

appetisers

CROQUETAS DE MARISCO DEL NORTE

Northern seafood croquetas made with velvet swimcrabs, milk from grass-fed cows and butter from Liérganes 16

CATA DE CUATRO ANCHOAS

Tasting of four anchovies with artisan crackers by Sidonia in Cadiz 16

RABAS DE SANTANDER

Crispy calamari from Santander with madrileña dipping sauce on the side 19

TABLA DE 4 QUESOS

Tasting board of 4 cheeses by those invincible Shepherds as sourced by El Súper de los Pastores deli 10

tomatoes from Spain

ENSALADA DE CINCO TOMATES

A five-tomato salad with soft cheese cubes by Los Tiemblos in Cantabria and Angélica’s special pesto 16

SALPICÓN DE TOMATES

‘Salpicón’ diced tomato salad with arbequina oil and fleur de sel from Chiclana 15

LA PRIMERA BURRATA DEL NORTE

The first burrata from the north, a super-innovative project between Cantabrians and Biscayans 15

free-range eggs

From Carlos’ happy organic hens at Granja Anero in Cantabria, where they live in freedom and spend their day pecking amongst the 8,000m² of green meadow. Get back that pleasure of eating a real egg.

HUEVOS FRITOS CON CHORIZO PASIEGO

Fried eggs with homemade Pasiego Valley chorizo with ultra-crispy fried potatoes 16

HUEVOS FRITOS

Fried eggs with organic black pudding from Villarcayo, prepared Landa style (the place for eggs near Burgos) 17

HUEVOS FRITOS CON JAMÓN IBÉRICO DEL BUENO

Fried eggs with Iberian ham, the good one 21

verduras ecológicas

From organic gardens and small producers. Freshly harvested, without chemicals or any weird stuff. The authentic taste of vegetables.

ALCACHOFAS SALTEADAS

sautéed artichokes pan-fried artichokes served with its juices and ‘jamón’ shavings 16

recetas veggie

TARTAR VEGANO DE REMOLACHA

vegan tartar with beetroot 16

ENSALADA DE PIMIENTOS ROJOS

salad of double-roasted red peppers 17

ENSALADA DE CRUDITÉS

crudités with freshly picked lettuces and a lemon- honey vinaigrette 15

ESCALIVADA

Aubergine ‘escalivada’ with red peppers, crunchy toasted almonds with oil from the mountains of Alicante and mint 16

VERDURITAS AL CURRY

Curried vegetables as prepared by our colleague chef Johnson from Kerala (India) 16

PANACHÉ DE VERDURAS DE LA VAQUERÍA

Panache o farmyard vegetables of the week 17

MENESTRA

5 ultra-vitaminized vegetable ‘menestra’ 16

ALCACHOFAS FRITAS

fried artichokes with black garlic mayonnaise 15

ALCACHOFAS EN SALSA VERDE

artichokes in a parsley & garlic sauce 16

TAGLIATELLE

Tagliatelle with buckwheat grain al funghi 19

ARROZ CON SIETE VERDURITAS

rice with seven vegetables 19

organic beef from Siete Valles de Montaña

Siete Valles de Montaña is the first cooperative of organic cattle breeders in Cantabria. 15 years ago, these admirable farmers made the decision to raise their calves as their ancestors did 100 years before: in the mountains in winter and in the high moun- tain passes in summer, without pesticides or antibiotics.

ESCALOPINES DE TERNERA ECO

Organic beef escalopes, Milanese style, with french fries. And, if you wish, served au gratin with Pasiego cheese 20

STEAK TARTAR DE TERNERA ECO

Steak tartar with a touch of Chicago bourbon, highland vodka or Scotch whisky 20

PALLARDA FINA DE TERNERA ECO

Grilled beef paillard with herbs and a salad of living lettuces 20

TAGLIATTA DE TERNERA ECO

Grilled organic beef tagliata, in crispy strips with french fries 24

ALBÓNDIGAS DE TERNERA ECO

Beef meatballs with a boscaiola and guanciale sauce 17

La Llueza duck

Duck from La Llueza Farm: a before and after in the world of duck. Alejandro and Elena honed their skills under the Duboscq family (gold medal 2015 for the best foie in France) and we want their produce to become so famous that customers will be fighting to secure one of the 40 ducks that they supply a week.

MAGRET DE PATO CRUJIENTE

Crispy duck breast with Palo Cortado sauce. Raised on an artisan farm of La Llueza, in Espinosa de los Monteros, in the mountains of Burgos 23

lechazo ecológico

Suckling lamb from Chencho, a shepherd in Polaciones in the Picos de Europa, who, alongside his 14 mastiffs, is prepared to battle in the 21st century to protect his herds of goats and sheep from being eaten by a wolf.

MOUSASAKA VAQUERA

Shepherd moussaka with béchamel sauce made with fresh milk from a grass-fed herd 21

fideuas y arrochitos marineros

RISOTTO MARINERO DE PUNTALETTE

Seafood orzo risotto with squid from the Bay of Santander 19

FIDEUÀ DE CALAMAR

Squid fideuà using that tip we picked up from Xavi, from Xalol, a seafood chef from Tarragona 22

ARROZ MARINERO

Seafood rice with clams, mussels and mini-fillets of fish 24

CALDERETA MARINERA

seafood stew fish from the market stewed with hand-ripped potatoes 22

fish from Santander’s fish market

Although Madrid has no coastline, the richest catch from the waters of the Cantabrian Sea always reaches the capital. Each of our fish is traceable with the name of the boat plus the names of the sailors who caught it. It’s only fair to know who they are. They do get up at three in the morning so that the rest of us can enjoy the delicacies of the sea.

HAKE 22

RED GURNARD 23

GRILLED MONKFISH FILLETS 24

JOHN DORY 28