



## Bar Canale menu

### **COCKTAILS** Da / From €18:

Alexander, B&B, Black/White Russian, Bloody Mary, Caipirinha, Cosmopolitan, Daiquiri, Garibaldi, Gin Fizz, Kir Royal, Manhattan, Margarita, Mojito, Moscow Mule, Old Fashion, ScrewDriver, White Lady.

### **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 €22  
Patron al caffè €18

## **RUM:**

Bacardi Bianco €15  
Mont Guy €18  
Matusalem €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*)

## **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  
Veuve Clicquot €110  
Veuve Clicquot Rosè €120

## **VINI / WINES gls/bott**

Bianchi / White  
Friulano Collio Doc €12 / €40  
Sauvignon Collio Doc €12 / €40  
Pinot Grigio Collio Doc €12 / €40  
Ribolla Gialla Doc €12 / €40

## **Rossi / Red**

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

## **Rosati / Rosè**

Sof €15 / €60

**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&amp;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 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.

[www.bauervenezia.com](http://www.bauervenezia.com)