



GOOD MORNING

BREAKFAST MENU + STORY + RECIPES

THE STORY OF CASILDA



Casilda was born in Cuba, in the surroundings of Ingenio Portugalete, the large estate that Manuel Calvo y Aguirre owned near Havana. That was where a story began which, without anyone knowing it at the time, would eventually cross the Atlantic and become forever linked to Portugalete.

Her father was Manuel Calvo's coachman. One day, during a ride along the paths of the estate, an armed group ambushed him. The coachman stepped in to defend him and was killed in the attack. That gesture saved his master's life, but left Casilda and her sister Salomé without a father.

Shortly afterwards, their mother also died, overcome by grief. The two girls were left alone, marked by a loss that came far too early.

Moved by the tragedy, Manuel Calvo decided to take care of them. He welcomed them into his home, gave them his surname and raised them under his protection. And so Casilda and Salomé went from life on the Cuban estate to the uncertain fate of a family rebuilt through gratitude, grief and affection.

In time, both sisters came to Portugalete with Manuel Calvo. They brought with them a story born in Cuba, but destined to become part of the town's memory. Salomé remained linked to that shared remembrance, although it was Casilda who stayed closest to Calvo in his final years.

During his old age and illness, Casilda remained by his side. She was also with him in Cádiz, at his bedside, when he died in 1904. In his will, Manuel Calvo recorded the importance she had had in his life and granted her a lifelong pension.

Today, her name remains as a discreet trace. Casilda does not stand at the centre of monuments or grand historical accounts, but her story is still there: that of a Cuban girl marked by loss, taken in out of gratitude and made an intimate part of that journey back and forth between Havana and Portugalete.



BREAKFAST MENU

Casilda

NATURAL JUICE

SELECTION OF FRESH CUT FRUIT

YOGURT

MIX OF DRIED FRUITS AND CEREALS

BASATXERRI COOKED HAM

ACORN-FED IBÉRICO HAM

CHEESECAKE

RICE CAKE

BUTTER BUN

CORN BREAD AND FARMHOUSE BREAD TOASTS

SMOKED BUTTER

HONEY

CRUSHED TOMATO

GARLIC-INFUSED EXTRA VIRGIN OLIVE OIL

JAM MADE WITH FRUIT FROM THE PREVIOUS DAY

FRESHLY MADE SPANISH OMELETTE

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RICE CUSTARD TARTS

Ingredients (20 units)

- 1 litre of milk
- 250 g sugar
- 160 g flour
- 6 eggs
- Butter
- Empanadilla pastry discs

Preparation

Place the milk in a bowl and add the sugar, flour, eggs and butter. Beat everything well until you have a smooth mixture. Strain the mixture to remove any lumps. Prepare the baking moulds by placing an empanadilla pastry disc in each one. Fill the moulds with the mixture. Bake for 18-20 minutes.

BUTTER BUN

Ingredients

- 600 g strong flour
- 100 g sugar
- 3 eggs
- 125 ml milk
- 11 g fresh yeast
- A pinch of salt
- 100 g softened butter

Preparation

Place the strong flour, sugar, eggs and part of the milk in the mixer bowl. Set aside a small amount of milk to dissolve the fresh yeast with a pinch of salt. Add the dissolved yeast to the dough and knead well. Leave the dough to rest for half an hour. Add the softened butter in two stages, incorporating 50 g each time. Knead well until the butter is fully incorporated. Leave the dough to ferment in the fridge overnight, or for approximately two hours at 4 °C. Take the dough out of the fridge around two hours before shaping, so it can come to room temperature. Knock back the dough and shape into individual buns of around 35-40 g. Brush the buns with beaten egg and leave them to prove for around three hours. Bake for 8 minutes. When they come out of the oven, brush them again with a mixture of equal parts milk and sugar. Leave to cool. Prepare the buttercream by blending the butter, sugar and water in the Thermomix. Once the buns are cold, open them and fill them with the buttercream.

