

# Canvas

restaurante en blanco



## cocktails

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

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Eclectic Fusion Cuisine

## soup & salad

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

## appetizers

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

## main courses

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

## desserts

<b>Choco Cake Warm Molten Lava</b> chocolate & caramel sauces with homemade merengue	15
<b>Bread Pudding</b> salted caramel & brandy sauce	16
<b>Goat Cheese Crème Brûlée</b>	14
<b>Key Lime Pie</b> lime & honey custard with lavender merengue	16
<b>Gelato of the Day</b> 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.

