

Seafood rices

with homemade broth, without additives

	ration	to share
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

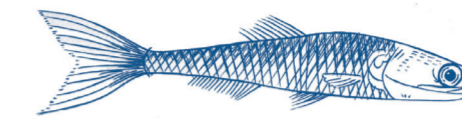
from brave farmers who take care of us and the environment, from the valleys of Cantabrian

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

🌿vegetarian

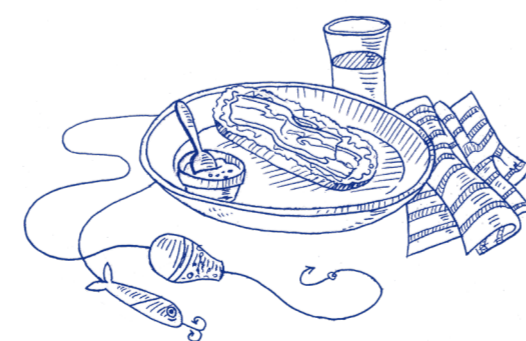
El Machi - The Menu

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 artichokes** with olive aioli 14

🍴 **Grilled artichokes** 16

🍴 **Artichokes with clams** in green sauce 16

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

Traditional recipes from Santander

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

🍴vegetarian