



# CAN DOMINGO

ITALIAN RESTAURANT

## COCKTAILS

### APERITIF

#### CLASSICS

##### **"APEROL SPRITZ"**

Cava, Aperol, Soda  
€ 14,00

##### **"HUGO"**

Cava, St. Germain, Soda, Mint  
€ 16,00

##### **"AMERICANO"**

Vermouth Cocchi, Campari, Soda  
€ 14,00

##### **"NEGRONI"**

Vermouth Cocchi, Campari, Gin  
€ 14,00

##### **"KIR ROYALE"**

Cava, Creme de Cassis  
€ 14,00

#### VS

#### SIGNATURE

##### **"LAZY SOUP"**

Celery - Gin - Ginger  
sour\*\* sweet\* sharp\*\*  
€ 15,00

##### **"LAST DOMINGO"**

Tequila - Coconut - Ginger  
Aromatic \*\*\* sour \*\* sweet \*  
€ 15,00

##### **"PEACH PLEASE II"**

Aperol – White Peach – Pisco  
Light \*\*\* exotic\*\* sour \*  
€ 15,00

##### **"NINE LEAVES"**

Gin – Lime leaf – Bergamot  
Aromatic \*\*\* sour \*\* sweet \*  
€ 15,00

##### **"WATERMELON MAN"**

Rhum, Watermelon, Jamaican Pepper  
Fresh\*\*, Light\*\* Sweet\*\*  
€ 15,00

## COCKTAILS "ANYTIME"

### **PORNSTAR MARTINI**

€ 16,00

### **NAKED AND FAMOUS**

€ 18,00

### **COSMOPOLITAN**

€ 14,00

### **SPICY PALOMA**

€ 16,00

### **MARGARITA**

€ 16,00

### **BLOODY MARY**

€ 16,00

### **PENICILLIN**

€ 16,00

### **ESPRESSO MARTINI**

€ 16,00

## SIGNATURE MOCKTAILS

### **ALCOHOL FREE APERITIF**

#### **"NOHAY"**

Gin 0%, Strawberry, Cava 0%

Sour \*\* fruity \* silky \*\*

€ 14

#### **ALCOHOL FREE SPRITZ**

Bitter 0%, Cava 0%, Clove

Bitter \* Light \*\*\* bubbly \*\*

€ 14

### **ALCOHOL FREE ANYTIME COCKTAIL**

#### **"MAI"**

Lemon - Ginger - Sage

Sweet \*\* citrusy \*\* spiced \*\*

€ 14

#### **"BEREBERE"**

Mint, Apple, Lime, Kombucha

Sweet\*\* citric\* light\*\*\*

€ 14

**Home made fresh lemonade made with Ibizan lemons, lime, mint and kefir leaves**

**still or sparkling water  
with or without honey or sweeteners**

€ 7,50

**Classic and tailor made cocktails available**

# WINE BY THE GLASS

Wines served by the Coravin system designed to serve wine without removing the cork, so the wine always tastes as if it has just been opened\*

## BUBBLES

### **CHAMPAGNE BLANC DE BLANCS "CHARLE VII" (Canard Duchene) FR - € 20,00**

Fresh citrus, green apple and brioche aromas. Elegant, mineral & creamy

### **CAVA CODORNIU BRUT ECOLOGICO – DO CAVA – ES € 9,00**

Golden with fine bubbles. Apple, almond and flowers on the nose. Creamy and fresh

## WHITE

### **CHARDONNAY "INTRAMURS" – Conca de Barberà ES € 9,00**

Tropical aromas, citrus notes, a floral background and good acidity

### **VERDEJO "LA CHARLA" - Rueda ES € 9,00**

Pear and melon aromas. Long finish and pleasant acidity.

### **ALBARIÑO "GRAN VINUM" Riax Baixas DO – ES € 14,00\***

Fresh and saline with citrus, pear and stone fruit aromas, crisp acidity and minerality

### **GAVI DI GAVI "VILLA SPARINA" - Piemonte IT € 15,00\***

Floral and fruity notes on the nose. Fresh and crisp with pleasant minerality.

### **BOURGOGNE BLANC 2022 (ARMAND HEITZ) – App. D'Origen Protegèe € 20\***

White and yellow fruit and citrus on the nose. Fresh, medium-bodied and saline

### **SANCERRE "CUVEE TRADITION" (ROD DE L'ABBAYE) Val de Loire FR € 20,00\***

Citrus fruits, flint, white flowers. Taut, with lively acidity and salty minerality.

### **CHABLIS "TERROIR DE LA CHAPELLE" Patrick Piuze - Bourgogne FR € 22,00\***

Notes of apple, ripe pear and lime. Complex finish with good acidity

### **"MASSIPA" Garnacha Blanca & Chenin Blanc - Priorat ES € 28,00\***

Floral notes, white fruit and Mediterranean herbs. Creamy, elegant and fresh

## ROSE'

### **"VOL D'ANIMA" - Costers del Segre ES € 9,00**

Strawberry and raspberry on the nose with hints of citrus. Fresh with a fruity finish

**“SECRET DES ANGES” – Provence FR € 12,00**

Nice fruity nose, dry & silky and with a nice acidity

**“CHATEAU MIRAVAL” – Provence FR € 16,00\***

Notes of strawberries, white flowers and red berries. Spicy, saline and mineral.

**RED**

**VIÑA POMAL 2021 Crianza Tempranillo – DO Rioja - ES € 9,00**

Notes of vanilla and ripe red fruits. Soft tannins, balanced and silky

**PRIMITIVO “TALÒ” 2022 (SAN MARZANO) Salento IGT - IT € 12,00**

Fruity nose with notes of cacao, cherries and plums. Nice structure and long finish.

**“CAMINS DE PRIORAT” 2022 (A. Palacio) Garn, Cariñ, Syr, Cab Sauv, Mer - ES € 20\***

Notes of red fruits and roses. Spicy and mineral nuances. Gentle and fleshy

**BOURGOGNE ROUGE 2022 (ARMAND HEITZ) P. Noir - App. D'O. Protégée - FR € 20\***

Cherry, raspberry, floral and spicy notes. Balanced, elegant and persistent

**BAROLO “PIETRIN” 2020 – Piemonte IT € 28,00\***

Ripe fruit, spices and liquorice. Structured, silky with a long finish

**BRUNELLO DI MONTALCINO "CAPARZO" 2020 - Toscana IT € 28,00\***

Notes of rose, violet, cherry, raspberry and tobacco. Refined tannins and good body.

**“PAGO DE CARRAOVEJAS” 2022 – Ribera del Duero ES € 30,00\***

Notes of red fruits, spices, liquorice and blue flowers. Juicy and persistent.

**AMARONE “VIGNA GARZON” PIEROPAN 2017 – Valpolicella IT € 35,00\***

Notes of cherry, blackberry and plum. Good tannins, complex and with a long finish.

**DESSERT WINE**

**“ZIBIBBO” (Martinez) Sicilia – IT – € 9,00**

Notes of orange blossom, honey and apricot. Sweet, good acidity and minerality.

**“SAUTERNES” 2017 (Chateau Fontebride) - FR – 18,00**

Notes of dried fruits, spices and honey. Smooth, integrated and concentrated

# TASTING MENU

Themed tasting menus of three courses plus dessert

## “FROM THE LAND”

"Vitello Tonnato" made with veal roastbeef served with tuna sauce & salina capers\*

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"Ravioli del Plin" filled with beef, pork and rabbit and served with french butter, beef demi-glacé and 36 month cured Parmesan Cheese

**extra 10g of black truffle from Umbria (IT) for 14 euro**

\*\*\*

Pressed free range ibizan chicken leg with honey glazed skin served with carrot and ginger cream and chicken jus\*

\*\*\*

Tiramisú

60€ per guest

## “FROM THE SEA”

Balfegó Tuna carpaccio with sea urchin mayo, shallot and anchovy oil and crunchy quinoa\*

\*\*\*

Homemade tagliolini with spicy seabass and octopus arrabbiata sauce

\*\*\*

Sicilian style swordfish rolls filled with bread, tomato, parsley, capers, lemon, basil and parmesan with almond sauce and yellow tomato sauce on aubergine “caponata”

\*\*\*

Lemon Tart with meringue

64 € per guest

### **“FROM THE GARDEN”**

(vegan)

Sweet & sour beetroot mille-feuille with, herbs, vegan almond mayo, thyme oil, capers dust\*

\*\*\*

Oven baked Paccheri filled with vegetables ragu and basil sauce

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Well roasted aubergine, babaganoush, roasted cherry tomato sauce, pistacho and home made vegan pumpkin seed cheese\*

\*\*\*

Raw vegan chocolate terrine with dry figs and nuts\*

56 € per guest

\*gluten free

### **HOME MADE FOCACCIA**

Focaccia “Schiacciata” & focaccia “Pugliese” with tomatoes, olives & oregano

€ 12

### **HOME MADE BREAD SELECTION**

Home made bread, focaccia & grissini

€ 8

# STARTERS

## **VITELLO TONNATO\***

Veal roastbeef served with tuna sauce & salina capers

€ 22,00

## **BELFAGÓ TUNA CARPACCIO\***

with sea urchin mayo, shallot and anchovy oil and crunchy quinoa\*

€ 34,00

## **OCTOPUS**

grilled and served with buffalo mozzarella cream, cherry tomato confit, octopus mayo, black olives and chickpea pannelle

€ 28,00

## **PARMA HAM AND PARMIGIANO REGGIANO DOP 36 MESI\***

€ 24,00

## **VEGAN BEETROOT MILLE-FEUILLE\***

Sweet & sour beetroot with herbs, almond mayo, thyme oil, capers dust

€ 18,00

\*gluten free

# STARTERS TO SHARE

## **CANTABRIAN ANCHOVIES SANTOÑA -00-**

on home made focaccia croutons served with “salsa tonnata” tuna sauce and hazelnuts (4 units)

€ 36,00

## **CLASSIC BLACK TRUFFLE PIZZA**

with mozzarella and fontina cheese fondue

€ 36,00

## **VEAL TONGUE ON HOME MADE BRIOCHE BREAD TOAST**

served with parsley green sauce (4 units)

€ 28,00

## **PIZZA “AL PADELLINO” MORTADELLA & BLACK TRUFFLE**

with stracchino cheese

€ 36,00

## **ORGANIC IBIZAN TOMATO CARPACCIO\***

served with buffalo Burrata, oregano, basil and extra virgin olive oil

€ 22,00

## **DEEP FRIED FISH & SEAFOOD**

Deepfried baby calamari, gambusí (prawns from ibiza), cod, zucchini & carrots served with home made lime mayo

€ 28,00

\*gluten free

# PASTA & RISOTTO

## **TAGLIOLINI WITH BLACK TRUFFLE**

Home made tagliolini served with french butter, 36 month cured parmesan cheese and 10g of fresh black truffle from Umbria (IT)

€ 34,00

## **THREE ROASTS "PLIN" MEAT RAVIOLI**

filled with beef, pork and rabbit and served with french butter, beef demi-glace and 36 month cured Parmesan Cheese

€ 26,00

extra 10g of black truffle from Umbria (IT) for 14 euros

## **SPAGHETTI ALLA CRUDAIOLA**

Home made spaghetti served with grated tomato, zucchini, yellow tomato cream, basil, black olives, fried capers and buffalo ricotta

€ 24,00

## **TAGLIATELLA WITH LAMB RAGU**

Homemade pasta with lamb ragu, butter and parmesan

€ 26,00

extra 10g of black truffle from Umbria (IT) for 14 euro

## **SPAGHETTI WITH SEA URCHINS AND BOTTARGA**

€ 34,00

## **OVEN BAKED VEGAN PACCHERI**

filled with vegetables ragu and basil sauce

€ 24,00

## **RISOTTO POMODORO E STRACCIATELLA\***

Tomato risotto with yellow tomato sauce, basil and fresh buffalo stracciatella cheese

€ 28,00

\*gluten free

# MAIN COURSES

## **GRASS FED MATURED ANGUS BEEF ENTRECOTE "TAGLIATA"\***

served with oven baked potatoes (300g)

€ 48,00

extra 10g of black truffle from Umbria (IT) for 14 euro

## **LA MILANESE/TORINESE**

300g Veal Wiener schnitzel breaded with home made grissini crumbs and served with home made mayo and sweet and sour cabbage salad

€ 56,00

extra 10g of black truffle from Umbria (IT) for 14 euro

## **SUCKLING PIG FROM SEGOVIA\***

Slow cooked suckling pig from Segovia with mashed potatoes and sauteed radicchio in red wine

€ 38,00

## **MEDITERRANEAN SEABASS\***

served with fennel salad, fennel cream and seabass *jus*\*

€ 44,00

## **VEGAN AUBERGINE\***

Well roasted aubergine, babaganoush, roasted cherry tomato sauce, pistacho and home made vegan pumpkin seed cheese

€ 24,00

## **SICILIAN STYLE SWORDFISH ROLLS**

filled with bread, tomato, parsley, capers, lemon, basil and parmesan with almond sauce and yellow tomato sauce on a bed of aubergine "caponata"

€ 28,00

\*gluten free

## **SIDE DISHES € 9**

MASHED POTATOES, MIXED SALAD, GREEN SALAD, SAUTEED VEGGIES, SPINACH

# DESSERT

## TIRAMISU'

€ 15,00

## IBIZAN STRAWBERRY MILLE-FEUILLE

With custard, puff pastry and fresh ibizan strawberries

€ 15,00

## VEGAN CHOCOLATE TERRINE\*

Raw vegan chocolate terrine with dry figs, nuts and peaches\*

€ 15,00

## COCONUT & WHITE CHOCOLATE MOUSSE

with pineapple sauce, lemon, mango and crumble

€ 15,00

## LEMON TART

with meringue

€ 15,00

## ICE CREAMS & SORBETS\*

1 scoop € 8 - 2 scoops € 12

Dark Chocolate (vegan), Vanilla, Pistacho

Lemon, Mango

\*gluten free

# WATER, BEER, SOFT DRINKS

**Font Vella 0,5L (still)**

€ 6,50

**San Pellegrino 0,5L (sparkling)**

€ 6,80

**Filtered Water "Purezza" 0,5L**

Still or Sparkling

€ 4,50

**Alhambra 0,0% 33cl**

**S. Miguel Tostada 0,0% 33cl**

€ 6,50

**Alhambra Especial 20cl/33cl**

€ 5,00 – € 6,50

**Alhambra Verde 33cl**

€ 6,50

**Alhambra Roja 33cl**

€ 6,50

## SOFT DRINKS

Cocacola, Fanta, Sprite, Ginger Ale, Ginger Beer, Tonic Water, Lemon Nестea

Juice: Apple, Orange, Pineapple, Tomato, Peach

€ 5,50

## FRESH ORANGE JUICE & LEMONADES

€ 7,50