



# LA CASETA DE BOMBAS

	ración	media ración
<b>DIFFERENT THINGS</b> HOMEMADE AND AUTHENTICS, BUT FROM THE XXI CENTURY		
CECINA PASIEGA air-dried organic beef from San Pedro del Romeral with grilled wood bread	16	9,5
ORGANIC VEAL PATE from Siete Valles de Montaña with bread chips	12	
ORGANIC GRILLED CHISTORRA homemade pork sausage from the mountains of Navarre	15	9
GRILLED CHORIZO PASIEGO from La Sota, prepared by us	15	9
GIANT MACARONI WITH 5 DELICIOUS THINGS: organic sausage, organic chorizo, organic bacon, bechamel and pasiego cheese	16	
FIVE MELTED CHEESE RACLETTE CÁNTABRA-SUIZA with Valderredible charcoal baked potatoes	16	9,5
<b>FRESH APPETIZER</b> ON THE EDGE OF THE MOST BEAUTIFUL BAY OF THE IBERIAN PENINSULA		
ANCHOVIES from Santoña and Laredo (eighth)	16	8
RUSSIAN SALAD, tremendously pacifist. With authentic white North Tunna	14	9
THREE RUSSIAN SALADS TASTING red from Hungary; green from Lima; and yellow from Vienna	15	
SALPICÓN DE RAPE ALANGOSTADO Spanish Monkfish salad. A recipe with 40 years of history	18	10,5
<b>SPRING SALADS</b> ANTIWAR, ANTICORRUPTION, MULTIVITAMNS AND MULTINUTRITIOUS		
CHULETÓN DE TOMATE tomato big slice with avocado hash and tropical fruits	16	9,5
SOLOMILLO DE TOMATE tomato big slice with fresh organic cheese from Los Tiemblos and extra virgin olive oil	15	9
SALAD OF "GREEN, HOW I WANT YOU GREEN" AS MANZANITA SUNG AND LORCA WROTE Organic lettuce, oak leaf lettuce or spinach, organic endive, grilled vegetables, herbs croutons and Novales lemon and Liébana honey vinaigrette	15	9
'4 CHEESES WITH AWARDS SALAD'. Fresh goat cheese from Quesos y Besos; organic fresh cow cheese from Los Tiemblos; and two surprise cheese fritters. With lettuce and hazelnut&almond vinaigrette	15	9
<b>FRIED FROM LA CASETA DE BOMBAS...</b> WHICH ARE THE BEST		
PATATAS BRAVAS classic Spanish fries with alioli and brava sauces	11	6,5
SEAFOOD CROQUETTES with creamy bechamel	16	9,5
CRUNCHY ARTICHOKE STRIPS fried with El Vaporcito flour, from El Puerto de Santa María (Cádiz)	16	9,5
6 VEGETABLES TEMPURA from local farmers	14	8
RABAS DE CALAMAR fried calamari from Cantabrian sea	18	
BREADED ROCK FISH BITES. Specialty of the house. With anchovy mayonnaise and chips	18	11



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<b>FIRE GRILLED VEGETABLES</b> FROM EL SÚPER DE LOS PASTORES DELI		
11 VEGETABLES OF THE WEEK. With extra virgin olive oil and salt flower from Chiclana de la Frontera (Cádiz)	15	9
6 VEGETABLES BITES with romesco sauce	15	9
LEEK GRATIN with creamy bechamel	14	8
CHULETÓN DE COLIFLOR a big coliflower slice with organic parsley and hazelnut&turmeric	12	
'KOLDO-STYLE' BROCCOLI made in the Jospier oven, smooth and crunchy, with romesco and alioli sauce	12	
3 ORGANIC GRILLED MUSHROOMS: shiitake, portobello and champignon with spring onion, purple garlic, 'choricero' pepper, kale and pak choi	13	8
WHITE ASPARAGUS FROM NAVARRA 100% spring-like	16	10
<b>TASTY RICE</b> WITH RICE FROM LA ALBUFERA, HARVEST OCTOBER 2021. HEREDEROS DE VIEL, SEVEN-GENERATION FAMILY-BUSINESS		
SEAFOOD RICE with grilled squid and alioli sauce	19	
PASIEGO AND CAMPERO RICE. Stir fried rice with criolla sausage, chorizo, bacon and cecina, from Los Tiemblos family, in La Sota (San Pedro del Romeral)	18	11
9 VEGETABLES RICE. Stir fried rice with the vegetables of the week	16	10
<b>CLASSIC RECIPES</b> MULTINUTRITIOUS		
ORGANIC VEAL MEATBALLS from Siete Valles de Montaña with rice or potatoes garrison	20	12
ROCKFISH BITES 'AJILLO COLORAO' in garlicky paprika from La Vera sauce with El Maestro Sierra sherry wine	19	11
THE BIG SAILOR'S STEW with fish from Santander's fishmarket and potatoes	19	11
EL PLATO DEL ESQUIADOR DE ALTO CAMPOO. Potatoes gratin with Pasiego melted cheese, organic longaniza and chorizo, and organic gratin egg	18	
<b>BURGERS</b> MADE WITH ORGANIC VEAL FROM SIETE VALLES DE MONTAÑA		
SAN PEDRO DEL ROMERAL with organic veal, bacon from Chon Pasiego Andarin and Los Tiemblos cheese	16	
ESPINOSA DE LOS MONTEROS with organic veal, duck rillete duck ham	16	
LIÉRGANES Y LA CAVADA with organic veal, blue cheese, mushrooms and onion confit	16	
VALDERREDIBLE, the veggie one, made with caricos, the cantabrian red bean, and vegetables	14	
AZUL Y OMEGA 3 with fish from Santander's fishmarket	15	