



Bar Canale menu

COCKTAILS:

I Grandi Classici / *The Unforgettables* €18

Le Nostre Creazioni / *Our Twist* €18

JAMES BOND CORNER:

Il Martini Cocktail creato su misura per voi; con Gin o Vodka, più o meno secco, con oliva o scorzetta di limone,

mescolato o Shakerato, insomma proprio come lo volete voi!

The Martini tailored on your taste; with Gin or Vodka, dry or wet, with olive or lemon twist, stirred or shaken, exactly as you want it!

Da / From €18

APERITIVO:

Americano (Bitter, Vermouth Rosso e Soda / *Bitter, Sweet Vermouth and Soda*)

Da / From €18

Negroni (Gin, Bitter e Vermouth Rosso / *Gin, Bitter and Red Vermouth*)

Da / From €18

Chiedi per la nostra selezione di Gin, Bitter e Vernouth /

ask for our selection of Gin, Bitters and Sweet Vermouth

Aperitivo Veneziano:

Bellini / Rossini (Prosecco e purea di pesca o fragola /

Prosecco wine and peach or raspberry purea) € 15

Spritz (Aperol, Campari o Select con Prosecco e Soda /

Aperol, Campari or Select with Prosecco and Soda) Da / From €15

ANALCOLICI / VIRGIN COCKTAILS €12

TEQUILA:

Sauza silver €15
Josè Cuervo Especial €18
Patron Silver €18
Patron Reposado €20
Patron Anejo €23

RUM:

Bacardi Bianco €15
Captain Morgan €18
el Dorado 12 y.o. €18
Havana Club 7 Anos €18
ZACAPA 23 €20
ZACAPA XO €30

AMARI & LIQUORI

Amari e Liquori Nazionali / *Italian Bitters & Liqueures* €12
Amari e Liquori Esteri / *International Bitters & Liqueures* €15

PORTO, SHERRY & MARSALA

Florio Marsala €10
Sherry Tio Pepe €10
Sandeman White Port €13
Sandeman Ruby Port €13
Graham's Tawny Port 10 y.o. €18
Graham's Tawny Port 20 y.o. €25

BIRRE / BEERS:

Nastro Azzurro €10
Heineken €10
Carlsberg €10
Guinness €12
Tourtel €10 (*analcolica / low alcohol*)

VINI / WINES **gls/bott**

Bianchi / White
Friulano Collio Doc €10 / €38
Sauvignon Collio Doc €12 / €40
Pinot Grigio Collio Doc €12 / €40

Rossi / Red

Merlot Isonzo Doc €12 / €40
Rondon €14/ €60

Rosati / Rosè

Whispering Angel €15 / €60

Bollicine / Sparkling

Prosecco €12 / €50.00
Champ. Ruinart BdB €25 / €140.00
Champ. Ruinart Rosè €28 / €150
Champ. Moët Chandon Brut Imp. €120
Champ. Dom Perignon €325
Champ. Cristal €400

GIN TONIC Da / From €16:

Bombay Sapphire, Tanqueray, Gordon's, Beefeater €16

Monkey 47, Hendrick's, Gin Mare €19

Tanqueray Ten, London Dry No3 €21

VODKA TONIC Da / From €16

Absolut €16

Grey Goose, Belvedere, Beluga, Ketel One €19

WHISKY & WHISKEY:

Blended Scotch:

J&B €15

Cutty Sark €15

Ballantines €15

Johnnie Walker Black €15

Chivas Reagal 12y.o. €15

Glen Grant €15

Johnnie Walker Blue €50

AMERICAN & CANADIAN:

Knob Creek Bourbon €16

Wild Turkey €16

Jack Daniel's €16

Crown Royal €16

Jim Beam Bourbon €16

Canadian Club €16

Jim Beam Rye €16

**COGNAC, CALVADOS,
ARMAGNAC & BRANDY:**

Vecchia Romagna €14

Lepanto €18

Carlos Primero €18

Hennessy VS €18

Remy Martin VSOP €20

Armagnac Dartigalongue €20

Calvados Camut €24

Remy Martin XO €30

Hennessy XO €30

Hennessy Paradise €70

Remy Martin Louis XIII €130

MALT & SINGLE MALT:

Macallan 12y.o. €20

Glenfiddich 12 y.o. €20

Glenmorangie 10 y.o. €20

Balvenie Single Barrel €20

Laphroaig 10 y.o. €20

Lagavullin 16 y.o. €20

Oban 14 y.o. €20

Talisker 10 y.o. €20

The Glenlivet 12 y.o. €20

IRISH:

Bushmill's €15

Jameson €15

Black Bush €18

JAPANESE:

Nikka from the Barrell €20

GRAPPE:

Prime Uve Bianche €14

Prime Uve Nere €14

William's Pear €15

Nonino Fragolino €16

Nonino Sauvignon €16

Nonino Schioppettino €16

Nonino Picolit €22

MENU BAR

Selezione di salumi nostrani,
gnocco fritto

*Local traditional charcuterie,
fried pizza dough* €25

Scampi in saor veneziano
con chips di polenta

*Venetian "Saor" langoustin,
polenta chips* €25

Tonno, pomodoro
e lattughino agrodolce

*Tuna, tomatoes
and sweet & sour lettuce* €25

Insalata greca

Greek salad €20

Mozzarella di bufala,
pomodoro e basilico

Buffalo mozzarella, tomatoes, basil €20

Baccala mantecato, pane bruscato

Creamed codfish, toasted bread €22

SNACKS

Pizza, pomodoro, mozzarella e acciughe
Pizza with tomatoes, mozzarella, anchovies €22

Focaccia con vitello tonnato

*Focaccia bread with sliced slow cooked veal
and tuna sauce* €25

Toast con prosciutto cotto
e formaggio Asiago DOP

*Toast with cooked ham
and Asiago DOP cheese* €18

Hamburger con scamorza affumicata.
composta di pomodoro

e radicchio di Castelfranco
*Beef burger, smoked scamorza cheese,
tomato compote, red chicory salad* €26

DESSERT

Tiramisù

Tiramisù €12

Frutta fresca di stagione

Seasonal fresh fruit €14

Selezione di gelati e sorbetti

Ice cream and sorbet selection €15

In caso di intolleranze o allergie vi preghiamo di rivolgervi al responsabile di sala.

Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Reg. CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3.

For any food allergy or particular intolerance please advise our restaurant manager.

Fish intended for consumption of raw or practically raw, have been subjected to a preventive remediation treatment in accordance with the requirements of Reg. CE 853/2004, Annex III, section VIII, chapter 3, part D, point 3.

*prodotto surgelato/decongelato
*frozen/defrost product

Prezzi in euro. Servizio, coperto e IVA inclusi.
Prices with service and VAT included.

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