

## Santanderinian casseroles

*from the historical heritage of the city since 1892 on this street in Calderón de la Barca*

**Fish balls** in green sauce and rice 18

**Squid in its ink** with rice 19

**Battered anchovies (bocartes)** with lettuce salad 18

**Breaded anchovies (bocartes)** with lettuce salad 19

**Monkfish loins breaded** with 'Punta Rabiosa' spicy sauce and baked potato 21

**Octopus stew** with Valderredible potatoes 19

**Fish marmitako of the day** with Valderredible potatoes 18

**Fish soup** in the purest marine style 15

**Breaded hake** with red peppers and baked potato 18

**Battered hake** with squid in its ink and rice 18

**Monkfish** with clams in green sauce 22

**Omelette with Regional Award** potatoes from Valderredible, red onion from Bedoya and eggs from Montesclaros 18

**Special omelette with Regional Award:** with tuna and mayonnaise; mussels in sauce; squid in its ink; octopus and aioli or ham and candied onion 22

🍴 **Vegetariano**