

DELUZ

2021

Aperitivo de la casa foie micuit y paletilla de Montefrío

PRIMEROS

Caricos eco de Comillas *18*

7 verduritas del mes *21*

El rosti de Deluz con trufa *24*

Croquetas de leche de pasto, mantequilla eco de La Sierra *18*

Langostinos de San Lucar “Florentina” *26*

SEGUNDOS

Pescado de anzuelo del día de costa *28*

Carnes de pastores de Cantabria

Las primeras chuletas de la temporada de Chencho *26*

Solomillo de ternera eco de Siete Valles de Montaña *28*

Pintada 1956 *26*



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STARTERS

- Cantabrian tomato salad with 4 cheeses from the invincible shepherds and olive oils from centenary trees 25
- The house's special foie micuit from La Llueza, in Espinosa de los Monteros with toasted Cantabrian breads and local butters 26
- Anchovies from Santoña and Laredo 23
- Classic 20th century hors d'oeuvres: Mushroom and foie wellington, rockfish in an Orly beer batter, and lobster croquettes 22
- Pan-fried clams with garlic, parsley and a hint of El Maestro Sierra sherry 28
- Creamy lobster croquettes prepared with milk from La Cántara's grass-fed herd and butter from Liérganes 22
- Rockfish fritters with seafood mayonnaise 21
- Crispy vegetable duxelle pastry with a summery tomato sauce 26
- Orzo risotto with button mushrooms and wild organic mushrooms (vegan) 22
- Iberian ham with tomato, olive oil and wood-fired toasted breads 26

MAIN DISHES

- Fish of the day from the Santander's fish market**
Baked fish of the day, depending on the day it could be sea-bream, John Dory, or sea bass 38
- Shepherd-raised meats from Cantabria**
Mini-cannelloni filled with mountain-raised lamb in a creamy béchamel sauce 28
- Steak tartar of organic beef from Siete Valles de Montaña with foie from La Llueza, in Espinosa de los Monteros, on the grill 32
- Three-herb organic fillet steak with brandy sauce from El Maestro Sierra 32
- Classic beef escalope a la milanesa Breaded organic veal fillets 29
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