

CLASSIC STARTERS

Sauteed clams *18*

Anchovies from Santoña and Laredo with toasted bread from Orzales *16*

Anchovies with roasted peppers and leeks *14*

CRUNCHIES

Deep fried 'Magano' calamari *19*

Creamy lobster croquette *16*

Crunchy wild pork rolls with roasted apple *16*

SUMMER TOMATOES, SALADS AND ORGANIC VEGETABLES

Gazpacho, the classic Spanish cold tomato soup with garlic, green pepper and cucumber *14*

Tomato "chuletón" with prawns from Huelva and tropic salad: avocado, papaya, peach and roasted almonds. With basil, scallion and mint olive oil *18*

4 different tomatoes and 4 cheeses salad *16*

Seven summer organic grilled vegetables with fresh basil, extra virgin 'Blanqueta' olive oil and fleur du sal from Chiclana de la Frontera (Cádiz) *15*

Bluefin tuna tartare with lemon from Novales and tomato & summer fruits salad *16*

Organic lettuce from Cantabria salad with tomato bits, roasted red pepper, cucumber, cheese 'quesuco' from Cantabria, anchovy, leeks, almonds, croutons, Romesco sauce and apple vinaigrette *15*

Organic spinach salad with goat cheese from Cazalla de la Sierra (Sevilla), crunchy onion, tomato confit and hazelnuts from Málaga vinaigrette *14*

'Pisto', the Spanish version of ratatouille, with organic egg from Montesclaros farm with or without 'torrezno', bacon strips *14*



FISH FROM SANTANDER

Grilled bluefin tuna with three classic sauces: roasted onion, tomato and 'Pisto', the Spanish version of ratatouille *21*

Grilled bluefin tuna belly with 'choricero' pepper rehash *24*

Grilled monkfish trunk with special garlic sauce with fino, dry Sherry wine, from El Maestro Sierra *22*

Oven baked loin fish of the day to share *price B/M*

ORGANIC MEATS

Organic veal tenderloin from Siete Valles de Montaña cooperative with brandy El Maestro Sierra sauce and summer truffle from Teruel *21*

Organic veal tenderloin steak tartar with grid potatoes *21*

Uruguayan-style ultra-thin organic veal chop Milanese *22*

Organic veal goulash vol au vent with oloroso (Sherry wine) 15 years El Maestro Sierra *24*

Rossini cannelloni filled with mushrooms in summer truffle from Teruel and foie sauce *21*

Garrison of the day:

Roasted red peppers

Tomato salad with extra virgin olive oil

Organic lettuce salad with classic vinaigrette

Crunchy potato

Summer vegetables sauteed

