

Don't Miss It

Truffled Ibérico Bikini (brioche bread, mozzarella, Iberian ham)	11€
Freshly Made Steak Tartare on Buttered Toast	8€ 1 piece
Double 0 Cantabrian Anchovy on Warm Brioche with a light touch of truffle butter	7€ 1 piece
Smoked Salmon Lingote on Crème Fraîche	7€ 1 piece
GO FOR THE TRIO (one of each "lingote")	21€ 3 pieces

Snacks & Small Plates

Toasted bread with tomato and olive oil	3€ Portion
Kanalla Gilda with Cantabrian anchovy	3,5€ 1 piece
Roasted Eggplant with Raquel's Burrata, Basil Oil, and Pomegranate	13€
"La más Kanalla" Russian salad with prawns	12€
Homemade Croquettes Filled with Traditional Stew (2 pieces)	6€
Ibizan Tomato Salad with Tuna Belly and Onion	15€
Hand-cut acorn-fed Guijuelo ham with toasted tomato bread	26€
Iberian Cold Cuts Platter (Iberian shoulder, Iberian loin, Iberian chorizo) with tomato bread	24€
Asturian chorizo in cider	9€
Provolone D.O. Valpadana with roasted cherry tomatoes	11€
Padrón peppers with Maldon salt	9€
Patatas bravas	8€
Confit artichoke flower with slow-cooked egg	9€ 1 piece
Mini truffled potato & onion omelette (slightly runny)	15€
Garlic prawn tails gourmet	20€
Homemade meatballs in "Xup Xup" sauce with Ibizan fries	19€
Confit chicken wings with a spicy touch	12€

Specialties

Slow-cooked beef cheek with sweet potato purée	29€
Galician Angus beef entrecôte and natural Ibizan fries	31€
Extra portion of natural Ibizan fries	5€

Choose Your Happy Ending

Homemade cheesecake	9€
Vanilla or Chocolat 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€
TINTO DE VERANO – Here is always summer Glass of red wine tempranillo, lemonade , ice.	8€
Toasted Bread with Tomato and Olive Oil	3€ Portion
Bread service, arbequina olives & aioli (per person)	4€

SPECIAL GROUP MENUS – JUST ASK!

VAT INCLUDED IN ALL PRICES

DINNER