

RICES, CASSEROLES AND MEAT

RICES

Arroz marinero al horno de brasas Seafood rice made in wood-oven with diced calamari and its sauce	16
Arroz con verduritas Rice with organic seasonal vegetables	15

SEAFOOD STEWS

Caldereta de pescados del día Catch of the day stew with potatoes	18
Taquitos de rape al ajillo colorao Monkfish bites in garlicky paprika sauce with Maestro Sierra sherry wine and crispy potatoes	18
Albóndigas de pescado de roca Rockfish fishballs with spicy marinara sauce	16

MOUNTAIN CASSEROLES

Albóndigas de ternera ecológica Organic veal meatballs from Siete Valles de Montaña, with rubia sauce and fries	17
Pimientos rellenos de bechamel Stuffed peppers with béchamel, served with veal stew, rubia sauce and fries	17

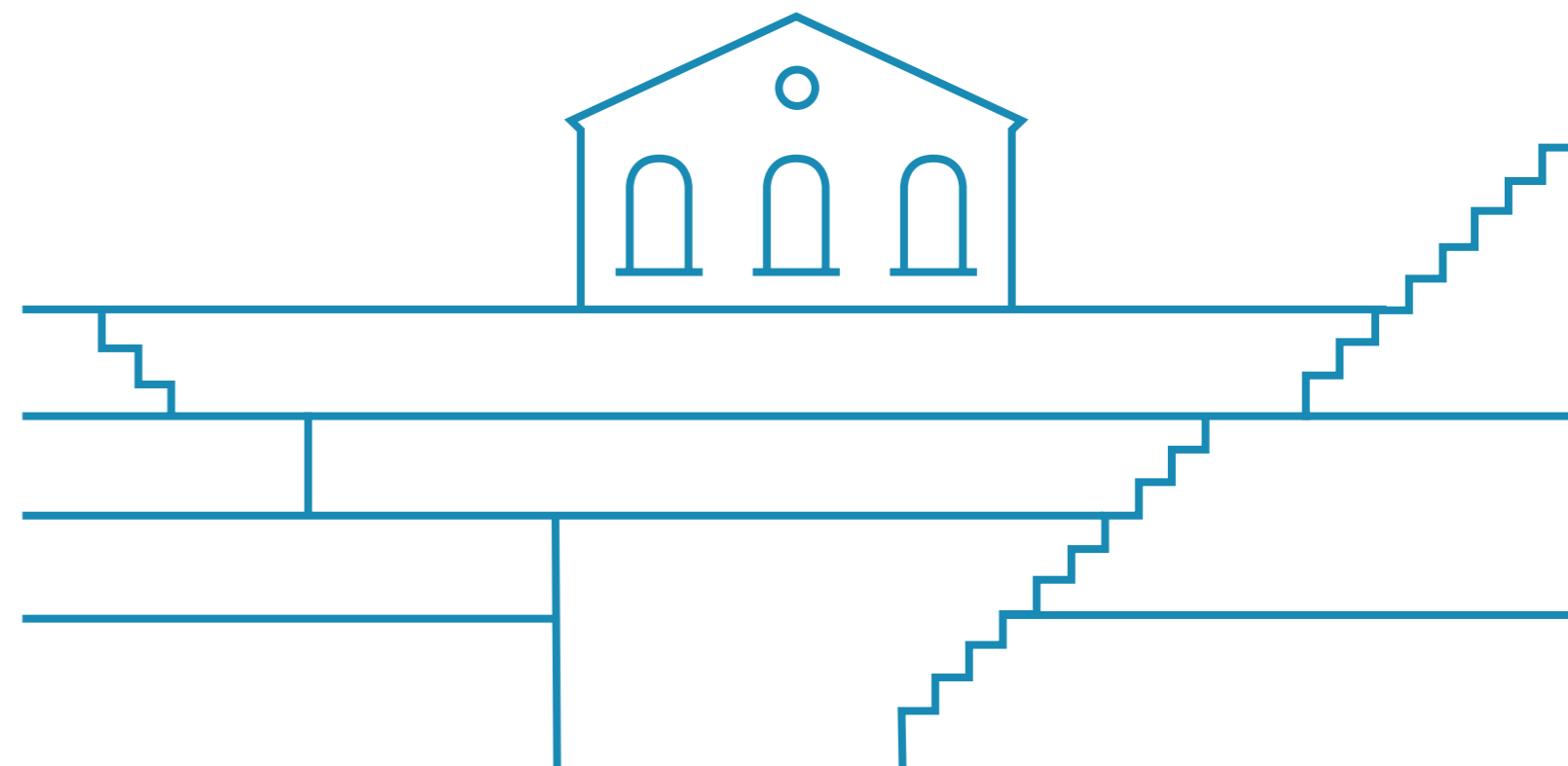
CARNES DE CANTABRIA

Lamb from Polaciones. From Chenko, the shepherd who, with the help of his nine mastiffs, takes care of a 300 sheep herd in the mountains. Premio Nacional de Pastoreo.	
Lechazo asado Roasted lamb with sauce and fries	22
Chuletillas de lechazo Lamb chops fried or grilled, with fries	25
Veal from Siete Valles de Montaña, the first sustainable farmer cooperative in Cantabria. Six brave men and women who joined forces.	
Churrasco de ternera ecológica Organic veal steak with chimichurri	18
Chuleta de ternera ecológica a la brasa Organic veal grilled chop with blue cheese from Tresviso sauce on the side	22
Hamburguesa de ternera ecológica la brasa, Organic veal grilled burger, with or without Divirín melted cheese	16
Cantabrian beef	
Chuletón a la brasa Grilled steak to share among 2 or 3 people (+/- 1kg pieces) 55€/kg	
Solomillo Sirloin	28
Plato de cata de 4 carnes de Cantabria Four Cantabrian meats tasting: beef steak, sirloin, veal chop and veal steak, with two sauces and crisps	28

LA CASETA DE BOMBAS

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STARTERS

FRIED STARTERS

Rabas de verduras <i>Deep fried organic zucchini and eggplant strips</i>	13
Croquetas de cámbaros <i>Crab croquettes</i>	15
Croquetas de cecina pasiega ecológica <i>Organic cecina (dried meat) croquettes made with fresh milk from La Cántara</i>	14
Patatas bravas <i>Classic fries with alioli and brava sauces</i>	10
Taquitos de pez roca empanados <i>Breaded rock fish bites with anchovy mayonnaise and chips</i>	16
Rabas de calamar <i>Fried calamari strips</i>	17

FRESH STARTERS

Ensaladilla fresquita <i>Potato salad with albacore</i>	14
Salmorejo <i>Classic Spanish tomato cold soup</i>	12
Mejillones con salsita marinera <i>Mussels in marinara sauce</i>	15
Mejillones en vinagreta <i>Mussels with classic Santander vinaigrette</i>	15
Salpicón veraniego <i>Seafood salad with monkfish and mussels</i>	19

GRILLED STARTERS FROM CANTABRIA

½ full serving

Chistorra de cerdo salvaje de La Sota <i>Wild pork chistorra from La Sota</i>	6	10
Chorizo casero a la brasa <i>Homemade grilled chorizo, with cider sauce</i>	6	10

ORGANIC VEGETABLES AND MOUNTAIN CHEESES

ORGANIC GRILLED VEGETABLES

Verduras a la brasa de verano <i>Seasonal grilled vegetables: zucchini, eggplant, shallots, red pepper, tomato and pumpkin. With romesco sauce made with hazelnuts, tomato and peppers.</i>	14
Caldereta de 9 verduras <i>9 vegetable stew, made with sherry wine and organic paprika</i>	14

SPANISH TOMATOES

Escalopines finitos de tomate <i>Thin tomato slices with siurana oil and salt from Chiclana</i>	11
Entrecot de tomate <i>Tomato entrecotte with fresh organic cheese from Los Tiemblos</i>	13
Solomillo de tomate <i>Tomato fillet with avocado, papaya, mango and fresh herbs oil</i>	15

SALADS

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

HIGH MOUNTAIN CHEESES

Six Cantabrian cheese tasting: <i>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</i>	16
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