

# menu

## PICOTEO VAQUERO Appetizers

RABAS DE SANTANDER deep fried calamari squid with organic flour 14

ALCACHOFAS CRUJIENTES 100% PROVENZALES, Crunchy artichokes from Provence 14

CROQUETAS DE CECINA Y DE QUESO DE CABRA: small bechamel fritters filled with cured meat and goat cheese 11

ANCHOAS DE LAREDO, big and small anchovies from La Costera 2014, with double roasted peppers 14

PULPO PLANCHA + CURRY grilled octopus + purple potatoes + curry 15

ENSALADILLA DE PRIMAVERA MADRILEÑA CON SALMÓN SALVAJE spring salad and wild salmon "we love Diego Guerrero & DSTAgE" style 12

## MARISQUETE MADRILEÑO Shellfish

ZAMBURIÑAS GRATINADAS MADRID - MILÁN - PARÍS mollusc cooked au gratin 14

LANGOSTINOS A LA SAL "WEST AFRICA" king prawns with coconut, orange and ginger 15

MEJILLONES DE LOS PEQUEÑITOS small mussels with ceviche and guacamole 13

GOUÇONS: TAQUITOS EMPANADOS DE PEZ DE ROCA breaded rock fish bites 15

## TOMATES DE ESPAÑA Spanish tomatoes

ENSALADA DE 5 TOMATES five tomatoes salad with fresh cheese from La Jarradilla and pine nuts pesto 13

SALPICÓN DE TOMATES DE PRIMAVERA/VERANO salpicón made with summer tomatoes, arbequina oil and salt 13

CHULETÓN A LO CELSO Y MANOLO with mango, papaya and avocado mousse 14

ENSALADA DE LECHUGAS VIVAS DE CANTABRIA with 17 things between crunchy vegetables, nuts and red berry vinaigrette 14

## VERDE QUE TE QUIERO VERDE CON VERDURAS ECO-LÓGICAS Green Vegetables from Buñuel, Navarra, since 1919

¡¡ANTIPASTI!! DE LA BARRA: Roasted vegetables and Ottolenghi Nottingilero crudités with sauces 13

ESPÁRRAGOS ECO BLANCOS DE TUDELA grilled asparagus with pine nuts and hazelnuts 15

## HUEVOS ECOLÓGICOS DE LAS PITAS DE GUILLERMO DE PEDAQUE

Organic Eggs from Guillermo's chicken

HUEVOS FRITOS CON JAMÓN IBÉRICO fried eggs with Ibérico ham and crunchy chips 14

HUEVOS FRITOS CON MORCILLA fried eggs with black pudding 13

HUEVOS FRITOS CON BECHAMEL GORDITA, fried eggs with bechamel, Rosti potato and grated truffle 15

## LAS PASTAS DE BENEDETTO CAVALIERI (1918) Y DE FAELLA (1907), Italian pasta directly imported

PENNE RIGATE with cream and truffle 15

LINGUINI A LA VENECIANA with king prawn, tomato sauce and chili 15

PENNE RIGATE ALL' AMATRICIANA with roman sauce, spicy tomato with guanciale and bacon cream 15

PENNE RIGATE CON 7 VERDURAS ASADAS with tomato sauce, zucchini and peppers 14

RISOTTO DE LA MONTAÑA VENECIANA rice and duck tacos 16



**PESCADOS DE LA LONJA DE SANTANDER**, Every morning we visit Santander market to see what our sailors have brought in and buy the best fish. It's like the stock market, if we are quick and lucky we'll buy the best fish.

RAPE NEGRO PLANCHA black monkfish with crunchy potato and rosemary 18

PESCADO SALVAJE wild fish 20

SALMÓN SALVAJE DE ALASKA salmon with 7 vegetables, herb butter and tomatoes 17

**POLLOS DE SANTIAGO EL VETERINARIO VISIONARIO**, organic chicken from Sanchonuño, Segovia wich weigh 3 kilos.

TAQUITOS DE PECHUGA DE POLLO A LA SARTÉN chicken bites fried with 6 fresh mediterranean herbs 14

HAMBURGUESA CON PATATITA CRUJIENTE hamburguer with guacamole and purple onion 14

**TERNERAS ECOLÓGICAS DE NUESTROS 9 VAQUEROS VALIENTES.**

Organic veal from cantabrian shepperds.

STEAK TARTARE DE TERNERA steak tartare cooked with Bourbon, Vodka or Whisky 16

PALLARDA FINA DE SOLOMILLO DE TERNERA grilled veal with 7 herbs and salad 17

ESCALOPINES DE SOLOMILLO A LA MILANESA Beef scalopini with fried potatos, you can eat it with Ibérico ham and gorgonzola cheese if you want 17

CHULETA DE TERNERA A LA SARTÉN veal chop with salad or potatoes 20

ROAST BEEF DE TERNERA FRÍO Y FINITO with Russian salad 16

**VACAS FRISONAS CHULETERAS, TAMBIÉN DE NUESTROS VAQUEROS** Chopped COWS

RIB EYE, grilled chop without bone and stripped 20

TAQUITOS DE SOLOMILLO A LA SARTÉN fried small diced cow 18

**VENADO DE ALTA MONTAÑA, ESTO SÍ QUE ES CAZA SALVAJE,**

High mountain deer

TOURNEDÓS DE VENADO ROSSINI, Deer with foie and truffle 18

**PATO DE ESPINOSA DE LOS MONTEROS**, Duck from Espinosa de los Monteros

EL MAGRET, FINITO Y "CROQUANT" Magret with arugula salad, parmesano and Caesar sauce 18

**10% VAT included**

