

CANVAS

BY C+C

A platform for voices of all kinds.
A place for connection that feeds the soul.

COFFEE

Espresso Based

	Blend	Single Origin	Exclusive Premium
Espresso	18	20	26
Espresso Fredo	18	20	26
Americano	18	20	26
Piccolo / Cortado	20	23	27
Flat White	21	24	30
Cappuccino	21	24	30
Cafe Latte	21	24	30
Ice Latte	21	24	30

Brew Bar

		Single Origin	Exclusive Premium
Aeropress	220ml	29	38
Chemex / V60	240ml	29	38
Cold Brew	100ml	18	
French Press	200ml	29	38

Crafted

Malindi Macchiato Hot / Cold <i>(C+C blend, milk, malindi syrup)</i>	28
Matcha Latte Hot / Cold <i>(C+C blend, Kenya white matcha, vanilla syrup, milk)</i>	30
Spanish Latte Hot / Cold <i>(C+C blend, milk, Spanish base)</i>	30
Cascara Fusion <i>(Cascara base, sparkling water)</i>	28
C+C Tonic <i>(C+C blend, lemon juice, tonic water, palm syrup)</i>	28

Traditional Coffee

Arabic Coffee	28
Turkish Coffee	18
Turkish Coffee with Milk	20

Chocolate

Chocolate Hot / Iced	23
White Chocolate Hot / Iced	23

Iced Tea

Butterfly Pea Tea	28
Ice Peach Tea	28
Goji Shot Base	28
Hibiscus Iced Tea	28

Fresh Squeezed Juices

Grapefruit	28
Orange	28
Green Apple	28
Lemon Mint	28

Tea

English Breakfast	18
Earl Grey	18
Green Tea	18
Mint	18
Chamomile	18
Jasmine	18
Lemongrass and Ginger	18
Blackcurrant and Hibiscus	18

SOFT BEVERAGES

Water

Aquafina	12
Aquafina Sparkling	12

Soft drinks

Pepsi	15
Pepsi Diet	15
Mirinda	15
7 UP	15
7 UP Sugar Free	15
Mount Dew	15
Tonic Water	18
Soda Water	18
Ginger Ale	18

Smoothies

Mad Gingerberries <i>Raspberry, strawberry, blueberry, ginger, orange juice</i>	35
Smoothie Queen <i>Non-fat yoghurt, banana, blueberry</i>	35
Zenergy <i>Strawberry, kiwi, red apple, lime, orange juice</i>	35
Vegan Dream <i>Cucumber, spinach, celery, lemon juice, green tea</i>	35

FOOD

Breakfast

Classic Smashed Avocado	47
<i>Smashed avocado on toast with poached eggs and lemon salt</i>	
Fresh Seasonal Fruits (v) (gf)	32
<i>Seasonal fresh fruits with yoghurt infused with maple syrup</i>	
Acai Bowl (n) (v)	43
<i>Acai with yoghurt, granola, and fresh berries</i>	
Oat & Buckwheat Granola Bowl (n) (v)	43
<i>Granola with maple yoghurt and berries</i>	
Big Breakfast	75
<i>Choice of egg with bacon, baked beans, sautéed mushroom, hash brown potatoes and toast</i>	
Harissa Shakshouka	47
<i>On the bed of harissa sauce topped with poached eggs, feta served with warm Arabic bread</i>	
Turkey Ham Benedict	49
<i>English muffin, turkey ham topped with hollandaise sauce</i>	
Smoked Salmon Benedict	49
<i>English muffin, smoked salmon, asparagus, sauteed spinach, topped with hollandaise sauce</i>	
Assorted Croissants, Pastries and Muffins	13

Grazers

Calabrese Focaccia (v)	39
<i>Freshly baked bread with chilli and fresh tomatoes</i>	
Crispy Calamari (sf)	49
<i>Fried calamari with smoked paprika, chilli aioli and lemon</i>	
Braised Lamb Tacos (n)	49
<i>Braised lamb with mint, cheddar cheese, served with chipotle mayo</i>	
Crispy Potatoes (gf) (v)	39
<i>Crispy potato with parmesan cheese and crème fraiche</i>	
Cajun Spiced Chicken Quesadillas	39
<i>Spiced chicken with cajun spice wrapped in a tortilla with guacamole, tomato salsa and sour cream</i>	
Spiced Carrot Hummus (v) (vg)	39
<i>Hummus infused with carrot puree with cumin</i>	
Fried Chicken Tenders	55
<i>Crumbed chicken fried, finished with parmesan and dill crème fraiche</i>	

Starters

Soup of the Day (ask your waiter)

Served with sourdough and herb butter

Crispy Calamari (sf)

Fried calamari with smoked paprika, chilli aioli and lemon

Chicken Satay Skewers (n)

Chicken skewers marinated with Thai herbs, grilled and served with peanut sauce

Provence Style Grilled Vegetables

Soft egg, olive tapenade, asparagus, leek, baby leeks, zucchini, tomato, parmesan, shallots

Tempura Cauliflower (v)

Fried cauliflower flowerets served with soya vinegar, chilli sauce

Burrata (n) (v)

Served with fresh tomatoes, balsamic vinegar and olives

Chilli & Garlic King Prawns (sf)

Marinated prawns grilled with chilli, parsley and lemon

39

49

49

49

39

62

48

Salads

Citrus Baked Salmon Salad (gf)

Grilled salmon with fresh greens, avocado, beetroot, orange, and lemon dressing

Roast Chicken Salad (n)

With greens, avocado, pistachio's, celery, croutons, crispy capers, and vinaigrette

Kale & Baby Gem Caesar

*With poached egg, turkey bacon, anchovy, croutons, and parmesan
(Add chicken for 15 AED)*

Vegan Nourish Bowl (vg) (v)

With spiced carrot hummus, quinoa, baby spinach, roasted pumpkin, cucumber, beetroot, avocado with lemon dressing

75

49

68

39

Sandwiches

Angus Burger	75
<i>Fresh lettuce, tomato, cheese, served with fries</i>	
Grilled Huli Huli Chicken Burger	61
<i>With lettuce, pickled onions, grilled pineapple, mayo and fries</i>	
Everything Avo Bagel (v)	61
<i>Smashed avocado, cashew cream cheese, pickled onions, cherry tomato radish, beetroot, and sweet potato fries</i>	
Korean Beef Steak Sandwich	66
<i>Marinated beef, Asian salad, sesame mayo and fries</i>	

Mains

Singapore Style Noodle (sf)	75
<i>With shrimps, chicken, sprout, bok choy, black pepper sauce and sriracha sauce</i>	
Peppered Steak & Onion Pie	82
<i>Braised beef and onion mixture baked in puff pastry served with green pea mash and gravy</i>	
Squid Ink Fettucine (sf)	88
<i>With shrimps, tomato sauce, and basil</i>	
Beer Battered Fish & Chips (a)	79
<i>Crispy fried beer-battered fish with pea puree, tartare sauce and chips</i>	
Sirloin Steak	109
<i>Grilled steak with potato mash, peppercorn jus, greens, and roasted shallot</i>	
Chicken Schnitzel (Herb + Parmesan)	73
<i>Crumb fried chicken, fried egg, caper butter and chips</i>	
Creamy Artichoke Tortiglioni	72
<i>Crispy sage, roasted Jerusalem artichoke, mushrooms, kale, lemon zest, truffle oil</i>	
Seabream Fillet (gf)	124
<i>White bean & veal chorizo cassoulet, roasted cherry tomatoes, zucchini, asparagus, crispy capers, lemon & herb sauce</i>	
Surf & Turf (sf)	151
<i>Sirloin steak, butter basted king prawn, pomme frites, béarnaise & jus</i>	

Desserts

Salted Butterscotch Crème Brulee

Chocolate raspberry ganache, buttered crumble, berries

Croissant Bread and Butter Pudding (n)

Orange marmalade, dark chocolate, vanilla custard, pistachio

Baked White Chocolate Cheesecake

Crunchy biscuit base, raspberry compote, chocolate shards

Vegan Chocolate & Hazelnut Torte (n)

Maple caramel sauce, hazelnut brittle, coconut

Banana Split (n)

Caramelised banana, fudge brownie, honeycomb, vanilla ice cream

39

39

39

39

39

BEERS + SPIRITS

Alcoholic beverages only available after 7pm

Beer

Heineken 0% - Non-alcoholic beer	30
<i>Netherlands</i>	
Heineken	49
<i>Netherlands</i>	
Budweiser	49
<i>USA</i>	
Corona	49
<i>Mexico</i>	
Estrella Damm	49
<i>Spain</i>	
Brewdog Punk Ipa	55
<i>Scotland</i>	
Brewdog Elvis Juice, Grapefruit Infused Ipa	55
<i>Scotland</i>	
Paulaner Weiss	55
<i>Germany</i>	

Cider

Thatchers Gold	62
<i>England</i>	

Vodka

Russian Standard Original	39
Absolut Blue	45
Grey Goose	65

Gin

Beefeater	39
Beefeater Pink	39
Bombay Sapphire	45
Tanqueray 10	55

Rum

Bacardi Carta Blanca (Superior)
Bacardi 8 Años
Sailor Jerry

39
45
40

Tequila

El Jimador Blanco
El Jimador Reposado

39
39

Whiskey

Johnnie Walker Red
Chivas Regal 12Y
Jack Daniels
Jameson
Monkey Shoulder

39
55
45
55
65

Bourbon

Jim Beam
Four Roses Yellow Label
Maker's Mark

45
45
55

Single Malt

The Glenlivet 12 Y
Glenmorangie Original
Isle Of Jura 10 Y
Dalmore 15 Y

50
65
65
95

Brandy

Hennessy VS
Hennessy VSOP

55
65

WINES + COCKTAILS

Alcoholic beverages only available after 7pm

White Wine

	Gl	Btl
Semillon-Chardonnay, De Bortoli DB Family Selection <i>Southeast Australia</i>	39	180
Emotivo, Pinot Grigio, Lombardy <i>Italy</i>	45	210
Sauvignon Blanc, Dark Horse, California <i>USA</i>	52	240
Chenin Blanc, False Bay Slow, Coastal Region <i>South Africa</i>		225
Riesling Dry Qba, Villa Wolf, Pfalz <i>Germany</i>		345
Sauvignon Blanc, Wither Hills, Marlborough <i>New Zealand</i>		295

Red Wine

Cabernet-Merlot, De Bortoli DB Family Selection <i>Southeast Australia</i>	39	180
Malbec, Santa Julia, Mendoza <i>Argentina</i>	45	210
Viña Collada Doca, Marqués De Riscal, Rioja DOC <i>Spain</i>	52	240
Merlot, Birdman, Anakena, Central Valley <i>Chile</i>		195
Grenache-Syrah, Marius, M. Chapoutier, PGI Pays d'Oc <i>France</i>		255
Pinot Noir, Oyster Bay, Marlborough <i>New Zealand</i>		425

Rosé Wine

Rosé, De Bortoli DB Family Selection
Southeast Australia

39 180

Rosé D'Anjou, Chemin Des Sables, Sauvion Et Fils, Loire Valley
France

275

Champagne + Sparkling Wine

Moët & Chandon Impérial, Brut, Champagne
France

750

Prosecco, Atto Primo, Brut, Veneto
Italy

49 215

Domaine Ste. Michelle, Brut Rosé, Washington
USA

345

Wine Base Cocktail

Red Wine Sangria
Red wine, brandy, orange juice, orange, apple

55

Rosé Wine Sangria
Rosé wine, brandy, soda, orange, strawberry, mint

55

White Wine Sangria
White wine, brandy, lemon, strawberry, grape, pineapple, green apple

55

Bellini
Sparkling wine, peach liqueur, peach puree

55

Mimosa
Sparkling wine, orange juice

55

Aperol
Sparkling wine, aperol, soda

55

CANVAS SPECIALTY MENU

UAE

Fish Saloona

Traditional Emirati fish stew served with yellow rice

58

Peru

Arroz con pollo (D)

Marinated chicken with coriander, grilled served with corn and peas rice

55

Zanzibar

Mshikaki Meat Skewers

Diced beef marinated with ginger, curry powder, raw papaya with vegetable salad

65

Dishes containing, a (alcohol), v (vegetarian), vg (vegan), sf (shellfish), gf (gluten free), n (nuts),

All prices are in AED, inclusive of 10% service charge, 7% municipality fee and 5% VAT