



LA CASETA DE BOMBAS


DIFFERENT THINGS HOMEMADE AND AUTHENTICS, BUT FROM THE XXI CENTURY

100% AUTHENTIC SANTANDER GRILLED OCTOPUS with creamy potato and paprika 19

ORGANIC GRILLED CHISTORRA homemade pork sausage of our Basque cousins 18

 FIVE MELTED CHEESE RACLETTE with Valderredible charcoal baked potatoes 18

 GRILLED PROVOLONE CHEESE from Valles Pasiegos (Cantabria) with oregano and toasted bread 17

 SIX CHEESE TABLE TASTE: Lía - Quesería Bisqato, de leche cruda de vaca; Cervellán - Las Garmillas, el camembert cántabro; Olavidia - Quesos y besos, de cabra, Mejor Queso del Mundo 2022; Tierno Nata D.O.P. - Los Tiemblos, ecológico de vaca; y Picón Bejes-Tresviso - Javier Campo, medalla de oro en los Cheese Awards 22-23 Con pan de pueblo a la brasa 19

FRESH APPETIZER ON THE EDGE OF THE MOST BEAUTIFUL BAY OF THE PENINSULA

ANCHOVIES from Santoña and Laredo (eighth) 17

RUSSIAN SALAD, tremendously pacifist. With authentic white tuna 16

SALPICÓN DE RAPE ALANGOSTADO Spanish monkfish salad with octopus, mussels and paprika 19

THE TOMATOES SMOOTH, JUICY AND TASTY


 TOMATO CARPACCIO ROBERTO ORALLO, a tribute to the great Cantabrian painter and drawing teacher in the children's workshops of La Caseta de Bombas, in the Roberto Orallo Cultural Year 16

 SOLOMILLO DE TOMATE tomato big slice with fresh organic cheese and extra virgin olive oil 18

 CHULETÓN DE TOMATE with avocado and seasonal fruits salad and 5 herbs olive oil 18

 FOUR MINI TOMATOES SALAD from Lola with fresh cheese from the Valles Pasiegos (Cantabria), tomato powder from Ciudad Real, pesto and oil 17

MULTIVITAMIN SALADS AND DELICIOUS

 OLIMPIC SALAD, from our neighbors at CEAR de Vela, lettuce with organic pasta, grilled seasonal vegetables and pesto with flakes of organic sheep cheese 17

DUNA DE ZAERA SALAD, to take it here or order it to take away and eat it in the Dune. With lettuce, diced tomato, white tuna with rice and mayonnaise, seasonal fruit salad, avocado and honey vinaigrette 17

 SAILOR SALAD roasted red pepper with grilled leeks and lettuce with romesco vinaigrette 16

CEVICHE STYLE SALAD with strips of monkfish, lemon from Novales and tropical salad 18

FRIED FROM LA CASETA DE BOMBAS... WHICH ARE THE BEST

- 🌿 PATATAS BRAVAS classic Spanish fries with alioli and brava sauces 12
- SEAFOOD CROQUETTES with creamy bechamel 16
- RABAS DE PELUDÍN fried calamari from Cantabrian sea 17
- BREADED ROCK FISH BITES. Specialty of the house. With anchovy mayonnaise and chips 22

FIRE GRILLED VEGETABLES FROM EL SÚPER DE LOS PASTORES

- 🌿 VEGETABLES OF THE WEEK with extra virgin olive oil and salt flower from Chiclana (Cádiz) 17
- 🌿 GRILLED ARTICHOKEs with romesco vinaigrette 18
- 🌿 DEEP FRIED ARTICHOKEs 17
- 🌿 BAKED ORGANIC PUMPKIN with romesco vinaigrette, pistachios and pesto sauce 16
- 🌿 GRILLED CABBAGE with creamy tomato potato trinxat and organic paprika from La Vera (Cáceres) 14
- 🌿 ORGANIC CAULIFLOWER with carbonara sauce with mushrooms and Galmesano cheese, Galician parmesan cheese 15
- 🌿 ORGANIC GRILLED STEAMED BROCCOLI with beetroot hummus and ricotta cheese from Cantabria 16
- 🌿 PACK CHOI with classic garlic refried and sweet red pepper with beetroot and pesto sauce 15
- 🌿 GRATIN ORGANIC LEEKS with bechamel made with fresh milk 16

TASTY RICE

with rice from La Albufera (Valencia), harvest october 2023

- SEAFOOD RICE with grilled squid and alioli sauce 22
- 🌿 9 VEGETABLES RICE. Stir fried rice with the vegetables of the week 21

CLASSIC RECIPES

- ORGANIC VEAL MEATBALLS from Siete Valles de Montaña with rice or potatoes garrison 22
- THE BIG CALDERETA fish of the day bites and potatoes stew 23
- CHILDHOOD MACARONI with Pasiego wild pork chorizo, homemade tomato sauce, organic pasta from the Sierra de Málaga and organic cream cheese gratin in Josper's oven 19
- SEAFOOD KOFTAS, the Middle Eastern fish balls, with grilled oily fish and homemade tomato sauce 22