




LA CAÑA RESTAURANTE

TAPAS & DISHES

Crispy eggplants with sweet chili sauce	5,20
Our bravas	4,95
Truffled croquettes	6,25
XL montadito of crab with shrimp	3,95
XL montadito of entrecote with peppers	4,50
XL montadito of Iberico ham with goat cheese and mushrooms	4,50
Mellow potato spanish omelet with confit onion	5,25
Bicolor of cod fritters with soft romesco	6,75
Padrón peppers	3,95
Tuna and tomato salad	6,90
Galician octopus	10,40
Fried eggs with Iberian ham shavings	8,45
Andalusian style baby squid	8,70
Red shrimp croquettes	7,20
Toast canelloni with candied mushrooms	9,95
Iberian ham with coca bread and tomato	14,95
Coca bread with tomato	2,20

STARTERS

Green salad of fresh sprouts, carrots, zucchini, portobello and radishes	3,95
Spinach salad with goat cheese shavings, tomato preserve and toasted pine nuts	5,90
Warm escalivada with goat cheese	6,95
Burrata & Mango and tomato salad	9,90
Grilled seasonal vegetables with romesco	7,95
Penne Bolognese with crispy parmesan	8,40
Truffled mushroom risotto, parmesan cloud and portobello	11,60
Black rice with cuttlefish and allioli (min. 2 pers.) (price per person)	12,40



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LAND & SEA

Chicken tikka masala and indian rice	9,50
Oxtail raviolon in red wine with parmantier and watercress salad with raspberry	8,95
Chicken with goose foie sauce and homemade potato gnocchi	10,50
Cheeseburger and its homemade fries	10,95
Beef burger with morel sauce, mushrooms and their homemade fries	11,40
Low-temperature beef cheek on toasted briox, chocolate wine sauce and watercress salad	13,90
Mr Entrecot	14,95
Meatball stew with cuttlefish and carrots glaze	9,95
Prawns with kimchi , fried rice, vegetables and shiitake	10,90
Salmon carpaccio with dill with sour cream, toasted pine nuts, phisalys and radishes	12,85
Grilled squid lacquered with teriyaki sauce and snow peas	13,80
Cod au gratin , on homemade ratatouille	15,50
Tuna tataki with fresh seaweed salad and fresh mango	13,95

SWEET END

80s tricolor cut ice cream	3,55
Greek yogurt , raspberry sorbet and candied red fruits	4,95
Chocolate coulant with vanilla ice cream	5,95
Tempered cheesecake	5,95
Lemon sorbet with a touch of vodka	4,25
The perfect Torrija of brioche , apple and cream, with coconut caramel (XXL format, to share)	7,50
Walnut cake with two melted chocolates	5,95
Green tea tiramisu with crisps	5,70
Cream-filled profiteroles with chocolate sauce	4,65
Tim baon... the favorite of our most loyal customers	4,95

VAT included. If you have any intolerance or food allergies, please advise any member of the staff.