

wine cellar

reds

- Ramón Bilbao Limited Ed. D.O. Rioja24,00 €
- Labastida 1786 Solagüen D.O. Rioja24,00 €
- Heras Cordon D.O. Rioja.....24,00 €
- Viña Alberdi D.O. Rioja.....28,00 €
- Muga Crianza D.O. Rioja.....33,00 €
- Óptimus 10 months D.O. Ribera del Duero.....20,00 €
- Cruz de Alba crianza D.O. Ribera del Duero,25,50 €
- Emilio Moro D.O. Ribera del Duero.....30,00 €
- Protos 1927 D.O. Ribera del Duero33,00 €

cavas

- Juve&Camps Reserva Familia30,00 €
- Le Brun Neuville Champagne ¾ 24,00 / 43,00 €

jugos

- Summer red wine20,00 €
- Sangría.....19,00 €
- Different summer wine20,00 €

Whites

- J. Fernando V. Selected D.O. Rueda23,00 €
- Protos Cuvée D.O. Rueda25,50 €
- Martín Códax D.O. Albariño.....24,00 €
- Mar de Frades D.O. Albariño.....30,00 €
- Mara Moura Godello D.O. Monterrei24,00 €
- El Zarzal Godello D.O. Bierzo.....30,00 €
- Protos Sauvignon.....25,50 €
- Cunqueiro III Millenium D.O. Ribeiro25,50 €
- Mar de Fondo D.O. Costa Cantabria24,00 €

Rosés

- Muga Clarete D.O. Rioja.....23,00 €
- Aire de Protos D.O. Ribera del Duero23,00 €
- Domaine de Nizas F. Lourtou25,50 €

desserts

- Baked cheesecake creamy recipe to take away “the feeling”.....8,00 €
- Brownie with mandarin sorbet8,00 €
- Fluffy tiramisu with cocoa.....7,50 €
- Baked cheesecake with pistachio cream8,50 €
- Our super creamy egg flan7,00 €
- Passion fruit soufflé of the passion.....7,00 €
- Torrelavega puff pastry cake8,00 €
- Rice pudding5,50 €
With milk from Cantabria
- Glass of artisan ice cream6,00 €
(Vanilla, chocolate, hazelnut, sobao with orujo and mandarin)
- Artisan yogurt plain or with jam3,50 €
With milk from Cantabria

Desserts are available outside kitchen hours.

Prices include VAT



La Caña
Desde 1942 - Santander

Solicita la carta  Sin gluten

aperitifs and aperitivo

- **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 €
- **Cantabrian anchovies, fried or battered, seasonal** 17,50 €
With salad + 3,00€
- **Marinated anchovies with some olives** 14,50 €
- **Galician mussels in escabeche** ½ 8,00 / 14,50 €
- **Baby prawns in garlic sauce with a spicy touch** 13,50 €
With potatoes and fried eggs + 7,50 €
- **Homemade ham croquettes** 15,50 €



Glass of salmorejo with prawns..... 5,00 €

cold and warm salads

- **Russian potato salad with salt prawns and piparras**½ 9,50 / 18,00 €
- **Tuna tartare, mango and avocado with crispy cassava chips**.....20,00 €
- **Italian burrata with salmorejo, arugula, toasted ham and red pesto**18,00 €
- **Wok of seasonal vegetables with squid and oyster sauce**19,00 €
- **Artichoke flower, toasted parmesan, crispy ham**..... 5,50 €/pc.
and black truffle oil
- **Grilled seasonal vegetables with Canarian green mojo**17,50 €
- **House-marinated North Atlantic tuna salad**19,00 €
- **Our surf and turf mixed salad**16,00 €
Fresh lettuce, tomato, onion, egg, tuna and roasted piquillo peppers
- **Cantabrian tomato with seasonal pickled red onion**17,50 €
With homemade tuna + 3,00€

charcuterie

- **Hand-carved acorn-fed Iberian ham “a cuchillo”** 26,50 €
- **Acorn-fed Iberian loin** 21,00 €
- **Carpaccio of aged entrecôte cured at home**..... 18,50 €
With parmesan and caramelized piquillo pepper
- **Selection of cheeses from Cantabria** 16,50 €
- **Portion of Manchego or local picón cheese**..... 16,50 €

sandwiches

- **Special burger** 17,50 €
Cañía
Lebaniega sauce, roasted tomato, grilled onion, lettuce and cheese
- **Chochinita pibil mollete** 15,00 €
- **Ham and cheese bikini with a touch of paprika**..... 13,50 €

gourmet treats

- **North Atlantic tuna from our catch, style** Cañía.....½ 11,00 / 20,00 €
With fried egg + 3,00 €
- **Grilled baby squid with poached onion and** aioli..... 22,50 €
- **Sardines from our fish market, seasonal roast**..... 15,50 €
With salad + 3,00€
- **Bake meatballs in** green sauce.....½ 11,00 / 20,00 €
- **Grilled octopus with its purée and paprika dressing**.....½ 12,00 / 23,00 €
- **Grilled small scallops with garlic and parsley** 4.00 € / pc.
- **Pedreña razor clams**..... 14,50 €

rice dishes

- # *** Seafood rice with lobster**..... 26,50 €
- # *** Creamy señorito rice**..... 25,50 €
Squid, king prawn and small scallops
- # *** Black rice with baby squid** 24,50 €
 - **Rice with Amayuelas from Pedreña** 23,50 €
Seafood with clams
 - **Creamy octopus rice** 23,50 €
 - **Truffled risotto with cheek meat in Port wine** 22,50 €

Price per diner for all rice dishes

* Minimum 2 diners

25 minutes wait

milanesas

300g breaded beef fillet

- **Traditional milanesa** 23,00 €
- **With cheese cream from Los Picos**..... 25,50 €
- **With fresh green pepper sauce** 25,50 €
- **With crispy ham, parmesan**..... 26,50 €
and black truffle oil
- **With Bolognese sauce and fried egg** 30,00 €
- **With traditional ratatouille and egg**..... 30,00 €
fried
- **With burrata, arugula and green pesto**..... 32,50 €

spoon dishes

- **Montañés stew** 18,50 €
Traditional beans, pork slaughter and cabbage
- **Seafood pochas with clams**..... 18,50 €
Amayuelas from Pedreña
- **Tuna stew from the North**..... 17,00 €

stews and roasts

- **Beef meatballs**..... ½ 11,00 € / 20,00 €
in mushroom sauce
- **Braised Iberian cheek meat**24,50 €
in Port wine with truffled purée
- **Stewed snouts** ½ 11,00 € / 20,00 €
Madrid-style with its accompaniments
with fried egg + 3,00 €
- **Slow-roasted rib rack 500g**24,50 €
Glazed with smoked lebaniega sauce

meats

- **Frisian beef rib steak**..... 68,00€ / Kg
- **Rib eye steak** □ **Ribe Eye 300g**..... 34,00 €
Varieties: Simmental, Angus, Rubia Gallega...
- **Beef entrecôte** Frisian..... 27,00 €
sliced 300g

All meats come with their garnish
Ask for your meat's ideal doneness

Ask us about our fish selection

Kitchen hours from 1 p.m. to 4 p.m. and from 8 p.m. to 11 p.m.

Dishes with the symbol ● are available from 1 hour before the kitchen opens (at 12h and 19h) and
Dishes with the symbol ● are also available outside kitchen hours.

Take Away Kit 1,00 €
Bread basket 1,50 €