## CLASSIC STARTERS

Sauteed clams 18

Anchovies from Santoña and Laredo with toasted bread from Orzales 16

Anchovies with roasted peppers and leeks 14

Four cheese platter and four delicious cold meat platter from Cantabria 16

# CRUNCHIES

Deep fried 'Magano' calamari from Guadañeta 19

Creamy lobster croquette 16

Crunchy wild pork rolls with roasted apple 16

# SUMMER TOMATOES, SALADS AND ORGANIC VEGETABLES

Lebaniego tomato and avocado salad with Cantabrian-Vizcaya burrata and almond pesto 16

Seven autumn organic vegetables stew with green vegetable sauce 16

'Fish of the day' tartare with tomato and avocado salad 18

Organic spinach salad with cheese from Tresviso of Javi Campo (Cantabria), croutons, walnuts, crunchy onion, confit tomato and hazelnuts from Málaga vinaigrette 14

Crunchy potato rösti with organic egg from Montes Claros and grilled foie with bechamel sauce 18

Dublin Bay prawn from Santander with sauteed spinach cream 18

Sauteed mushrooms with celeriac cream with or without 'torrezno', bacon strips 16



#### FISH FROM SANTANDER

Crunchy monkfish trunk with special 'piperrada' sauce, a peppers and tomatoes garnish 22

Oven baked loin fish of the day with classic Santander roasted onion 22

Fich of the day with American sauce from 1956 with Dublin Bay prawn and mashed potatoes 24

Santander-style rice with 'Magano' calamari 22

## ORGANIC MEATS

Organic veal tenderloin from Siete Valles de Montaña cooperative with brandy El Maestro Sierra sauce and summer truffle from Teruel 23

Organic veal tenderloin from Siete Valles de Montaña steak tartar with grid potatoes 21

Organic veal tenderloin with mustard and orange sauc, crunchy rösti and sauteed apple 22

Uruguayan-style ultra-thin organic veal chop Milanese 22

Bourguignon-style oxtail cannelloni 21

Organic veal goulash with mushrooms ang vegetables of the day 22

# Garnish of the day:

Tomato salad with extra virgin olive oil Organic lettuce salad with classic vinaigrette Crunchy potato Autumn vegetables sauteed

