

Canvas

restaurante en blanco



cocktails

Gin et Fleurs Gin de France, elderflower & Tonic	16
Cipriani Bellini Gin, Peach liqueur & Prosecco	16
Old Cuban Aged Rum, mint, lime juice bitters & champagne	18
Singleton 75 Singleton 12, lime juice, handcrafted vanilla syrup & Champagne.	16
Jalisco Mule Tequila Reposado, fresh lime juice, handcrafted ginger & lavender syrup top with ginger beer	18
Don Julio Amaro Don Julio Blanco, Fresh lime Juice, Amaro, Aperitif & Bitters	18
Negroni Bianco Gin, handcrafted bitters & chartreuse	18
Cacao Old Fashion Fat washed Bourbon, handcrafted bitters & syrup	18
Sicilian smugglers Prohibition era Bourbon, Amaro & Dry vermouth	20

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Eclectic Fusion Cuisine

soup & salad

Soup of the Day - vegetarian crispy leek, chives	13
Canvas Salad - vegetarian spring mix, balsamic reduction, gournay cheese, strawberry, orange, caramelized peacan	15

appetizers

Mignon Tartar cassava chips	18
Charred Octopus Tentacle with Pumpkin Purée grilled octopus, pumpkin puree, mango & passion fruit glaze	22
'Montaditos de Ceviche' - pescatarian grouper ceviche with strawberry and avocado on 'bacalaito' and cilantro mayonnaise	20
Short Rib Potstickers sweet sauce-spicy sake and pork rind powder	22
Tuna Tartar ahi tuna, spicy mayo, crispy rice	22
Mini Beef Wellington U.S prime beef tips, mushroom duxelle, puff pastry	25
Carpaccio of the Day chef daily creations	MP

main courses

Grilled Prawns grilled prawns with malanga pickle, carrot purée and spinach and orange vinaigrette	45
Cauliflower Steak coliflower with toasted almond sauce, sautéed mushrooms and grilled asparagus	30
Mushroom Risotto seasonal assorted mushrooms	36
Filet Mignon angus beef filet, ground cassava bark & mushroom sauce	55
Skirt Steak Risotto skirt steak strips, pesto sauce, goat cheese, and crispy onions	38
Angus NY Steak and Sweet Red Onion Compote charred asparagus, and sweet red onion compote	49
Duck Stir Fry duck confit, fried rice & asian glaze	45
Wild Salmon Filet rosemary and roasted garlic butter & creamy spinach orzo	39
Sea Bass Filet fresh sea bass, sweet asian glaze & russet potato mash.	55
Cod Filet with tomato foam and lentil stew	34
Herb Crusted Lamb Chops grilled pears with boursin cheese and caramelized pecans	40

desserts

Choco Cake Warm Molten Lava chocolate & caramel sauces with homemade merengue	15
Bread Pudding salted caramel & brandy sauce	16
Goat Cheese Crème Brûlée	14
Key Lime Pie lime & honey custard with lavender merengue	16
Gelato of the Day chef daily creations	12

sides

Truffle Fries	12
Apio Mash	10
Malanga Mash	10
Pigeon Pea Mamposteo Rice	11

*Warning: consuming raw or partially cooked meats can cause health damage

*Some of the courses could contain a possible allergen. Please, notify your waiter if you have any allergies.

