

## FRIED STARTERS

	tapa	½	full serving
<b>Rabas de verduras</b> <i>Deep fried organic zucchini and eggplant strips</i>	3	6	10
<b>Croquetas de cámbaros</b>   <i>Crab croquettes</i>	3	7	12
<b>Croquetas de cecina pasiega ecológica</b>   <i>Organic cecina (dried meat) croquettes made with fresh milk from La Cántara</i>	3	7	12
<b>Patatas bravas</b>   <i>Classic fries with alioli and brava sauces</i>	2,5	5	9
<b>Taquitos de pez roca empanados</b> <i>Breaded rock fish bites with anchovy mayonnaise and chips</i>	3	7	12
<b>Rabas de calamar</b>   <i>Fried calamari strips</i>	4	7	12

## FRESH STARTERS

<b>Ensaladilla fresquita</b>   <i>Potato salad with albacore</i>	3	6	10
<b>Salmorejo</b>   <i>Classic Spanish tomato cold soup</i>	3	6	10
<b>Mejillones con salsita marinera</b>   <i>Mussels in marinara sauce</i>	3,5	7	12
<b>Mejillones en vinagreta</b>   <i>Mussels with classic Santander vinaigrette</i>	3,5	7	12
<b>Salpicón veraniego</b>   <i>Seafood salad with monkfish and mussels</i>	5	9	14

## GRILLED STARTERS

<b>Chistorra de cerdo salvaje de La Sota</b> <i>Wild pork chistorra from La Sota</i>	3	6	10
<b>Chorizo casero a la brasa, hecho por nosotros,</b> <i>Homemade grilled chorizo, with cider sauce</i>	3	6	10

## ORGANIC GRILLED VEGETABLES

<b>Verduras a la brasa de verano</b>   <i>Seasonal grilled vegetables: zucchini, eggplant, shallots, red pepper, tomato and pumpkin. With romesco sauce made with hazelnuts, tomato and peppers.</i>	3	7	12
<b>Caldereta de 9 verduras</b> <i>9 vegetable stew, made with sherry wine and organic paprika</i>	3	7	12

## SPANISH TOMATOES

<b>Escalopines finitos de tomate</b> <i>Thin tomato slices with siurana oil and salt from Chiclana</i>	3	5	9
<b>Entrecot de tomate</b> <i>Tomato entrecote with fresh organic cheese from Los Tiemblos</i>	4	8	13
<b>Solomillo de tomate</b> <i>Tomato fillet with avocado, papaya, mango and fresh herbs oil</i>	4	8	13

## HIGH MOUNTAIN CHEESES

<b>Six Cantabrian cheese tasting:</b> <i>Creamy Divirín, from Selaya; pasiego cow cheese from Los Tiemblos, n San Pedro del Romeral; Deva cheese, from Liébana; pressed cheese Quesoba, from Soba; and blue cheese from Javier, in Tresviso</i>	4	8	16
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## RICES

	tapa	½	full serving
<i>Made with rice from la Albufera de Valencia, by Herederos de Viel family, sixth generation of rice producers</i>			
<b>Arroz marinero al horno de brasas</b>   <i>Seafood rice made in wood-oven with diced calamari and its sauce</i>	4	8	14
<b>Arroz con verduritas</b>   <i>Rice with organic seasonal vegetables</i>	3,5	7	13

## SEAFOOD STEWS

<b>Caldereta de pescados del día</b>   <i>Catch of the day stew</i>	5	9	16
<b>Taquitos de rape al ajillo colorao</b>   <i>Monkfish bites in garlicky paprika sauce with Maestro Sierra sherry wine and crispy potatoes</i>	16	9	5
<b>Albóndigas de pescado de roca</b> <i>Rockfish fishballs with spicy marinara sauce</i>	3,5	7	12

## MOUNTAIN STEWS

<b>Albóndigas de ternera ecológica</b>   <i>Organic veal meatballs from Siete Valles de Montaña, with rubia sauce and fries</i>	4	8	14
<b>Pimientos rellenos de bechamel</b>   <i>Stuffed peppers with béchamel, served with veal stew, rubia sauce and fries</i>	4	8	14

## MEAT FROM CANTABRIA

	tapa	½	full serving
<i>Livestock feed in the mountains, the result is a tradicional flavour.</i>			
<i>Lamb from Polaciones. From Chencho, the shepperd who, with the help of his nine mastiffs, takes care of a 300 sheep herd in the mountains. Premio Nacional de Pastoreo.</i>			
<b>Lechazo asado</b>   <i>Roasted lamb with sauce and fries</i>			21
<b>Chuletillas de lechazo</b>   <i>Lamb chops fried or grilled, with fries</i>	7	13	24
<i>Veal from Siete Valles de Montaña, the first sustainable farmer cooperative in Cantabria. Six brave men and women who joined forces.</i>			
<b>Churrasco de ternera ecológica</b> <i>Organic veal steak with chimichurri</i>	5	9	17
<b>Chuleta de ternera ecológica a la brasa</b>   <i>Organic veal grilled chop with blue cheese from Tresviso sauce on the side</i>	6	11	21
<b>Hamburguesa de ternera ecológica la brasa</b>   <i>Organic veal grilled hamburger, with or without Divirín melted cheese</i>			16
<i>Cantabrian beef</i>			
<b>Chuletón a la brasa</b>   <i>Grilled steak to share among 2 or 3 people (+/- 1 kg pieces)</i>	55€/kg		9€
<b>Solomillo</b>   <i>Sirloin</i>	8	14	26
<b>Plato de cata de 4 carnes de Cantabria:</b> <i>Four Cantabrian meats tasting: beef steak, sirloin, veal chop and veal steak, with two sauces and crisps</i>			26

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## ROASTED POTATOES AND TOASTS

3€

### Patata asada con alioli

Roasted potato with homemade alioli

### Patata asada con queso y beicon

Roasted potato with pasiego cheese and bacon

### Tosta de cecina

Cecina and tomato toast

### Tosta de pimiento rojo

Red pepper and anchovie toast

### Tosta de verdura asada

Roasted vegetables with romesco sauce toast

### Tosta de queso pasiego fundido

Melted pasiego cheese with paprika toast

### Tosta de queso Divirín fundido

Melted Divirín cheese with caramelised onion toast

### Tosta de queso fresco ecológico

Organic fresh cheese with herbs oil toast

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## SANDWICHES

Bocadillo de ternera | veal steak sandwich with chimichurri sauce and caramelised onion

7

Bocadillo de chorizo | grilled chorizo sandwich

6

Bocadillo de rabas | fried calamari sandwich

9

# LA CASETA DE BOMBAS



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