

SANTANDER STYLE

shared dishes

LAREDO ANCHOVIES with crispy, Wood-oven-baked bread from Vieda, Liébana. 19

CRUNCHY BATTERED SQUID with “Deluz” sauce. 18

PAN-FRIED CLAMS with purple garlic from Colmenar de Oreja and Maestro Sierra Fino sherry. 24

CLASSIC

shared dishes

CROQUETTES made with jerky from León & goat’s cheese with Afro-American yucca, beet & plantain chips. 16

MICUIT FROM LLUEZA, Espinosa de los Monteros, probably the finest foie in Spain. 24

ORGANICALLY-RAISED IBERIAN CURED HAM from the tiny Montefrío estate in the Sierra de Aracena mountains, where Armando (4th generation) farms his 200 pigs, all 100% Iberian stock. 24

4 x 4= summer ratatouille + an organically-farmed egg from Anero + “slow food” cod + creamed potato. 20

COLD

shared dishes

ZURICH-STYLE MODERN SALAD WITH REVITALISING INGREDIENTS: peach, strawberry, green asparagus, green bean, radish, candied cherry tomato, pickled gherkin and Granny Smith apple, hazelnut, sunflower seeds, avocado mousse, lettuce straight out of the ground in Anero and red-fruit vinaigrette with Tostadillo wine vinegar from Liébana. 18

TASTY FIVE-TOMATO SALAD with balls of Lafuente Cantabrian mozzarella, anchovy fillets, black Empeltre olives from Aragón, San Esteban pine nuts & rocket pesto. 18

CHILLED WHITE TUNA TARTARE WITH THICK-SLICED GIANT TOMATO & cocktail of papaya, mango & guacamole. 20

GRILLED COURGETTE & OCTOPUS CARPACCIO with Parmesan cheese & candied onion. 20

FISH

*from the market
in Santander*

MEDALLIONS OF GRILLED MONKFISH sliced with garlic, paprika, octopus & clams. 24

MEDALLIONS OF WHITE TUNE served with two irresistible sauces: classic poached onion and tomato ratatouille. 24

TATAKI OF WHITE TUNA COOKED RARE and served on couscous with a cocktail of papaya, mango and guacamole. 24

GRILLED BELLY OF TUNA with re-fried sweet purple garlic from Colmenar de Oreja. 26

THE DAY’S ROD & LINE CAUGHT FISH backed with crispy potatoes, poached onion and double-roasted peppers. 28

ORGANICALLY- RAISED MEAT

*from the Siete
Valles de Montaña
cooperative*

SHOULDER OF ROAST KID FROM THE PICOS DE EUROPA mountains. Only 200 are available, so don’t miss the chance to say you’ve tried it. 26

STEAK TARTARE SIDERIT VODKA: the Fausto Alonso 2017 version (19 versions so far). 24

SPIT-ROAST SIRLOIN OF BEEF with summer truffle sauce. 26

CRUNCHY STRIPS OF ORGANICALLY-RAISED FARMYARD CHICKEN FROM SANCHONAR with a blackberry sauce that we liked so much we have replicated it so you too can enjoy the taste explosion. 22

WOK-FRIED SIRLOIN CHUNKS with crunchy onion rings and two sauces: berries and Tresviso cheese. 25

TIMBALE OF ORGANIC SUCKLING PIG from the high mountains served with crispy potatoes. 26