



## » BREAD & BUTTER

**Sourdough bread** 8.00  
Flavored butter & our olives filled with  
vermouth gel

## » LIGHT BITES

**Grilled baby gem** 16.00  
smoked organic chicken | bacon |  
Caesar mayo

**Red prawns taco** 22.00  
Avocado | vanilla | lime

**Beetroot "ravioli"** 14.00  
Soft cheese | raspberries | pistachio  
balsamic

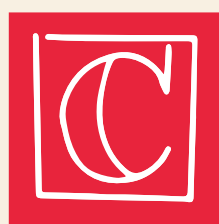
**Mushroom croquettes** 10.00  
Truffle powder | pickled pear

## » RAW & CURED

**Beef tartar** 19.00  
Confit egg yolk | basque green chili |  
siracha | pickled seeds | brioche bread

**Tiradito** 24.00  
Hamachi | yellow aji | corn | cucumber  
yucca

**Oysters** 21.00  
Trio of oysters



# Canela

## » FROM OUR LOCAL FARM

**Seasonal tomatoes** 18.00  
Tomatoes 1 2 3 | local stracciatella  
smoked eel

**Mediterranean hummus** 14.00  
Organic vegetables | zaatar

**Indian spiced sweet potato** 13.00  
Herbs | black garlic | spices | citrus

**Confit artichoke** 19.00  
Romesco | hazelnuts

**Our vegetable kebab** 14.00  
Yogurtcumin | chili

## » LARGE PLATES

### » FROM THE LAND

**Boneless Lamb shoulder** 34.00  
Pumpkin | mandarin | black olives

**Beef Short ribs** 32.00  
Parsnips | coffee | pomegranate

### » FROM THE SEA

**Fish of the day** 30.00  
Broccoli | nori powder | almonds

**Thai suquet** 32.00  
Prawns | monkfish | scallops |  
coconut broth | pack choy |  
enoki

## » SWEET MOMENT

**Chocolate in textures** 12.00  
Creamy sweet | chocolate with hints of  
caramel | cookie

**Apple 1 2 3** 12.00  
Toasted apple puree | cinnamon pepper

**Roasted pineapple tataki** 12.00  
Hibiscus | meringue

**International cheese plater** 24.00  
Four cheeses

Food Allergens & Intolerances: If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

All prices are inclusive of VAT at 10%.