

aperitif classics

* Squid rings with tentacles, Santander style	18,00 €
■ Creamy scorpionfish and prawn cake with tartar sauce	16,50 €
* Cantabrian anchovies Codesa Gold Series.	22,50 €
* Seasonal fried Cantabrian anchovies	17,50 €
* Grilled octopus with its purée and paprika dressing	% 12,00 23,00 €
* Homemade ham croquettes	15,50 €
* Grilled scallops with garlic and parsley oil	4,00 € / Ud.
■ Razor clams baby Pedreña	14,50 €

Cold cuts

* Hand-sliced acorn-fed Iberian ham	26,50 €
* Acorn-fed Iberian loin	21,00 €
* Marinated and cured sirloin carpaccio at home with parmesan and caramelized peppers	18,50 €
* Selection of Cantabrian cheeses	16,50 €
* Portion of Manchego or local blue cheese	16,50 €

The spoon

Ideal para compartir	* Mountain stew Traditional beans, pork butchering and collard greens	18,50 €
	* Creamy beans with clams Amayuelas from Pedreña	18,50 €
	* Bonito tuna stew from our catch	17,00 €
	* Cantabrian fishermen's soup	15,50 €
	■ Pasta of the week with seafood	18,50 €
	• Salmorejo with prawn skewer	12,50 €

Ask about our dishes with option — Ys

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Prices include VAT - take away kit 1,00€

Service of bread 1,50€

cold and warm salads

- * Russian salad with salted king prawns and piparras% 9,50 | 18,00 €
- * Tuna tartare. mango and avocado with crispy cassava chips.....20,00 €
- * Italian burrata with salmorejo. arugula. toasted ham and red pesto18,00 €
- * Wok of seasonal vegetables with squid and oyster sauce.19,00 €
- * Artichoke flower. toasted parmesan. crispy ham5,50 € / Unit
and black truffle oil.
- Grilled seasonal vegetables with Canarian green mojo.17,50 €
- * Salad of northern tuna marinated incasa.....19,00 €
- * Our surf and turf mixed salad16,00 €
Fresh lettuce, tomato, onion, egg, tuna and roasted piquillo peppers
- * Cantabria tomato with pickled red oniontemporada.....17,50€
With homemade tuna+ 3,00€

arroces

- e Seafood rice with lobster26,50 €
- e Creamy señorito rice25,50 €
prawns. squid. king prawn and scallops
- * Black rice with baby squid24,50 €
- Rice with Pedreña amayuelas23,50 €
Seafood style with clams
- Creamy octopus rice23,50 €
- * Truffle risotto with cheek meat in Port.22,50 €

Price per diner for all rice dishes

e Minimum 2 diners

● 25 minutes waiting time

from the fish market

WHOLE FISH

Prices per serving * 450g approx.

- * Grilled marbled wrasse33,00 €
- * Grilled turbot35,00 €
- * Grilled sea bass32,00 €
- * San Martín-style grilled mackerel35,00 €

Served with baked potatoes.
If desired, with garlic sauté.

- * Sardines from our fish market roasted With *temporada* of salad +3,00€15,50 €
- * Salt-baked sea bream, traditional style, with tartar sauce35,00 €

cut fish

Prices per serving * 220g approx.

- * Hake bites to taste (cheeks)23,00 €
fried Roman-style or in green sauce
- * Cantabrian anchovies battered with lettuce *temporada* and onion salad + 3,00 €17,50 €
- * Black monkfish medallions25,50 €
Grilled or in green sauce
- * Cod loin pil pil Club Ranero24,50 €
With a base of homemade pisto
- * Bluefin tuna from the Cantabrian season23,00 €
With tomato, grilled or with onions

and also from the sea

- North tuna tacos Cañía styleAnd 11,00 | 20,00 €
with fried egg + 3,00 €
- * Grilled baby squid with poached onion and alioli22,50 €
- Hake meatballs in green sauce11,00 | 20,00 €
- * Fried eggs with garlic prawns.21,00 €
With baked potatoes and fried eggs

meats and their stews

- Frisian cow rib steak68,00€ / Kg
Marinated in-house + 25 days
- High loin steak — Ribe Eye 300934,00 €
Varieties: Simmental, Rubia Gallega, Angus...
- Sliced Frisian cow entrecôte 300927,00 €
- Veal meatballs in mushroom sauce.. ½ 11,00 | 20,00 €
- (Braised Iberian beef cheek with Port and truffled purée24,50€
- Rib rack slow-roasted 500924,50 €
Glazed with smoked Lebaniega sauce
- Stewed snouts Madrid-style with their \$ accompaniments% 11,00 | 20,00 €
With fried egg + 3,00€
- Free-range chicken breast with brown rice and sauce of pimienta.....22,50 €

All meats are served with their side dish.

Ask for your meat cooked to the ideal doneness.

MILANESES

(300g breaded beef fillet)

- Traditional schnitzel23,00 €
- With Picos cheese cream25,50 €
- With fresh green pepper sauce25,50 €
- With crispy ham, Parmesan and a bit of black truffle26,50 €
- With Bolognese sauce and fried egg30,00 €
- With traditional ratatouille and fried egg.....30,00 €
- With fresh burrata, arugula and green pesto.....32,50 €

See our dishes

(with option 4^{Sim}
gluten)

Prices with VAT included - take away kit 1,00€

Bread service 150€