



LA CASETA DE BOMBAS ENG

	ración	media ración
DIFFERENT THINGS HOMEMADE AND AUTHENTICS, BUT FROM THE XXI CENTURY		
ORGANIC GRILLED CHISTORRA homemade pork sausage from the mountains of Navarre	16	10
GRILLED CHORIZO from caserío Basatxerri, our cousins from Basque Country	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
GRILLED MUSSELS with Marinara sauce	14	9
SALPICÓN DE RAPE ALANGOSTADO Spanish Monkfish salad with organic pepper, octopus and mussels	22	14
AUTUMN SALADS ANTIWAR, ANTICORRUPTION, MULTIVITAMNS AND MULTINUTRITIOUS		
CHULETÓN DE TOMATE tomato big slice with avocado hash, mango, red onion, cucumber, toasted pinions and herbs olive oil	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
SPINACH SALAD with organic goat cheese, crunchy bacon, croutons with herbs and toasted hazelnuts vinaigrette	18	12
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	
RABAS DE PATITAS DE PELUDÍN fried Peludín calamari from Cantabrian sea		10
BREADED ROCK FISH BITES. Specialty of the house. With anchovy mayonnaise and chips	19	12
4 CHEESE BITES breaded and melted, with honey from San Pedro del Romeral	16	10



	ración	media ración
<h2>FIRE GRILLED VEGETABLES</h2> <p>FROM EL SÚPER DE LOS PASTORES DELI</p>		
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
GRILLED ORGANIC ZUCCHINI with hazelnut pesto, almonds and basil	15	9
<h2>TASTY RICE</h2> <p>WITH RICE FROM LA ALBUFERA, HARVEST OCTOBER 2021. HEREDEROS DE VIEL, SEVEN-GENERATION FAMILY-BUSINESS</p>		
SEAFOOD RICE with grilled squid and alioli sauce	21	
9 VEGETABLES RICE. Stir fried rice with the vegetables of the week	18	
<h2>CLASSIC RECIPES</h2> <p>MULTINUTRITIOUS</p>		
ORGANIC VEAL MEATBALLS from Siete Valles de Montaña with rice or potatoes garrison	21	13
FISH SOUP 'METRIO' our sailor friend, with all the Cantabrian Sea taste	21	13
ORGANIC GRILLED CHICKEN WINGS with spicy lemon and honey sauce	18	12
<h2>MEAT FROM THE CANTABRIAN MOUNTAINS</h2> <p>organic veal from Siete Valles de Montaña and organic baby lamb from Chencho, shepherd from Polaciones</p>		
CHOP / ENTRECÔTE of organic veal	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	
<h2>BURGERS</h2> <p>MADE WITH ORGANIC VEAL FROM SIETE VALLES DE MONTAÑA</p>		
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	