

Hot appetisers

ORGANIC CROQUETAS made with chistorra-sausage from Navarre and milk from grass-fed Cantabrian cows 15

ANCHOVIES FROM THE CANTABRIAN COASTAL towns of Santoña and Laredo 16

CRISPY CALAMARI FROM SANTANDER 19,5

BREADED CHEESE WEDGES from our invincible shepherds 18

Cold appetisers

SALAD OF 3 TOMATOES with soft organic Pasiego sheeps cheese 19

LA CARMENCITA 1856 IMPERIAL RUSSIAN SALAD 15

COLD APPETISERS Salad of 3 types of tomato, russian salad, and, peppers with anchovies 23

House Stew

VALDERREDIBLE BEAN STEW with pasiego wild- pork chorizo sausage. Inspired by Uncle Lucas' 19th century recipe 14

CARICOS DE COMILLAS a red bean stew with pasiego wild-pork chorizo sausage 14

Rice dishes from the Albufera

SEAFOOD RICE with Cantabrian squid and chunks of monkfish. Using Calasparra rice, this dish can be served in a seafood stock or broth-free 23

ALBUFERA RICE from Herederos de Viel, with vegetables of the day 22

The House Classics

We slow-cook these dishes in small batches, from first thing every morning. Because we only prepare a few portions at a time, check which are currently available.

CARMENCITA MACARONI gratin with a creamy chorizo and bechamel sauce with handmade pasta from Humilladero, Malaga, prepared with long-forgotten varieties of Andalusian wheat 17

CHICKEN FROM SANCHONAR in Segovia with pilaf rice and a 'pepitoria' almond and saffron sauce 24

FILETES RUSOS rissoles in a classic 'salsa rubia' sauce with french fries 22

PEPPERS STUFFED with organic beef shank served with crispy potatoes and piquillo pepper sauce 22

ORGANIC BEEF MEATBALLS 1854 recipe with french fries and 'salsa rubia' sauce with 12-year-old amontillado sherry from El Maestro Sierra 18,5

MADRID-STYLE TRIPE STEW 20

La Carmencita fried eggs

From Guillermo's happy hens, in Pedaque. Lacey edges to the egg, with french fries.

WITH FRIED ORGANIC CHORIZO made from Pasiego wild-pork 19

WITH FRIED ORGANIC BLOOD SAUSAGE (black pudding) from Villarcayo in Burgos 19

WITH IBERIAN 'PALETILLA' shoulder from Montechico 24

WITH ALL THREE 21

Invincible shepherd dishes

"Our shepherds Chencho, from Polaciones, and Rafa, from Bejes (in Picos de Europa), have both National Shepherding Awards and are an example of life for everyone."

FRIED ORGANIC LAMP CHOPS with french fries 27

Organic chicken

Organic and sustainable, Sarbil Farm is located 10 km from Pamplona, on the slopes of Mount Sarbil. Their chickens are raised in the open, feeding on corn, wheat, barley and grasses from the field, and spend 8 hours per night in darkness to sleep (not like the battery-farm chickens that spend 24 hours a day in coops under an artificial light). No antibiotics or treatments are administered.

ORGANIC CHICKEN BREAST TENDERS grilled with 4 herbs 25

Organic vegetables

We work with small farmers from Cantabria and Navarra so we can cook freshly-harvested seasonal vegetables that are full of vitamins.

SAUTÉED VEGETABLES of the week with purple garlic from Colmenar de Oreja, crispy potato and baked organic egg 22

PANACHÉ OF SAUTÉED ORGANIC VEGETABLES of the week 21

MADRILEÑA 12-INGREDIENT SALAD OF: lettuce, tomato, breaded pasiego cheese, potato, radishes, organic hard-boiled egg, olives, organic vegetables, soft cheese and organic honey mustard vinaigrette 19

CRISPY FRIED ARTICHOKE 17

STEWED ARTICHOKE with grilled liver from Espinosa de los Monteros 21

Meat from the peaks

From Siete Valles de Montaña, the first organic beef cooperative in Cantabria comprising six hero farmers: Ángel Luis, Aurelio (father and son) and Ovidio, from Polaciones; Beatriz, from Susilla; and Azucena Barquín, from Bostronizo.

BEEF ESCALOPE Milanese style, with french fries and lettuce and tomato salad 24

PAN-FRIED BEEF STEAK with fried egg, salad and French fries 23,5

BEEF STRIPS with french fries and a blue cheese sauce on the side, prepared with Asiegu organic Cabrales 27

El Cantábrico catch, Santander style

"We get up early, to inspect, bid and buy the best catch from Santander's fish market. We bring them directly here, no middlemen, in our refrigerated van."

HAKE FILLETS IN BATTER prepared in the Arenas style, with red pepper 26

GRILLED LOIN OF HAKE with vegetables and 'panadera' oven-baked potato 26

FRIED MONKFISH in breadcrumbs Cudillero-style 25

THINLY-SLICED MONKFISH FILLETS on the grill with vegetables and oven-baked 'panadera' potatoes 27,5