

11€

15€

Don't Miss It

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

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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€	
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Norwegian Salmon Salad with Wakame, Beetroot, Orange, and Mixed Greens

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	15€
premium tonic	

Bread service, arbequina olives & aioli 4€ Por persona

SPECIAL GROUP MENUS – JUST ASK!

VAT INCLUDED IN ALL PRICES

