

MENU

8 CANES



CANES

C O C K T A I L B A R
C O C K L I V I T B A B

CANES

The background of the entire page is a repeating pattern of white line-art silhouettes of various dog breeds, including beagles, spaniels, and terriers, scattered across the white background.

BREAKFAST

FOOD

ALCOHOL COCKTAILS

VIRGIN COCKTAILS

SPIRITS

APERITIFS, DIGESTIFS, LIQUORS

VERMOUTH

BEER, WINE, SOFT DRINKS, JUICES, WATER

COFFEE, HERBAL & TEA

BREAKFAST

VAT inclusive prices

SMALL ROLLS OF BREAD

“Jamón ibérico” with tomato fresh sauce spread on bread **4,10 €**

Fried Padrón pepper with smoked cheese and quince jelly **3,45 €**

TOASTS

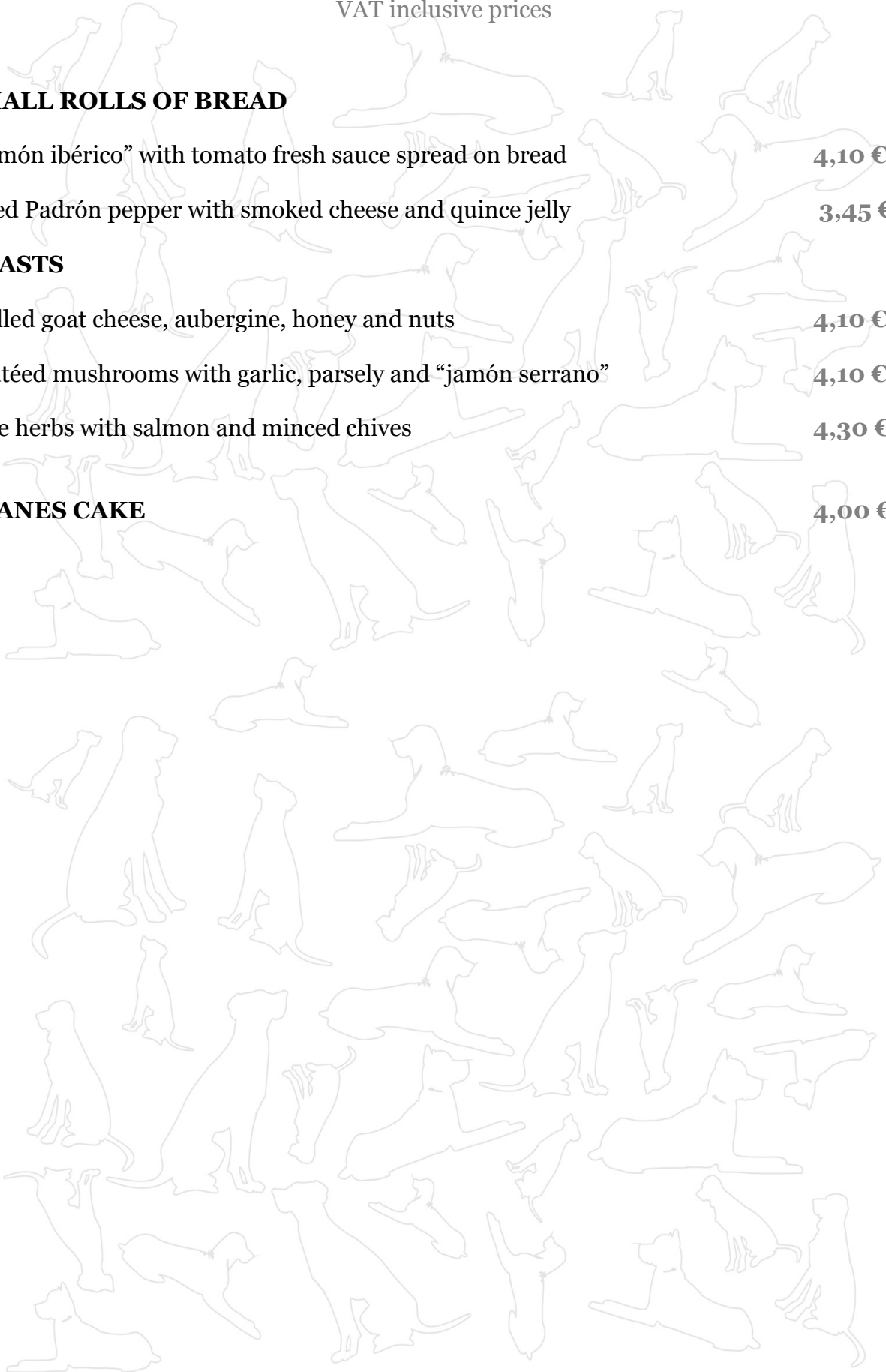
Grilled goat cheese, aubergine, honey and nuts **4,10 €**

Sautéed mushrooms with garlic, parsley and “jamón serrano” **4,10 €**

Fine herbs with salmon and minced chives **4,30 €**

8CANES CAKE

4,00 €



FOOD

VAT inclusive prices

SWISS RACLETTE (2 people)

Swiss Raclette. Cheese, “jamón serrano”, “fuet”, “papas arrugadas” and pickle **21,40 €**

OLIVES

Olives with “mojo rojo” **3,25 €**

TEJEDA ALMONDS

Tejeda almonds breaded in gofio from our mills (toasted cereal flour) **3,25 €**

“PAPAS ARRUGADAS”

“Papas arrugadas” with “mojo rojo” **5,60 €**

CHEESE SELECTION

Our Midlands cheese selection with their contrast; La Gomera almogrote (almogrote: spicy cheese spread) and Canary tomato compote **10,75 €**

CREAMY BEETROOT HUMUS

Creamy beetroot hummus with tofu, extra virgin olive oil Caldera de las Tirajanas and pita bread **8,60 €**

SMOKED SALMON TOAST

Smoked salmon toast with fine herbs cream, Valsequillo strawberry dressing and Blat vodka **7,10 €**

TOMATO SALAD IN TEXTURES

Tomato salad in textures, Guía mature cheese slivers, crispy bacon and creamy guacamole **8,35 €**

“JAMÓN IBÉRICO” CROQUETTES

“Jamón Ibérico” croquettes with Moya wild mushrooms and caramelized red pepper coulis **8,50 €**

HAKE CROQUETTES

Hake and shrimps croquettes with tomato compote **8,00 €**

COD CROQUETTES

Cod croquettes, prickly pear mayonnaise and vegetable chips **8,00 €**

BLUE CHEESE CROQUETTES

Blue cheese croquettes and spinach with palma honey **7,50 €**

BOLETUS CROQUETTES

Boletus and black truffle croquettes with caramelized red pepper coulis **8,00 €**

CROQUETTES SELECTION

10,50 €

PANKO BREADED PRAWN SKEWERS

Panko breaded prawn skewers with Mogán mango chutney and La Palma peppercorns

11,90 €

BAO BUNS STUFFED WITH FRIED BABY SQUIDS

Steamed Bao buns stuffed with fried baby squids served with mild green mojo cream and pickled Gáldar red onion

9,90 €

FREE-RANGE CHICKEN, VEGETABLE AND DRIED FRUIT ROLL

Free-range chicken, vegetable and dried fruit rolls with sweet and sour pineapple chutney

9,00 €

ANGUS MINI BURGERS

Angus mini burgers with caramelized onion and water cress alioli

9,65 €

SALMOREJO

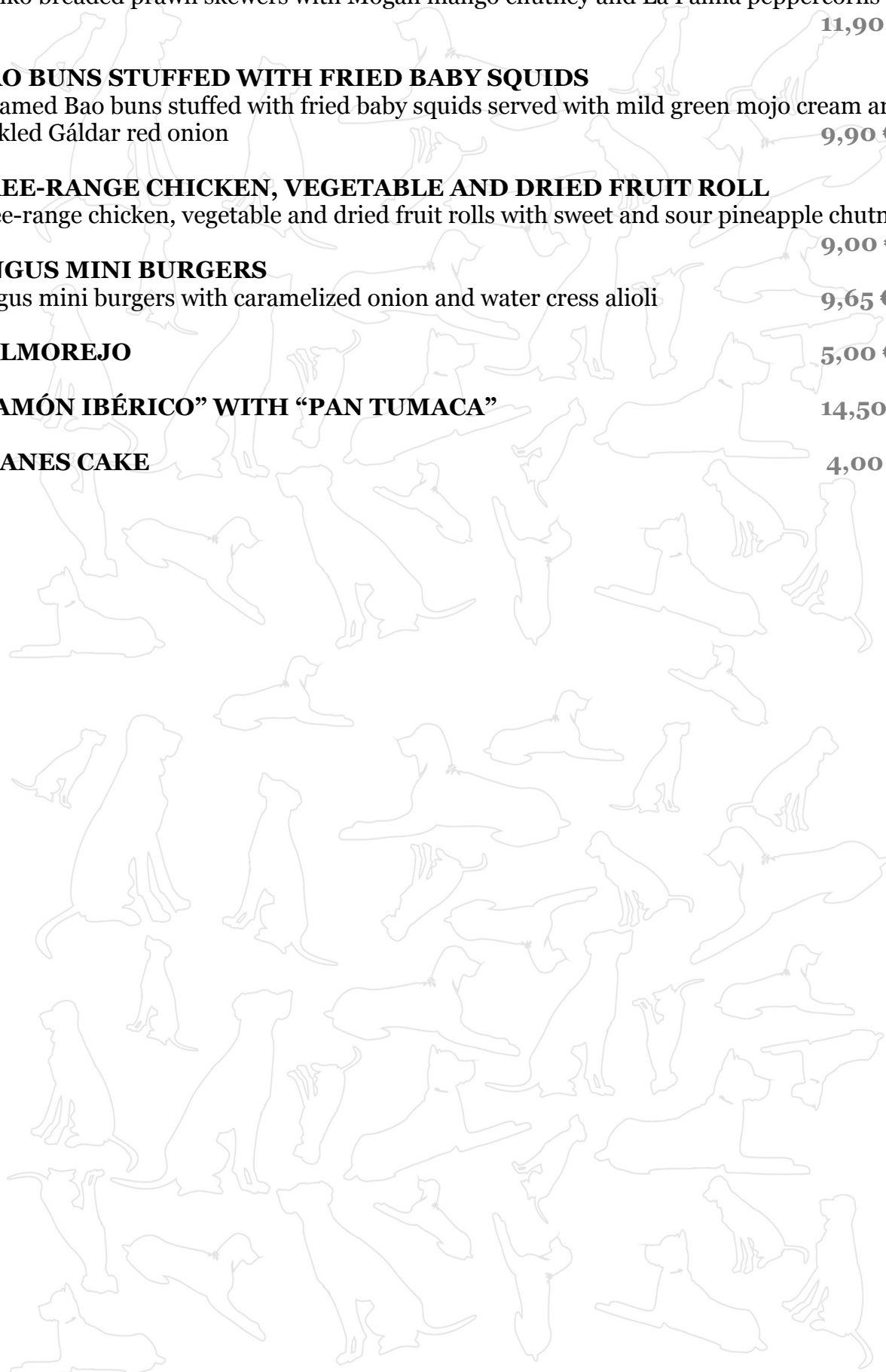
5,00 €

“JAMÓN IBÉRICO” WITH “PAN TUMACA”

14,50 €

SCANES CAKE

4,00 €



ALCOHOL COCKTAILS

VAT inclusive prices

SANTA MARY

Sky vodka macerated with coriander, homemade tomato juice, cherry tomato shrub, herb salt and a touch of smoked chipotle tabasco **8,60 €**

MANGO MULE

Brandy Torres 15, homemade mango chutney, , homemade ginger syrup and ginger beer top, lime **8,60 €**

¡AYAYAYAYYY PALOMITA!

Mezcal, Pampelle, grapefruit juice, lime and agave **8,60 €**

HOUSE NEGRONI

Mezcal, Campary, Padró Rojo reserva and a touch of orange bitter **9,65 €**

MEDITERRANEAN WORLD

Gin Mare gin, yellow chartreuse, homemade falernum, cucumber bitter, green apple juice, lime, citric air **8,60 €**

LA NIÑA BONITA 2.0

Sky vodka macerated with strawberries, galliano vanilla, litchi juice, sugar, lime and egg white **8,60 €**

EXOTIC PINEAPPLE

Sailor Jerry spiced rum, homemade pineapple jam, handmade passion fruit syrup and a exotic touch of elemakule tiki **8,60 €**

8 CANES MOJITO

Aldea Blanco rum, peppermint graft with chocolate, homemade syrup from sugarcane molasses, soda and chocolate bitter **8,60 €**

CHANG

Capucana macerated with coconut and chilli, ginger and turmeric syrup, lime and top of tamarind soda **8,60 €**

COLA OLD FASHIONED

Aldea Maestro rum, angostura bitter, cola syrup, and patchuli scent **8,60 €**

WILD MANHATTAN

Wild Turkey bourbon macerated with peanuts, Padró Rojo Amargo and Amaretto **8,60 €**

FRAGANTE LAVANDA

Gobernador Pisco, homemade lavender syrup, lemon, bergamot essential oil and Prosecco top **9,10 €**

GUANCHE

Aborigen punch of fire rum, Aborigen Radical banana, cinnamon and sweet potato purée, lime, sugar and gofio meringue **8,60 €**

VIRGIN COCKTAILS

VAT inclusive prices

DOÑA ANA

Litchi juice, strawberries, lime and lavender syrup

5,35 €

DON PERFECTO

Grapefruit juice, mango chutney and ginger syrup

5,35 €

DON JUAN 2. 0

Pineapple juice, passion fruit syrup, falernum, lime and citric air

5,35 €



SPIRITS

VAT inclusive prices

All our spirits are served in 50 ml

Soft drink included

1€ supplement in premium tonic waters and mixers

VODKA

GIN

RUM

WHISKY

TEQUILA MEZCAL

BRANDY, COÑAC, CALVADOS

PISCO, CACHAÇA

VODKA

SKY	6,45 €	BELVEDERE	8,60 €
REIKA	7,45 €	GREY GOOSE	8,60 €
ZUBROWKA	7,50 €	MAMONT	10,70 €
VODKA DE LA CASA MACERADO CON FRESAS	7,50 €	BELUGA	10,70 €
BLAT	8,60 €	BELUGA GOLD LINE	16,50 €

GIN

BEEFEATER	6,45 €	BULLDOG	7,50 €
XORINQUER	7,50 €	MARTIN MILLER	7,50 €
NORDES	7,50 €	GIN MARE	8,60 €
MACARONESIA	7,50 €	HENDRICKS	8,60 €
LONDON 3	7,50 €	HENDRICKS ORBIUM	10,70 €
WHITLEY RHUBARB	7,50 €	MONKEY 47	9,65 €
DUALITY LOVE	7,50 €	G'VINE FLORATION	9,65 €
DUALITY	8,60 €	TANQUERAY TEN	9,65 €
CITADELLE	7,50 €	TANQUERAY SEVILLA	7,50 €
		OLD ENGLISH	12,85 €

RUM

ALDEA BLANCO	6,45 €	AREHUCAS 7	7,50 €
ALDEA 8	6,45 €	AREHUCAS 12	9,65 €
ALDEA MAESTRO	8,60 €	SAILOR JERRY	7,50 €
ALDEA FAMILIA	9,65 €	MYERS	7,50 €
ALDEA TRADICIÓN	14,00 €	PLANTATION 3 STARS	7,50 €
SANTIAGO DE CUBA BLANCO	5,35 €	APPLETON	8,60 €
SANTIAGO DE CUBA AÑEJO	6,45 €	DON PAPA	9,65 €
MATUSALEM 7	7,50 €	ZACAPA 23	12,85 €
MATUSALEM 15	9,65 €	DIPLOMATICO RESERVA	10,70 €

WHISKY

DRAGO BLENDED	6,45 €	NIKKA BLENDED	8,60 €
DRAGO SINGLE GRAIN	6,45 €	NIKKA FROM THE BARREL	10,70 €
BULLEIT BOURBON	8,60 €	NIKKA PURE MALT	11,90 €
BULLEIT RYE	9,65 €	NIKKA COFFEY	12,85 €
JACK DANIELS	7,50 €	JOHNNY WALKER BLACK	8,60 €
TULLAMORE	7,50 €	ISLE OF JURA	8,60 €
WILD TURKEY	7,50 €	LAPHROAIG	9,65 €
MONKEY SHOULDER	8,60 €	MACALLAN 12 FINE OAK	11,80 €
MONKEY SHOULDER SMOKE	8,90 €	TALISKER	11,80 €
GLENFIDDICH 12	8,60 €	OBAN	13,95 €
GLENFIDDICH 18	13,95 €	LAGAVULLIN	13,95 €

TEQUILA MEZCAL

SIERRA SILVER TEQUILA	5,35 €	CALLE 13 AÑEJO TEQUILA	8,60 €
SIERRA REPOSADO TEQUILA	5,35 €	PATRON SILVER TEQUILA	12,85 €
SIERRA MILENARIO EXTRA AÑEJO	10,20 €	PATRON REPOSADO TEQUILA	12,85 €
GUSANO ROJO MEZCAL	5,35 €	ALACRAN MEZCAL	10,70 €
ESPOLON BLANCO TEQUILA	7,00 €	DON JULIO BLANCO	11,80 €
ESPOLON REPOSADO TEQUILA	7,00 €	DON JULIO AÑEJO	12,85 €
CALLE 13 BLANCO TEQUILA	7,50 €	MONTELOBOS MEZCAL	12,85 €
CALLE 13 REPOSADO TEQUILA	8,60 €		

BRANDY, COÑAC, CALVADOS

BRANDY TORRES 10	4,30€	GRAN DUQUE DE ALBA BRANDY	8,60 €
BRANDY TORRES 15	6,45 €	COUVOISIER	6,45 €
CARDENAL MENDOZA BRANDY	7,50 €	COUVOISIER VSOP COÑAC	9,65 €
HENESSY FINE COÑAC	8,60 €	CARLOS IMPERIAL BRANDY	11,80 €

PISCO, CACHAÇA

PISCO GOBERNADOR	6,45 €	CAPUCANA CAHAÇA	7,50 €
SAGATIBA CACHAÇA	6,45 €		



APERITIFS, DIGESTIFS, LIQUORS

VAT inclusive prices

All our aperitifs, digestifs and liquors are served in 60ml

APEROL	5,35 €	CAMPARY	5,35 €
APEROL SPRITZ	7,50 €	CAMPARY ORANGE	7,50 €
PAMPELLE	6,45 €	PIMMS	7,50 €
CINAR	3,25 €	PACHARAN ZOCO	3,25 €
FERNET BRANCA	3,80 €	JÄGERMEISTER	4,30 €
SAMBUCA LUXARDO	4,30 €	BLACK SAMBUCA LUXARDO	4,80 €
AMARO RAMAZZOTTI	4,30 €	AMARO AVERNA	5,35 €
AMARO DEL CAPO	5,35 €	AMARO MONTENEGRO	5,35 €
MAR DE FRADES ORUJO BLANCO	4,30 €	MAR DE FREDES ORUJO HIERBAS	4,30 €
CHARTREUSE AMARILLO	5,35 €	CHARTREUSE VERDE	6,45 €
STREGA	5,35 €	LIMONCELLO	4,30 €
SAINT GERMAIN	4,30 €	MARASCHINO LUXARDO	4,30 €
ITALICUS	7,50 €	SILDKA VIOLET	4,30 €
GRAND MARNIER ROJO	5,35 €	COINTREAU	4,30 €
GALLIANO	5,35 €	CHAMBORD	5,35 €
BAILEYS	5,35 €	TÍA MARÍA	4,30 €
AMARETTO DISARONNO	4,30 €	DISARONNO VELVET	5,35 €
LA VIEJA LICORERÍA GINGER	4,85 €	LA VIEJA LICORERÍA ABSENTA	4,85 €
LA VIEJA LICORERÍA TE NEGRO	4,85 €	RON MIEL ALDEA	4,30 €

VERMOUTH

VAT inclusive prices

All our vermouths are served in 60ml

VERMOUTH LILLET BLANC	3,25 €	VERMOUTH DOLIN DRY	3,25 €
VERMOUTH PUNT E MES	4,30 €	VERMOUTH DOLIN BLANC	4,30 €
VERMOUTH PADRO ROJO AMARGO	4,30 €	VERMOUTH MANCINO ROSSO	5,35 €
VERMOUTH PADRO BLANCO RESERVA	4,30 €	VERMOUTH MANCINO BLANCO	5,35 €
VERMOUTH PADRO RESERVA ESPECIAL	4,85 €	VERMOUTH CARPANO	6,45 €
VERMOUTH PRIMO DE LANZAROTE BLANCO	4,30 €	VERMOUTH COCCHI ROSSO	6,45 €
VERMOUTH PRIMO DE LANZAROTE ROJO	4,85 €		

BEER, WINE, SOFT DRINKS, JUICES, WATER

VAT inclusive prices

BEER

WINE

SOFT DRINKS

JUICES

WATER

BEER

(Bottle 33 c)

ALHAMBRA ESPECIAL (DRAUGHT BEER, HALF PINT)	2,70€	ALHAMBRA SHANDY (BOTTLE)	2,60 €
ALHAMBRA ESPECIAL (DRAUGHT BEER, PINT)	3,75 €	ALHAMBRA ALCOHOLFREE (BOTTLE)	2,80 €
ALHAMBRA VERDE (BOTTLE)	3,25 €	ALHAMBRA ROJA (BOTTLE)	3,40 €

WINE GLASS

RUBICÓN, WHITE, DRY	4,30€	LISTAN NEGRO, RED	4,85 €
ORO, WHITE, SEMY-DRY	4,30 €	TAJINASTE, RED	4,85 €
TAJINASTE, WHITE, FRUITY	4,30 €	PROSECCO	5,30 €

WINE BOTTLE

RUBICÓN, WHITE, DRY	21,40€	LISTAN NEGRO, RED	23,55 €
ORO, WHITE, SEMY-DRY	21,40 €	TAJINASTE, RED	23,55 €
TAJINASTE, WHITE, FRUITY	21,40 €	PROSECCO	22,00€

SOFT DRINKS

SOFT DRINKS	2,20€	APPLETISER	2,50 €
TONIC WATERS	2,50 €	NESTEA	2,50 €
GINGER BEER	2,70 €		

JUICES

FRESH SQUEEZED ORANGE JUICE (SMALL)	2,90€	PINEAPPLE JUICE	2,00 €
FRESH SQUEEZED ORANGE JUICE (BIG)	3,50 €	MINUTE MAID JUICE	2,00 €

WATER

STILL WATER (322 ml)	1,25€	SPARKLING WATER (522 ml)	2,50 €
STILL WATER (522 ml)	2,00 €		

COFEE, HERBAL & TEA

CAFÉ SOLO	1,30 €	AMERICANO	1,75 €
CORTADO	1,50 €	CAPPUCCINO	2,30 €
CORTADO LARGO	1,60 €	LATTE MACCHIATTO	2,50 €
CAFÉ CON LECHE	2,15 €	HERBAL, TEA	2,15 €
CAFÉ LECHE Y LECHE	2,30 €		