

Gourmet Bikini Sandwiches

Truffled Ibérico Bikini (brioche bread, mozzarella, Iberian ham) 11€

Fried Pagés Eggs, freshly made Ibizan fries and your choice of:

Asturian chorizo 11€

Ibizan sobrasada by Juan Tur 12€

Iberian ham 14€

Snacks & Small Plates

Toasted cristal bread with tomato and olive oil 3€

Kanalla Gilda with Cantabrian anchovy 3,5€ 1 piece

"Tasty and Naughty" olives 4€

French oysters size No. 2 6€ Each

33€ 6 pieces

Roasted eggplant with Raquel's burrata, basil oil, and pomegranate 12€

"The Most Kanalla" Russian salad with shrimp 11€

Double 0 Cantabrian anchovies on a hot brioche toast with
a light touch of truffle butter 6€

Provolone D.O. Valpadana with roasted cherry tomatoes 11€

Homemade Croquettes Filled with Traditional Stew (2 pieces) 6€

Smoked salmon on brioche toast with crème fraîche 5€

Confit chicken wings with a spicy kick 10€

Padrón peppers with Maldon salt 8€

Patatas bravas 8€

Confit artichoke flower with slow-cooked egg 9€

Hand-cut acorn-fed Guijuelo ham with toasted tomato bread 26€

Garlic prawns with slightly spicy tomato sauce 15€

Homemade meatballs with caramelized onion in "xup xup" sauce 10€

Asturian chorizo in cider 9€

Kome-style chicken "rabas"	11€
Pork belly bites with guacamole	14€
Norwegian Salmon Salad with Wakame, Beetroot, Orange, and Mixed Greens	15€

Specialties

Freshly made steak tartare on buttered bread	6€
	22€ 4 unidades
Slow-cooked beef cheek with sweet potato purée	29€
Homemade Angus burger (choose your doneness) with natural fries	15€
Galician Angus beef entrecôte and natural Ibizan fries	31€
Extra portion of natural Ibizan fries	5€

Choose Your Happy Ending

Fran's cheesecake with or without raspberry coulis	9€
Non-traditional rice pudding	8€
Vanilla or chocolate ice cream	7€

Our Potions

SAN KANALLA 1.5L – Our sangria (wine or cava) with fresh fruit	28€
TONIC KANALLA (Gin Raw Lavander or, Cherry Blossom or Critics + 1724 Premium tonic)	15€
Bread service, arbequina olives & aioli	4€ Por persona

SPECIAL GROUP MENUS AVAILABLE – ASK US!

ALL PRICES INCLUDE VAT

LUNCH

ARE YOU MORE INTO BITING OR SUCKING?

Don't Miss It

Truffled Ibérico Bikini (brioche bread, mozzarella, Iberian ham)	11€
Freshly Made Steak Tartare on Buttered Toast	6€ La unidad
Double 0 Cantabrian Anchovy on Warm Brioche with a light touch of truffle butter	6€ La unidad
Smoked Salmon Lingote on Crème Fraîche	5€ La unidad
GO FOR THE TRIO (one of each "lingote")	14€

Snacks & Small Plates

Toasted cristal bread with tomato and olive oil	3€ La ración
Kanalla Gilda with Cantabrian anchovy	3,5€ La unidad
Flavorful Olives with Attitude	4€
French oysters – size No. 2	6€ La unidad
	33€ 6 unidades
"La más Kanalla" Russian salad with prawns	11€
Homemade Croquettes Filled with Traditional Stew (2 pieces)	6€
Roasted eggplant with Raquel's burrata, basil oil & pomegranate	12€
Hand-cut acorn-fed Guijuelo ham with toasted tomato bread	26€
Asturian chorizo in cider	9€
Provolone D.O. Valpadana with roasted cherry tomatoes	11€
Padrón peppers with Maldon salt	8€
Patatas bravas	8€
Confit artichoke flower with slow-cooked egg	9€ La unidad
Mini truffled potato & onion omelette (slightly runny)	12€
Garlic prawn tails with slightly spicy tomato sauce	16€
Homemade meatballs in "Xup Xup" sauce	10€
Kome-style chicken "rabas" with honey mustard sauce (on the side)	11€
Crispy pork belly (torreznos) with guacamole	14€
Confit chicken wings with a spicy touch	11€
Norwegian Salmon Salad with Wakame, Beetroot, Orange, and Mixed Greens	15€

Specialties

Slow-cooked beef cheek with sweet potato purée	29€
Homemade Angus burger (choose your doneness) with natural fries	15€
Galician Angus beef entrecôte and natural Ibizan fries	31€
Extra portion of natural Ibizan fries	5€

ASK ABOUT OUR DAILY SPECIALS

Choose Your Happy Ending

Homemade cheesecake with or without raspberry coulis	9€
Non-traditional Homemade rice pudding	8€
Vanilla or chocolate ice cream	7€

Our Potions

SAN KANALLA 1.5L – Our sangria (wine or cava) with fresh fruit	28€
TONIC KANALLA Gin Raw Lavander or, Cherry Blossom or Critics + 1724 premium tonic	15€

Bread service, arbequina olives & aioli	4€ Por persona
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SPECIAL GROUP MENUS – JUST ASK!

VAT INCLUDED IN ALL PRICES

ARE YOU MORE INTO BITING OR SUCKING?

White Wines

	Copa	Botella
NANCLARES. Verdejo (Rueda)	4,35€	24€
TERRAS DO CIGARRON (Godello)	4,75€	27€
MIRANDA. Chardonnay, Penedés	5€	30€
PULPO. Albariño. Rias Baixas	5,50€	33€

Red Wines

EL PILLO. Tinta de Toro (Toro)	3,90€	23€
822. Tempranillo (Ribera del Duero)	5,50€	31€
BAIGORRI. Tempranillo, Granacha Tinta (Rioja)	5,50€	31€
VALDEHERMOSA Crianza (Ribera de Duero)		36€
MENCÍA CEPAS VIEJAS (Puertas del Viento). Mencía (Bierzo)		39€
PICARO. Tempranillo, Garnana, Bobal (Ribera del Duero)		75€

Rosé Wines

ARTAZURI. Garnacha Atlántica, (D.O Navarra)	4,50€	24€
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Cavas

	Copa	Botella
JUVÉ & CAMPS BRUT RESERVA. Macabeo, Xarel-lo, Parellada, Cataluña	6€	50€
JUVÉ & CAMPS ROSÉ GRAN RESERVA. Pinot Noir, Cataluña		55€

Champagne

LOUIS ROEDERER COLLECTION		125€
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Our Potions

SAN KANALLA 1,5L. Nuestra sangría de Vino o Cava con jugo y fruta fresca		28€
GIN TONIC KANALLA (Gin Raw de Lavanda o Cherry Blossom o Citricos con Tonica	15€	

IVA INCLUIDO