



LA CASETA DE BOMBAS

DIFFERENT THINGS HOMEMADE AND AUTHENTICS, BUT FROM THE XXI CENTURY

ORGANIC GRILLED CHISTORRA homemade pork sausage of our Basque cousins 19

🌿 FIVE MELTED CHEESE RACLETTE with Valderredible charcoal baked potatoes 19,5

🌿 GRILLED PROVOLONE CHEESE from Valles Pasiegos (Cantabria) with oregano and toasted bread 18,5

🌿 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) 18,5

RUSSIAN SALAD, tremendously pacifist. With authentic white tuna 18

SALPICÓN DE RAPE ALANGOSTADO Spanish monkfish salad with mussels and paprika 22

THE TOMATOES SMOOTH, JUICY AND TASTY

🌿 SOLOMILLO DE TOMATE tomato big slice with fresh organic cheese and extra virgin olive oil 18,5

🌿 CHULETÓN DE TOMATE with avocado and seasonal fruits salad and 5 herbs olive oil 19

🌿 TOMATOES SALAD with fresh cheese from the Valles Pasiegos (Cantabria), tomato powder from Ciudad Real, pesto and oil 18

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 18,5

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 17,5

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

- 🌿 PATATAS BRAVAS classic Spanish fries with alioli and brava sauces 13
- 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 romesco sauce 18
- 🌿 10 VEGETABLES OF THE WEEK with extra virgin olive oil and salt flower from Chiclana (Cádiz) 16
- 🌿 AUBERGINE ROLLS GRILLED filled with Cantabrian ricotta with anchovies, tomato confit and olives 17
- 🌿 GREEN PEPPERS FROM GERNIKA OR PADRÓN with salt flower from Chiclana (Cádiz) 15
- 🌿 GRILLED BIO ZUCCHINI toasted and chopped hazelnuts and yogurt romesco sauce 16
- 🌿 ROASTED VEGETABLE SALAD "ESCALIVADA" with red peppers and roasted leek, aubergine and chives 18
- 🌿 FRIED ZUCCHINI AND AUBERGINE VEGETABLES 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
- FISH MEATBALLS. White tuna of the Cantabrian Sea with tomato sauce 22