



CASA CÁNOVAS

Bar restaurant



ANTIPASTI

- Artichoke salad with Parma ham, carasau bread, arugula, and Parmesan 14,50€ /1.7.12/
- Burrata on salmorejo & balsamic vinegar 14€/7/
- Beef carpaccio with Parmesan and citrus 16,50€ /7/
- **Italian cold cuts platter** (bresaola, speck, mortadella, and Parmigiano Reggiano) 16€/7/
- **Vitello tonnato with almadraba red tuna, Italian-style shredded beef, caper mayonnaise, anchovy, and lime** 22€ /3.4.7.10/
- **Conil tomato carpaccio with burrata, tartufata and truffle oil** 12,50€. /7.8/

ARTISAN PINSAS

- Anchovy Pinsa from the Cantabrian Sea with Buffalo Mozzarella 16€/1.4.7/
- Roman Pinsa with speck, confit cherry tomatoes, arugula, mozzarella, parmesan, and truffle oil 14,50€ /1.4/
- Pinsa of the day (please ask our staff)

PRIMI PIATTI

- Cheek Cannelloni on Romesco Sauce with Parmesan Cream 18€/1.3.7.8.12/
- Paccheri Amatriciana with guanciale and pecorino cheese 14€/1.3.7/
- Tagliatelle with Prawns and Seafood sauce 22€ /1.3.4.9.12.14/
- Fagottini filled with Cheese and Pear, with Truffle Sauce and Parmesan 16€/1.3.7/
- Pappardelle with Chianti Beef Ragù 18€ /1.3.7.12/
- Spinach and Pesto Ravioli on Saffron and Sage Cream Sauce 15€ /1.3.7/

MEATS

- Lemon Chicken Escalopes with Baked Potatoes 15€/1.3.12/
- Meatballs seasoned with Parmesan, Pecorino, and Citrus on a Potato Cream 15€ /1.3.7.12/
- "Rossini" Beef Tenderloin on Garlic Sautéed Spinach with a hint of Foie Gras and Marsala Demi-Glace 30€/12/
- Iberian Secret with Gorgonzola, Truffle, and Mushrooms with Baked Potatoes 24€ /7.12/

FISH

- Piquillo Peppers stuffed with Red Snapper from Conil Bay 18€/4.7.12./
- Octopus with Potato Cream, Parmesan, and EVOO 18€ /2.7.14/
- Almadraba Bluefin Tuna Tartar with homemade mustard 22€/6.10.11.12/
- Grilled Almadraba Red Tuna with Vegetable Caponata 24€ /4.9.10.12/

DESSERTS

- **Cake of the day** (please inquire with our staff)
- **Creamy Mascarpone Cake with Homemade Jam** 4,50€ / 1.3.7.12 /
- **Ricotta Cheese Cream with Violet Ice Cream** 6€ / 3.7.12 /
 - **Homemade Tiramisu** 7€ / 1.3.7 /
- **Hot Strawberries with Five Pepper and Vanilla Ice Cream** 7,40€
 - **Ice Creams** (Violet, Strawberry, Vanilla, etc...) 5€ / 7 /
 - **Strawberries with Orange Juice** 6€
 - **Panna cotta with red fruit coulis** 6€

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ALÉRGENOS / ALLERGIES

- 1- contiene Gluten/contains gluten // 2- Crustáceos/crustaceans // 3- huevos/eggs // 4 - pescado/fish // 5- cacahuètes/peanuts // 6 - Soja/soybean // 7- Lácteos/milk // 8- Frutos de Cáscara/Nuts // 9- Apio/celery // 10- Mostaza/mustard// 11- Granos de Sésamo/sesame seeds// 12- Dióxido de azufre y sulfitos/ sulphur dioxide and sulphites // 13- Altramuces/lupin beans // 14 Moluscos/Molluscs

Pan y Grissinis 2€

Bread & Grissinis

Si no desean pan y grissinis comuniquese lo al camarero

If you do not want bread and grissini, please inform the waiter.

Bar restaurant

Vinos Españoles

Spanish wines

Vinos Tintos / Red Wines

- Marqués de Cáceres (*Rioja crianza*). 2,50€/20€
- Ramón Bilbao (*Rioja Reserva*) 6€/36€
- Protos (*Ribera del Duero*) 6€ / 36€
- Forlong (*Rota*) 6€ / 27,90€
- Jarabe de Almázcara Majara(*Bierzo*) 7€/37€

Vinos Blancos / White Wines

- El Perro Verde (*Verdejo*) 4,50€ / 22€
- Paco & Lola (*Albariño*) 4,50€ / 23€
- Terras Gauda (*Rías Baixas*) 33€
- Cobija del Pobre (*Bierzo*) 5,50€ / 26€
- Forlong (*Rota*) 4€ / 24€

Vinos Rosados / Rose Wines

- Lambrusco Rosado 3€ / 15€

Vinos Espumosos / Sparkling Wine

- Prosecco treviso Maschio Dei Cavalieri 5,20€ / 25,50€
- Júve & Camps 29€
- Louis Perdrier 33€
- Bollinger 120€

Vinos Italianos

Italian wines

Vinos Tintos / Red Wines

- o Nero d'avola 3,50€ / 19€
- o Primitivo Puglia 4,50€ / 22€
- o Chianti 5€ / 26€
- o Sangue di Giuda 3€ / 19€
- o Amarone Botella 81€
- o Pinot Nero 27€
- o Fantini (*sangiovese*) **MAGNUM** 49€

Vinos Blancos / White Wines

- o Moscato 4,50€ / 22€
- o Falanghina Benevento 3,50€ / 17€
- o Trebbiano 5€ / 24€
- o Calalenta (*Pecorino*) 29€
- o Vermentino di Sardegna 27€
- o Pietramore (*Trebbiano D'Abruzzo*) 25€
- o Fantini (*Trebbiano D'Abruzzo*) 25€
- o Müller Thurgau (*Trentino*) 31€

Bebidas, Cervezas, & Aperitivos

Bebidas, Beers, & appetizers

Aperitivos (Appetizers)

- Aperol Spritz 7€
- Negroni 7€
- Espresso Martini 7€
- Negroni Sbagliato 7€
- Martini Bianco 5€
- Martini Rosso 5€
- Tinto de Verano 4€

Bebidas (Beverages)

- Agua Mineral (Mineral water) 1,70€
- Agua con gas (Sparkling water) 2,50€
- Coca Cola / Zero (Coke / Zero) 2,50€
- Fanta naranja o Limón (Lemon or Orange) 2,50€
- Nestea 2,60€
- Aquarius 2,50€
- Zumo de Piña o melocotón (Pineapple or peach juice) 2,20€

Cervezas (Beers)

- Mahou 5 estrellas de barril (beer on tap) 2,50€
- Mahou tercio (bottle of beer) 3,50€
- Mahou 0.0 (non alcoholic beer) 3,50€
- Radler (beer with lemon or non Alc.) 3,50€