

cañonero

m e n u

entrantes starters

falso huevo cañonero (foie micuit, chocolate blanco, chutney de orejones, higos, naranja) con tostas.....	15
false egg cannoneer (foie micuit, white chocolate, dried apricots, figs, orange chutney) with toast	
vieiras con puré de coliflor, panceta y crujiente de batata	18
scallops with cauliflower puree, bacon and sweet potato crisp	
carpaccio de ternera, aceite de piñones y parmesano	19
veal carpaccio, pine nut oil and parmesan	
canelon de vaca, espinacas, mascarpone, nueces	14
beef cannelloni, spinach, mascarpone, walnuts	
chaume (queso al horno), nueces, confitura de cebolla ..	10
chaume (baked chesee), walnuts, onion jam	

pasta

pasta del dia (preguntar a nuestro staff)	20
pasta of the day (ask our staff)	
spaghetti all'arrabbiata	18

pescado fish

sashimi de atún rojo con aliño de soja y jengibre con ensalada	27
bluefin tuna sashimi with soy and ginger dressing and salad	
rodaballo con guarnición de patatas y verduras asadas ..	26
turbot with potatoes and roasted vegetables	
salmon en teriyaki con salteado de fideos y verduras ...	25
salmon in teriyaki with stir-fried noodles and vegetables (almost raw)	

side dishes acompañamientos

large vegetables / verdura grande.....	13
small vegetables / verdura pequeña.....	7
roasted potatoes / patatas asada.....	7
fried potatoes / patatas fritas.....	7
extra rice.....	3
extra sauce (stroganoff or green pepper....	3

cañonero

m e n u

carne

meat

chuleta de vaca gallega por peso (pieza aprox.600 gr) , patatas, verduras asadas.....70/kilo
galician ribeye steak with bone (price according to weight),
roasted potatoes and vegetables
(this piece of Galician cow includes bone and fat), 600gr. approx)
solomillo de vaca gallega, patatas y verduras asadas.....38
galician beef tenderloin, roasted potatoes,vegetables
stroganoff de vaca gallega (pepinillos, champiñones, nata, vodka, soja) con arroz.....34
stroganoff from galician beef (gherkin, mushrooms, cream, vodka, soja)
with rice
carrillera de cerdo, parmentier de patatas, champiñones y mantequilla café Paris.....28
pork cheek, potato parmentier, mushrooms and café Paris
butter

dulces

& quesos

sweets

& cheeses

piña colada
(piña macerada en ron y malibu, helado de coco y crumble)
(pineapple marinated in rum and malibu, coconut ice cream and crumble)
chocolate blanco, yogurt, fresas, arándanos y pipas9
white chocolate, yoghurt cream, strawberries, blueberries and
sunflower seed
helado de mantecado, AOVE picual, escamas de sal.....7
artisan vanilla ice cream, picual EVOO, salt flakes
helado de café con leche, galleta de canela y castaña.....7
milky coffee ice, cinnamon biscuit, chestnuts
sorbete de limón, ron y hierbabuena.....8
lemon, rum and mint sorbet
postre de la casa / house dessert.....6
(shot of grappa, frozen grapes and bits of dark chocolate)
tabla de quesos / cheeseboard:
large 4 people.....30
small 2 people.....15

homemade bread

pan casero

Tino's bakery 4,20 (2personas / people)

with EVOO, salt and homemade tomato
con AOVE, sal y tomate casero

we have wheat and lactose free bread
tenemos pan sin trigo y sin lactosa