

Seafood rices

with homemade broth, without additives

	ration	to share
Paella with clams	19	29
Paella with small squid dices	18	28
Black rice Paella. With squid in its ink	19	29
Paella with velvet crabs	23	33
Seafood paella with a bit of everything	21	31
Paella with octopus and paprika aioli	21	31
Paella with vegetables	18	28
Paella with organic beef	19	29
Paella with large red prawns from Huelva	24	36
Paella with lobster	25	37

Fideuà

In the style of the fishermen of Tarragona

Fideuà with small squid dices 28 to share

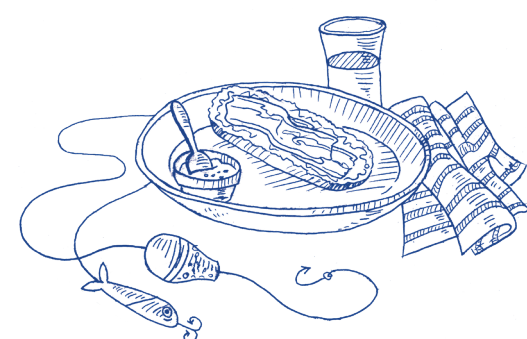
Meat from the Cantabrian mountains

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

Grilled entrecôte 24

Organic beef Milanese 22

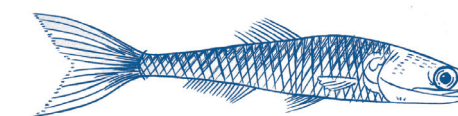
Escalopes stuffed with ham and bio Pasiego cheese 22



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.

hola@elmachi.es - www.elmachi.es - [@tabernaelmachi](https://www.instagram.com/tabernaelmachi)

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 15

Croquettes of the day 16

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

Tiger mussel filled with its stew and bechamel 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 15

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

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 16,5

Tomato salad with organic fresh cheese 15,5

Lettuce salad with roasted red peppers and leeks 15

🍴vegetarian

Organic vegetables

from small local farmers, no chemicals or weird stuff

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

🍴 **Grilled artichokes** 16

🍴 **Artichokes with clams** in green sauce 18

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

Seafood from the Cantabrian Sea

of our seas, in defense of our shellfish farmers

Sauteed clams 15

Clams in green sauce 19

Grilled red prawn from Huelva 18

Grilled red prawn from Huelva with garlic 18

Grilled Sanlúcar prawn 19

Sanlúcar prawn with garlic 19

Mussels in classic 'marinera' sauce 14

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 19

Octopus stew with Valderredible potatoes 21

Battered anchovies (bocartes) with lettuce salad 18

Breaded hake with red peppers and baked potato 22

Breaded anchovies (bocartes) with lettuce salad 19

Battered hake with squid in its ink and rice 22

Monkfish loins breaded with 'Punta Rabiosa' spicy sauce and baked potato 23

Monkfish with clams in green sauce 24

Squid in its ink with rice 21