

EN

# DOS KANALLAS



BY TOTHOM



## LA CARTA

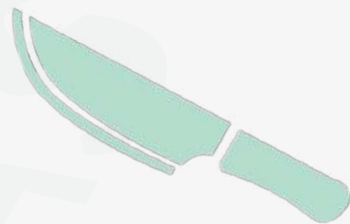


Mediterranean Cuisine































# 2024

# La Carta



## TO SHARE OR NOT





-   1. Duck and foie cannelloni with mushrooms and fresh truffle cream | 13.50€
-    2. Monkfish cannelloni with dashi velouté | 13.50€
-   3. Bruschetta of goat cheese foie gras, mango chutney and PX | 15.50€
-   4. Bruschetta of smoked cod, black olive tapenade and tender garlic | 15.50€
-  5. Cheese and seasonal fruit salad with tender leaves and citrus vinaigrette | 14.50€
-   6. Burrata, kumato, sundried tomato and pistachio pesto salad | 15.50€
-   7. Panko prawns with coconut cream, hibiscus and tamarind ( 6 pcs.) | 15.00€
-   8. Mussels with red curry cream, coconut and lemongrass | 14.50€
9. Iberian ham board (ham, salchichon, chorizo, loin, mahonese cheese and stilton cheese). | 19.50€
10. Kanallas Homemade Croquettes | 2.60€/ud  
11. Tuna tartar with avocado, ponzu and egg crisp | 17.50€  
12. Salmon sashimi, sweet and sour gherkin and white garlic thai | 17.50€ 
13. Low temperature egg with asparagus, cider and caviar sauce | 15.50€  
14. Aniseed toast, caramelised onion, rice black pudding and goat's cheese | 12.50€  
15. Classic Mallorcan Tumbet with grilled cuttlefish and herb oil | 17.50€ 
16. Classic Mallorcan tumbet | 13.50€
17. Roasted artichokes on a cream of white beans and tender garlic, Iberian ham and fresh truffle. | 16.00€
18. Beef tartar **TXOGITXU** and parmesan bread sphere  

## MAIN



### MEATS



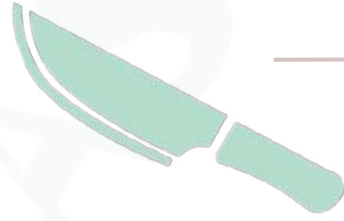
-  1. Shoulder of lamb pollensin cooked at low temperature (12 hrs cooking) with rosemary sauce and honey thousand flowers. | 29.00€
2. Pork cheeks confit over potato parmentier and tawny port sauce | 21.50€
-   3. Kanalla Burger 200g  
50% angus 50% picanha | 17.50€  
(Caramelised onion, tomato, rocket, crispy onion, siracha mayonnaise and cheese).
-   4. Vegan Kanalla Burger (Black beans, chickpea flour and oatmeal) | 17.50€  
( tomato, rocket, avocado, mustard and honey sauce )

### OUR MOST KANALLAS STONE-GRILLED BASQUE MEATS

- ENTRECOTE **TXOGITXU** MADURADO 300g
- CHULETÓN DE VACA MADURADO 500g
- CHULETÓN DE VACA MADURADO 1000g  
( recomendado dos pax)

*All our meats are accompanied by potatoes and sautéed vegetables.*

# La Carta



## FISH



- 1. Baked turbot with aromatic herb oil 2 pax (25 min cooking time) | *s/m*
- 2. Sea bream in salt (25 min cooking time) served with potato parmentier and sautéed vegetables. | *s/m*
- 3. Salmon glazed with Shiro Miso vegetables and dashi stock | *23.50€*
- 4. Roast monkfish fillets with curry, coconut milk and coriander | *22.50€*



## RICE, FIDEUAS



- 1. Seafood minimum 2 pax | *19.50€/p*
- 2. Mountain with sobrasada and secreto iberico min 2 pax. | *19.50€/p*
- 3. Lobster minimum 2 pax | *24.50€/p*



## PASTA



- 4. Tagliatelle with truffle sauce y fresh truffle | *22.00€*
- 5. Artisanal pasta with lobster | *27.50€*
- 6. Pad thai Kanalla
  - Chicken • Prawns • Mixed • Vegetable •
  - *16.00€* • *17.50€* • *16.50€* • *16.00€* •

**EXTRA GARNISHING:** (*Chips • Sautéed vegetables • Mashed potatoes • Potato • Rice*) *5.00€*

## CHILDREN'S MENU



- 1. Pasta with homemade tomato sauce | *7.50€*
- 2. Chicken nuggets with fried potatoes | *8.50€*
- 3. Grilled or battered fish with fried potatoes | *10.00€*
- 2. Ice creams and Sorbets. | *5.00€*

## FOR THE SWEETEST



- 1. Hazelnut and peach crumble with vanilla ice cream | *7.00€*
- 2. Classic tiramisu with white chocolate and coffee sauce. | *7.00€*
- 3. Chocolate coulant with pistachio ice cream | *7.50€*
- 4. Mango and orange soup with mandarin sorbet | *7.50€*
- 5. Meloso rice with coconut and caramelized mango | *7.50€*
- 6. Chocolate textures with carob sauce | *8.50€*
- 7. Variation of ice cream and sorbets. | *7.50€*
- 8. Cheese board with hibiscus jam | *13.50€*

TO ACCOMPANY OUR DESSERTS SWEET  
WHITE WINE MORTIX DOLC DE GEL

