

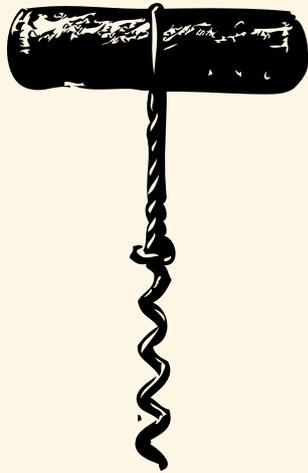
NUESTRAS GENUINAS
PATATAS BRAVAS

Productos

100%

**BE
LLO
TA**

● POKE DE
● SALMÓN



**LA
CAÑA**
RESTAURANTE

**COCINA
TRADICIONAL**

**CHEESEBURGER
CAÑA STYLE**

Risotto

TIM BAON



TATAKI DE

ATÚN

GAMBONES
CON KIMCHI



EL VINO DA
BRILLANTEZ
A LAS
CAMPINAS,
EXALTA LOS
CORAZONES,
ENCIENDE
LAS PUPILAS
Y ENSEÑA
A LOS PIES
DANZA
(JOSE ORTEGA Y GASSET)

★ TINTO&BLANCO
★ **VINOS**
★ *de crianza*

**BURRATA
& MANGO**

*Berenjenas
crujientes*

*CALA
MARES*

HUMMUS
EN DÚO

GREEN SALAD

Canelón de Pularada

CERVEZA

MALTA · PILSEN

EL OMNE BUENO ET SU FIJO ERAN LABRADORES ET
MORAVAN ÇERCA DE UNA VILLA. ET UN DÍA QUE FAZÍAN
Ý MERCADO, DIXO A SU FIJO QUE FUESEN AMOS ALLÁ
PARA COMPRAR ALGUNAS COSAS QUE AVÍAN MESTER

////////////////////////////////////

CROQUETAS

SMALL PLATES...

Crunchy aubergine with sweet chili sauce	4,95
La Caña spicy potatoes... or explosive?	4,90
Truffle croquettes	5,45
Guacamole made to order with "tortillas"...	7,95
Hummus duo (chickpeas and beetroot) & papadum	5,95
Fried eggs on chips with Iberian ham shavings	7,95
Breaded baby cuttlefish	7,95
Surf-and-turf tacos with roasted chicken and shrimp	7,15
Red-shrimp croquettes	6,95
Iberian ham with tomato-rubbed coca bread	14,95
Tomato-rubbed coca bread	1,95

GREEN & FIT...

GREEN salad with avocado, baby spinach, kale, edamame, wasabi vinaigrette and furikake	4,95
Creamy carrot and orange soup with ginger, Greek-yoghurt and peanuts	4,80
Salad with goat-cheese shavings, raspberries, sprouts, kale and nori	5,95
Greek salad with quinoa, buckwheat and feta cheese	6,65
Caesar salad with confit chicken and poached egg	7,15
Burrata & mango and tomatoes	8,95
Marinated salmon poke	10,95
Grilled seasonal vegetables with romesco sauce	8,25

OUR CLASSICS...

Linguine carbonara with truffle yolk emulsion and guanciale	7,95
Poularde cannelloni with black chanterelles	8,95
Beef carpaccio with pesto, rocket and pine nuts	8,90
Black rice with cuttlefish and aioli (min. 2 people)	10,90
Truffled porcini risotto with Parmesan cloud and portobello mushrooms	11,50



@lacanamadrid
@grupoandilana

LAND

Chicken paillard Provençal with asparagus and truffle parmentier	8,95
“Cheeseburger Caña style” with housemade chips	10,50
Housemade burger with foie	12,80
Duck confit with apple chutney and spiced carrots	11,80
Beef sirloin medallions, with trio of warm cheeses	11,80
MR ENTRECÔTE	13,95

SEA

Jumbo shrimp with kimchi, fried rice, vegetables and shiitake	9,95
Grilled calamari with teriyaki glaze and snow peas	10,80
Salmon tartare with avocado and trout roe	11,60
Cod au gratin with housemade pisto	12,60
Tuna tataki with fresh seaweed salad and fresh mango	13,50
Confit octopus with Vitelotte potatoes	13,95

SWEET FINISH

Greek yoghurt sponge, raspberry sorbet and confit red berries	4,25	Walnut cake with double-chocolate sauce	4,95
Textures of mango with lime	4,60	Chocolate coulant with hand-whipped cream	5,95
Warm cheesecake	5,45	Pineapple roasted with star anise and coconut ice cream	5,35
Ice cream verrine, made in 1972	3,95	Tim Baon... a favourite of our most loyal diners	4,95
CHOCOLATE ADDICTED	5,35		

VAT included