

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

LA CASETA'S DUTCH OVENS

Alubia del día al horno | Beans of the day with tomato sauce crust 14

SEAFOOD STEWS

Taquitos de rape al ajillo colorao | Monkfish bites in garlicky paprika sauce with Maestro Sierra sherry wine and crispy potatoes 18

Caldereta marinera "Metrio" 19
In homage to the great fisherman from the Cantabrian boat 'El Marinero'. We were lucky and honoured to have him 'baptise' La Caseta de Bombas in its opening on June 5th, 2017. The stew has fresh rock fish from Santander's fish market, hand-chopped potatoes and the boat's swaying.

MEAT FROM CANTABRIA

Wild piglet from La Sota, a neighbourhood in San Pedro del Romeral, feed with forest acorns and high mountain grass

Cochinillo lechón pasiego crujiente | Crispy suckling piglet 24

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 22
Grilled organic veal chop with blue cheese from Tresviso sauce on the side

Hamburguesa de ternera ecológica la brasa 16
Grilled organic veal hamburger, with or without Divirín melted cheese

Albóndigas de ternera ecológica 17
Organic veal meatballs from Siete Valles de Montaña, with rubia sauce and fries

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

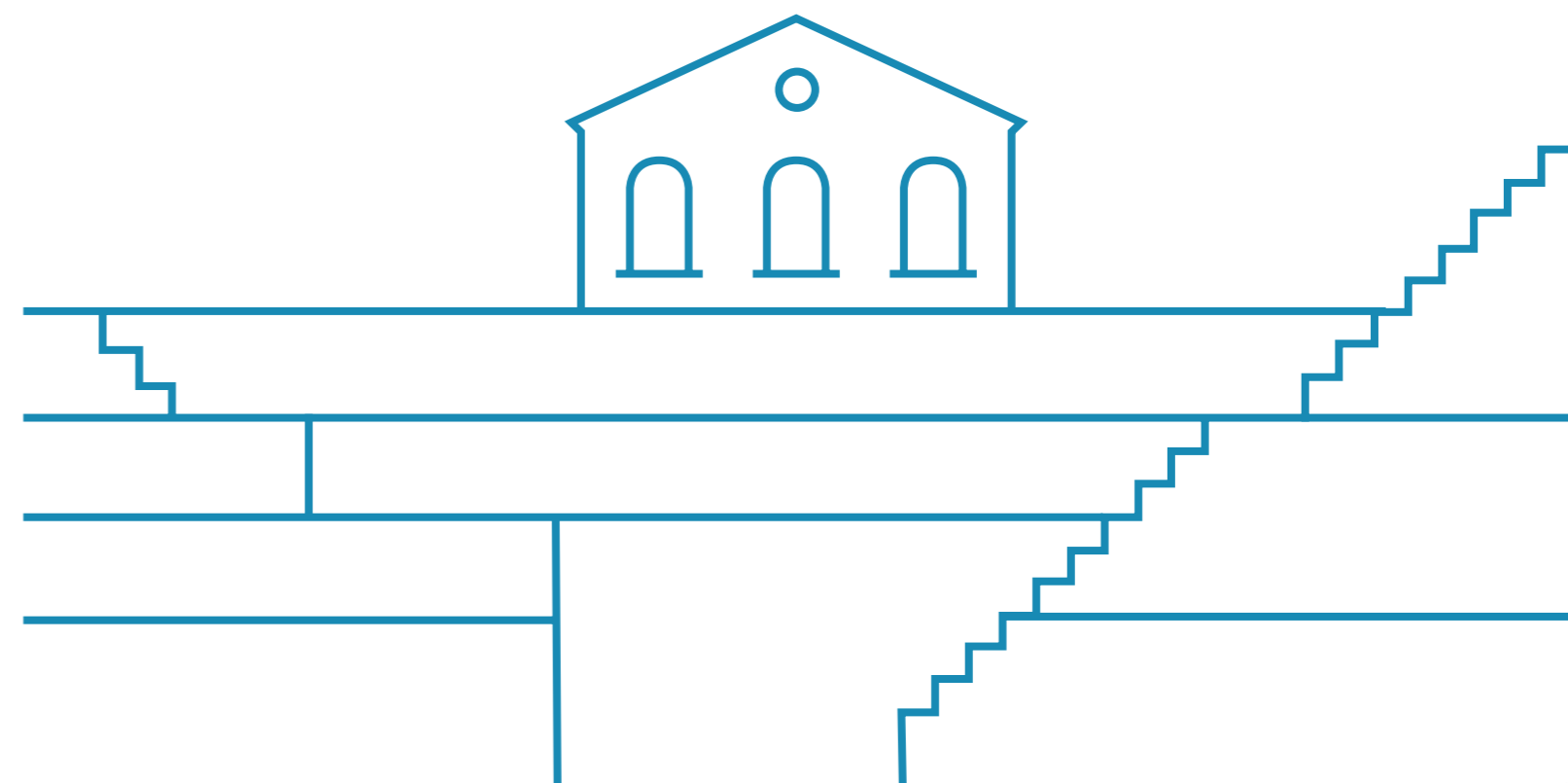


ENGLISH

LA CASETA DE BOMBAS

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STARTERS		
FRIED STARTERS		
Rabas de alcachofas ecológicas <i>Battered artichokes</i>		15
Croquetas de cámbaros <i>Crab croquettes</i>		15
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>Battered crunchy calamari strips</i>		17
FRESH STARTERS		
Mejillones con salsita marinera <i>Mussels in marinara sauce</i>		15
Mejillones en escabeche <i>Mussels in brine</i>		15
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
LA CASETA DE BOMBAS' POTATO SALADS		
Ensaladilla clásica <i>Spanish classic potato salad</i>		14
Ensaladilla con mejillones <i>'Ensaladilla' with mussels in brine</i>		15
Ensaladilla con anchoas Fredo <i>'Ensaladilla' with Fredo anchovies</i>		15
Ensaladilla con lascas de bonito <i>'Ensaladilla' with Angelachu tuna</i>		16
Cata de tres ensaladillas "Caseteras" <i>Three 'ensaladilla' tasting from La Caseta: with mussels, anchovies and tuna</i>		15
SHIRRED EGGS (WITH ORGANIC EGGS FROM ANERO)		
Trifásicos <i>with our homemade chorizo and chistorra</i>		16

ORGANIC VEGETABLES AND MOUNTAIN CHEESES		
ORGANIC VEGETABLES		
Verduras de otoño a la brasa <i>Seasonal grilled vegetables from 'Tres Mundos', in Cantabria and 'La Trailla', in Tudela organic farms.</i>		15
<i>Served with romesco sauce made with hazelnuts, tomato and peppers</i>		
Puerros gratinados <i>Grilled leeks with crab bechamel</i>		14
5 verduritas ecológicas gratinadas al horno <i>Five organic grilled vegetables with bechamel</i>		14
Brócoli ecológico asado al carbón <i>Charcoal grilled organic broccoli with romesco sauce made with hazelnuts, tomato and peppers</i>		14
Alcachofas ecológicas <i>Charcoal grilled artichokes with pine nuts from San Esteban</i>		15
SPANISH TOMATOES		
Escalopines finitos de tomate <i>Thin tomato slices with siurana oil and salt from Chiclana</i>		11
Entrecot de tomate <i>Tomato entrecote 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 and mang 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 Divirín, 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
La fondue cántabra <i>Cantabrian fondue: Divirín cheese, melted in the charcoal oven with bread toasts, organic cecina (dried meat) strips and caramelised onion</i>		16

JUAN DE SANTANDER SPICE ROUTE	
THE CANTABRIAN SAILOR FROM CUETO WHO WAS IN THE FIRST WORLD TOUR	
<p>In Magellan and Elcano's trip with the purpose of finding new spice trade routes –alternative to Cristoper Columbus–, which turned out to be the first world tour, 265 sailors were boated in five ships. Three years later only one, Victoria's ship, arrived with 19 crew members and Juan Sebastián Elcano in charge. Among the sailors there was a Cantabrian, Juan de Santander, from Cueto. He left as a cabin boy, the lowest position in the boat, but we're certain that to survive such deed Sandokan's style, he must've ended up being at least a boatswain. From this trip they brought clove, ginger, turmeric, nutmeg, pepper, cumin and spices of all kinds. They also managed to maje a profit of 346.220 maravedies after covering the expedition costs.</p> <p>We could say that this 'Santanderino' was one of the men who leaded the spice route, and that's why we want to pay a little homage to him by mixing the spices we bring from those countries where Juan de Santander went with our local shepherds' products. If there's something us Cantabrians can brag about, it's being great sailors and shepherds.</p>	
La Caseta de Bombas' brochettes, a different one every day	16
<p>Brochetas de lechazo <i>Organic high mountain lamb brochettes, from Chencho. With spices inspired in Yamaa el Fna, the most famous square in Marrakech</i></p> <p>Brochetas de cochinito <i>Wild piglet from La Sota (San Pedro del Romeral) brochettes, Filipino and the Mariana Islands' style</i></p> <p>Brochetas de ternera <i>Organic veal from Siete Valles de Montaña brochettes, Magellan Strait and Cabo Deseado gaucho's style</i></p> <p>Brochetas de pescado de roca <i>Catch of the day from Santander's fish market brochettes, Shark Island's (Puka Puka) style</i></p>	

