

GRILLED APPETIZERS

	half	full portion
Wild pork chistorra from La Sota (San Pedro del Romeral)	6	10
Homemade grilled chorizo, with cider sauce	6	10

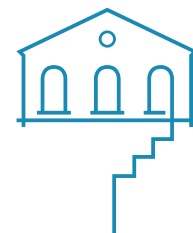
FRIED APPETIZERS

Crayfish croquettes		14
Organic cecina croquettes made with fresh milk from Víctor, from La Cántara		14
Patatas bravas: classic fries with alioli and brava sauces		10
Rabas de alcachofas: fried artichoke strips with alioli		14
Breaded rock fish bites with anchovy mayonnaise and chips		15
Rabas de calamar: fried calamari strips		16

FRESH APPETIZERS

Potato salad with albacore		13
Special signature cecina, organic dried meat from San Pedro del Romeral, with Siurana oil and toast		14
Mussels with marinara sauce		14
Mussels with classic Santander vinaigrette		14
Seafood salad		18

APPETIZERS FROM CANTABRIA



ORGANIC GRILLED VEGETABLES

Seven grilled vegetables with romesco sauce. They change every week!	14
White steak (100% vegan, very surprising) with signature sauce (romesco+chimichurri+mint+basil)	12
Local grilled vegetables: onion and leek with romesco sauce	14
9 vegetable stew, made with sherry wine and organic paprik	13

TOMATOES

Thin tomato scallops with siurana oil and salt from Chiclana	11
Tomato entrecote with fresh organic cheese from Los Tiemblos	13
Tomato fillet with avocado, papaya, mango and fresh herbs oil	15

SALADS

Alisas: roasted leeks and red peppers with anchovies	14
Peña Sagra: seven grilled vegetables with lettuce, boiled egg, nut croutons and Cantabrian hoyney dressing	14
Lunada: pink tomato, lettuce, organic fresh cheese, avocado, anchovies, roasted red pepper, papaya, mango with Tostadillo wine dressing	15

HIGH MOUNTAIN CHEESES

Six Cantabrian cheese tasting: Creamy Divirin, from Selaya; pasiego cow cheese from Los Tiemblos, in San Pedro del Romeral; Deva cheese, from Liébana; pressed cheese Quesoba, from Soba; and blue cheese from Javier, in Tresviso	16
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ORGANIC VEGETABLES AND HIGH MOUNTAIN CHEESES

RICES

Made with rice from la Albufera de Valencia, by Herederos de Viel family, sixth generation of rice producers

Seafood rice made in wood-oven with diced calamari and its sauce	16
Artichoke rice with vegetables	15

SEA CASSEROLES

Catch of the day casserole with homemade potatoes	16
Diced monkfish in garlicky paprika sauce with Maestro Sierra sherry wine and crispy potatoes	16

MOUNTAIN STEWS

Organic veal meatballs from Siete Valles de Montaña, with rubia sauce and fries	16
Stuffed peppers with béchamel, with veal stew, rubia sauce and fries	16
Olla ferroviaria: traditional stew, a different one everyday	16

MEAT FROM CANTABRIA

Livestock feed in the mountains, the result is a tradicional flavour.

Lamb from Polaciones. From Chenchó, the shepherd who, with the help of his nine mastiffs, takes care of a 300 sheep herd in the mountains. Premio Nacional de Pastoreo.

Roasted lamb with gravy and fries	21
Lamb chops fried or grilled, with fries	24

Veal from Siete Valles de Montaña, the first sustainable farmer cooperative in Cantabria. Six brave men and women who joined forces.

Organic veal steak with chimichurri santanderino/porteño	17
Organic veal grilled chop with blue cheese from Tresviso sauce on the side	21
Organic veal grilled hamburger, with or without Divirín melted cheese	16

Cantabrian beef

Grilled steak to share among 2 or 3 people (+/- 1 kg pieces)	55€/kg
Sirloin	26

Four Cantabrian meats tasting: beef steak, sirloin, veal chop and veal steak, with two sauces and crisps	26
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RICES, CASSEROLES AND MEAT

FRESH FISH FROM SANTANDER'S MARKET

Every morning we visit Santander market to see what our sailors have brought in and buy the best fish. It's like the stock market, if we are quick and lucky we'll buy the best fish. All our fish are served on a base of crunchy roast potato slices.

SPECIALTIES

- Monkfish 20
- Gunard 18
- Stingray 18

HOLIDAY FISH

- Sea bass 30
- Grouper 32
- Red snapper 35
- Seabream 35

FIERCE FISH

- Hake 19
- Pandora 16
- Jargo/black seabream 24
- Gilthead seabream 25
- Snapper 28

CUBIST FISH

- John Dory 25
- Sole 26
- Red scorpionfish 20
- Turbot 30

FOUR FISH TASTING

grilled catch of the day
26

Marked boxes show the fishes available, they change every day!