

LA CANÍBAL

Cocina abierta:
Martes a jueves de 13:00 a 22:30
Viernes a Sábado 13:00 A 23:00

CON XS

- Banderilla Orly

buñuelo de salchicha y salsa mostaza

7.50
- Torreznos estilo asiático

salsa teriyaki y cacahuetes tostados

16.50
- Bonito boniato al horno

pipas de calabaza, soja y curry verde

8.50
- Alitas de pollo

fritas al estilo cajún

16.00
- Nachos al horno

guacamole, mozzarella, jalapeños, pico de gallo, nata agria y cilantro

15.50
- Ensalada dinamita

wakame, surimi, huevas de masago y mayonesa japonesa

12.00
- “Croquetas”

Queso Brie frito con miel (5)

12.00

ENTRE AMIGXS

- Costillar de cerdo

cocción a baja temperatura

24.00
- Rueda de butifarra artesanal

600gr +/- de butifarra artesana de Gredos “Casa Jamoncito” a la parrilla

18.50
- Brisket de ternera

falda de ternera con cocción a baja temperatura y con su salsa Brisket

32.00
- Focaccia artesana

mozzarella, pimientos, tomates y aceitunas

12.50

ACOMPaña CON...

- Verduras asadas

berenjenas, calabacín, tomate y cebolla con pesto de albahaca

7.50
- Patata asada

escachada con mantequilla y cilantro

5.50
- Patatas fritas

3.50
- Falafel de garbanzos

salsa de yogurt

8.50

BURGER + PATATAS

14.90

- Caníbal Burger

cebolla, salsa de ajo, carne de vacuno, pepino dulce, cheddar fundido, rúcula
- Veggie Fresh Burger

cebolla, alcachofa, salsa tártara, queso cheddar, cebolla frita, rúcula
- Chicken Burger

cebolla, salsa BBQ, pollo crisperi, bacon, queso cheddar, rúcula
- Burger La Cabrona

carne de vacuno, cebolla pochada y cebolla frita, salsa mostaza y miel, queso de cabra y rúcula

DULCE FINAL CASERO

- Coulant de chocolate

chocolate negro y dulce de leche

7.00
- Panna cotta

con cerveza negra

7.00
- Tarta de queso

con frutos rojos

7.00



4 x 10 cl = 7.00€
TESTER DE 4 BIRRAS

etiquétanos:
@lacanibal_fabrica

LA CANÍBAL

Kitchen opening hours:
Tuesday to Thursday: 1:00 PM - 10:30 PM
Friday and Saturday: 1:00 PM - 11:00 PM

WITH XS

- Corn dog**  7.50
sausage fritter with mustard sauce
- Asian-style crispy pork belly**  16.50
teriyaki sauce and toasted peanuts
- Roasted sweet potato**  8.50
pumpkin seeds, soy sauce and green curry
- Chicken wings**  16.00
crispy fried wings with cajun spices
- Hot loaded nachos**  15.50
melted cheese, guacamole, jalapeños, pico de gallo, sour cream and coriander
- Dinamita salad**  12.00
wakame seaweed, crab stick, masago roe and Japanese mayo
- “Croquettes”**  12.00
fried Brie cheese with honey (5)

BETWEEN FRIENDS

- Pork ribs**  24.00
slow-cooked at low temperature
- Artisanal butifarra**  18.50
600gr +/- of ‘Casa Jamoncito’ artisanal butifarra from Gredos, grilled
- Beef brisket**  32.00
slow-cooked beef skirt with brisket sauce
- Homemade focaccia**  12.50
mozzarella, peppers, tomatoes and olives

SIDES

- Roasted vegetables**  7.50
eggplant, zucchini, tomato and onion with pesto
- Roasted potato**  5.50
crushed with butter and coriander
- French fries** 3.50
- Falafel**  8.50
served with yogurt sauce

BURGER + FRIES

14.90



- Caníbal Burger**  14.90
onion, garlic sauce, beef patty, sweet pickles, melted cheddar and arugula

- Veggie Fresh Burger**  14.90
onion, artichoke, tartar sauce, cheddar cheese, fried onion and arugula

- Chicken Burger**  14.90
onion, BBQ sauce, crispy chicken, bacon, cheddar cheese and arugula

- Burger La Cabrona**  14.90
beef patty, caramelized onion, fried onion, honey mustard sauce, goat cheese and arugula

HOMEMADE DESSERTS

- Chocolate coulant**  7.00
dark chocolate and dulce de leche
- Panna cotta**  7.00
made with black Beer
- Cheesecake**  7.00
with red berries



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BEER SAMPLER

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