

Starters

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.

CANTABRIA TOMATO T-BONE with macerated candied tomatoes, balls of Lafuente Cantabrian mozzarella, Empeltre black olives, anchovy fillets from Laredo and San Esteban rocket and pine-seed pesto.

SUMMERY CALANDA PEACH GAZPACHO with basil ice-cream and all the trimmings you'd have at home: red & green pepper, egg & tomato.

CLAM & SEAFOOD RISOTTO with faella puntalette from Gragnano, where they have been making pasta since 1907, seasoned with garlic, anchovies and lard with Mascarpone.

Main

Courses

SIETE VALLES DE MONTAÑA ORGANICALLY-RAISED CANTABRIAN ROAST BEEF with candied potatoes and three sauces: tartar, beetroot mayonnaise and coconut & curry mayonnaise.

HAKE FROM THE SANTANDER FISH-MARKET WITH SPECIAL LOS BARCOS SAUCE with poached onion and twice-roasted peppers.

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.

HIGHLAND SUCKLING PIG FROM CHENCHO DE POLACIONES STUFFED with spinach, dried apricots, pine seeds & mushrooms, served in its own gravy with potatoes seasoned with rosemary.

Set Lunch Menu

€ 40

Includes one starter, one main course, dessert and 1 beverage (water, soft drink, beer or glass of wine). 10% VAT not included. Prices applicable to tables of up to 12 people.

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Set Evening Menu

€ 45

Includes one starter, one main course, dessert or coffee.

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