

CANALLA MENU

*A tasting menu with signature dishes made with seasonal produce that includes rice or noodles.
Un menu dégustation avec des plats signatures à base de produits de saison dont du riz ou des nouilles.*

FIRST TO CHOOSE

*Shrimp carpaccio
Carpaccio de crevettes*

*Garum
Garum*

SECOND TO CHOOSE

*Sea urchin with red shrimp
Oursin aux crevettes rouges*

*Octopus, gill and eel
Poulpe, branchies et anguille*

THIRD TO CHOOSE

*Black rice with prawns without work
Riz noir aux crevettes sans travail
(Min. 2 pers.)*

*Noodles "rossos"
Nouilles "rossos"
(Min. 2 pers.)*

FOURTH TO CHOOSE

*Orange monkfish with parsnip
Lotte orange au panais*

*Iberian pork with tikka masala
Porc ibérique au tikka masala*

DESSERT TO CHOOSE

*Citrus dessert
Dessert aux argumes*

*Chocolate, AOVE, salt and pepper
Chocolat, AOVE, sel et poivre*

45€/PERS

Full table menu

VAT, bread and sauces included, drinks not included

Menu table complète

TVA, pain et sauces inclus, boissons non comprises

