



LA CASETA DE BOMBAS

ENG

	ración	media ración
DIFFERENT THINGS		
HOMEMADE AND AUTHENTICS, BUT FROM THE XXI CENTURY		
CECINA PASIEGA air-dried organic beef from San Pedro del Romeral with grilled wood bread	18	11
ORGANIC GRILLED CHISTORRA homemade pork sausage from the mountains of Navarre	16	10
GRILLED CHORIZO PASIEGO from La Sota, prepared by us	16	10
FIVE MELTED CHEESE RACLETTE CÁNTABRA-SUIZA with Valderredible charcoal baked potatoes	16,5	10
FRESH APPETIZER		
ON THE EDGE OF THE MOST BEAUTIFUL BAY OF THE IBERIAN PENINSULA		
ANCHOVIES from Santoña and Laredo (eighth)	17	
RUSSIAN SALAD, tremendously pacifist. With authentic white North Tunna	15	9
THREE RUSSIAN SALADS TASTING red from Hungary; green from Lima; and yellow from Vienna	16	10
SALPICÓN DE RAPE ALANGOSTADO Spanish Monkfish salad. A recipe with 40 years of history	21	13
SUMMER SALADS		
ANTIWAR, ANTICORRUPTION, MULTIVITAMNS AND MULTINUTRITIOUS		
CHULETÓN DE TOMATE tomato big slice with avocado hash and tropical fruits	17	11
SOLOMILLO DE TOMATE tomato big slice with fresh organic cheese from Los Tiemblos and extra virgin olive oil	16	10
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	16	10
'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	16	10
FRIED FROM LA CASETA DE BOMBAS...		
WHICH ARE THE BEST		
PATATAS BRAVAS classic Spanish fries with alioli and brava sauces	12	7,5
SEAFOOD CROQUETTES with creamy bechamel	16,5	10
RABAS DE CALAMAR fried calamari from Cantabrian sea	19	
BREADED ROCK FISH BITES. Specialty of the house. With anchovy mayonnaise and chips	19	12

FIRE GRILLED VEGETABLES

FROM EL SÚPER DE LOS PASTORES DELI

ración

media ración

11 VEGETABLES OF THE WEEK. With extra virgin olive oil and salt flower from Chiclana de la Frontera (Cádiz)

16

10

6 VEGETABLES BITES with romesco sauce

16

10

GRILLED ORGANIC AUBERGINE with tomato, olives and toasted pistachios

15

9

3 ORGANIC GRILLED MUSHROOMS: shiitake, portobello and champignon with spring onion, purple garlic, 'choricero' pepper, kale and pak choi

16

10

GRILLED ORGANIC ZUCCHINI with hazelnut pesto, almonds and basil

15

9

TASTY RICE

WITH RICE FROM LA ALBUFERA, HARVEST OCTOBER 2021. HEREDEROS DE VIEL, SEVEN-GENERATION FAMILY-BUSINESS

SEAFOOD RICE with grilled squid and alioli sauce

21

9 VEGETABLES RICE. Stir fried rice with the vegetables of the week

18

CLASSIC RECIPES

MULTINUTRITIOUS

ORGANIC VEAL MEATBALLS from Siete Valles de Montaña with rice or potatoes garrison

21

13

BLUEFIN TUNA BITES 'AJILLO COLORAO' in garlicky paprika from La Vera sauce with El Maestro Sierra sherry wine

21

13

THE BIG SAILOR'S STEW with bluefin tuna from Santander's fishmarket and potatoes

22

MEAT FROM THE MONTA

organic veal from Siete Valles de Montaña and organic baby lamb from Chenco, shepherd from Polaciones

CHOP / ENTRECÔTE of organic veal

28

TAPILLA top sirloin cap of organic veal with thyme or rosemary

28

BUTCHER'S TENDERLOIN grilled

26

THIN AND CRISPY STRIPS of organic veal with the mythical creamy sauce Puerto Chico, made with mushrooms, onion confit and white wine

22

BABY LAMB ORGANIC SHOULDER roasted in its juice, crunchy potato and lettuce salad

32

BURGERS

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

17

LIÉRGANES Y LA CAVADA with organic veal, blue cheese, mushrooms and onion confit

17

VALDERREDIBLE, the veggie one, made with caricos, the cantabrian red bean, and vegetables

17

AZUL Y OMEGA 3 with bluefin tuna from Santander's fishmarket

18