

starters

CROQUETAS DE MARISCO DEL NORTE *North seafood croquettes made with fresh milk bechamel* 16

CATA DE ANCHOAS *Anchovies tasting with regañás (toasts) from Sidonia* 18

RABAS DE SANTANDER *crispy deep fried calamari with Madrileña sauce* 19,5

🌿 TABLA DE CUATRO QUESOS *from invincible shepherds from El Súper de los Pastores* 16

PULPO A LA SARTÉN CRUJIENTE *with potato, curry sauce and autumn apple* 22

spanish tomatoes

🌿 ENSALADA TROPICAL MALAGUEÑA *with avocado, tomato, mango and herbs olive oil* 18

🌿 ENSALADA CINCO TOMATES *with organic fresh cheese and pesto* 19

🌿 SALPICÓN DE TOMATES *tomato salad with arbequina oil and flower of salt from Chiclana* 17,5

🌿 BURRATA DEL NORTE, *an innovative project between Cantabria and Vizcaya* 21

organic eggs

From Guillermo, in Fuentemilanos (Segovia), a veterinarian turned farmer

HUEVOS FRITOS CON CHORIZO *fried eggs with homemade chorizo and chips* 22

HUEVOS FRITOS *El Landa’s style, with organic morcilla (black pudding) from Villarcayo* 22

HUEVOS FRITOS CON JAMÓN IBÉRICO *fried eggs with ham* 24

HUEVOS FRITOS CON TRES COSAS: *chorizo, black pudding and ham* 24

vegetables recipes

from organic vegetables patches and small producers. The authentic taste of vegetables

🌿 PIMIENTOS ROJOS *red peppers ouble roast* 16

🌿 ESCALIVADA *aubergine and red peppers roasted, crunchy toasted almonds with olive oil from the mountains of Alicante and mint* 16,5

🌿 MENESTRA *sauteed seasonal vegetables with special sauce* 19

🌿 TRONCO DE CALABAZA ASADA *roasted pumpkin with apple, honey and walnut, almond and hazelnut hash* 17,5

🌿 BRÓCOLI ECO SALTEADO *broccoli sauté with mushrooms and organic shiitake* 16,5

🌿 VERDURITAS AL CURRY *Vegetables in curry with coconut sauce Kerala style* 17,5

🌿 ENSALADA DE COGOLLOS *Baby gem lettuce salad with a pepper vinaigrette, carrot, beetroot, and confit tomatoes with nuts* 18

🌿 TIMBAL DE POCHADOS: *Spring onion, leek gratin with sheep cheese* 17

🌿 TACOS DE BERENJENAS *Aubergine tacos tuffed with pumpkin* 18

ESPÁRRAGOS BLANCOS DE NAVARRA *Grilled white asparagus from Navarra* 21

ESPÁRRAGOS VERDES TRIGUEROS *Grilled wild green asparagus* 21

the artichokes

CRISPY ARTICHOKEs *with black garlic mayonaise* 19

ARTICHOKEs IN GREEN SAUCE 19

SAUTEED ARTICHOKEs *in it’s sauce with fine ham chips* 19,5

organic veal from siete valles de montaña

Siete Valles de Montaña is the first organic veal cooperative in Cantabria

ORGANIC VEAL STEAK TARTAR *veal steak veal steak tartar with a touch of Chicago bourbon, vodka from Cantabria or Scotch* 22,5

PALLARDA FINA DE TERNERA ECO *veal sirloin with fine herbs and organic lettuce salad* 23

TAGLIATTA DE TERNERA ECO *grilled veal strips with chips* 25

ALBÓNDIGAS DE TERNERA ECO *veal meatballs with boscaiola sauce and guanciale* 21,5

organic chicken from Galo Celta

Galician chickens raised in the mountains, without haste, with field pecks and good corn

CRUNCHY CHICKEN BITES *with mushrooms and Jerez style potatoes* 24

CORDON BLEU *filled with ham and organic Pasiego cheese from Los Tiemblos* 23,5

PALLARDA DE PECHUGA FINA A LA PLANCHA *with spices and roasted vegetables* 23

fideuà and seafood rice

RISOTTO MARINERO DE PUNTALETTE *puntalette risotto with calamari from Santander’s bay* 22,5

FIDEUÀ DE CALAMAR *calamari fideuà with the trick we learned from Xavi, from Xaloc, a sailor cook from Tarragona* 23,5

ARROZ MARINERO *seafood rice with clams, mussels and fish from Santander’s local fishmarket* 25

The milanesas

glutenfree

ESCALOPINES DE TERNERA ECO *breaded veal cutlet with chips* 22,5

PECHUGA DE POLLO ECO *breaded chicken with potatoes or salad* 23

high mountain

Baby lamb from Chencho, a shepherd from Polaciones, and kid from Rafa, from Bejes, both in the Picos de Europa. And pigs from Basque farmhouses, from Basatxerri, where they graze freely in the mountains

MOUSSAKA VAQUERA *with fresh milk bechamel* 23

MINI CANELONES DE CABRITO *kid meat cannelloni with bechamel* 22,5

la vaquería’s fish market

We get up early (very early), and choose, bid and buy the best pieces in Santander’s fish market every morning

HAKE 24

GUNARD 26

MONKFISH TENDERLOINS *grilled* 26

BREADES MONKFISH, *with french fries and anchovies mayonnaise* 24

JOHN DORY 29

CALDERETA MARINERA *fish stew with potatoes* 24