

# 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 Freddo	18	20	26
Americano	18	20	26
Piccolo (d)	20	23	27
Cortado (d)	20	23	27
Flat White (d)	21	24	30
Cappuccino (d)	21	24	30
Cappuccino Freddo (d)	21	24	30
Cafe Latte (d)	21	24	30
Ice Latte (d)	21	24	30

## Brew Bar

Aeropress 220ml	29	38
Chemex 240ml	29	38
V60 240ml	29	38
French Press 200ml	29	38
Cold Brew 200ml	29	

## C+C Crafts

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

*Beverages containing d (dairy)*

*All prices are inclusive of 10% service charge, 7% municipality fee & 5% VAT*

## Traditional Coffee

Arabic Coffee	28
Turkish Coffee	18
Turkish Coffee with Milk (d)	20

## Chocolate

Chocolate Hot / Iced (d)	23
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## Iced Tea

Butterfly Pea Tea	28
Ice Peach Tea	28
Ginger Apple Tea	28
Hibiscus Tea	28

## Fresh Juice

Watermelon	28
Orange	28
Green Apple	28
Lemon Mint	

## Tea

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

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# 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

<b>Mad Gingerberries</b> <i>Raspberry, strawberry, blueberry, ginger, orange juice</i>	35
<b>Smoothie Queen (d)</b> <i>Low-fat yoghurt, banana, blueberry</i>	35
<b>Zenergy</b> <i>Strawberry, kiwi, red apple, lime, orange juice</i>	35
<b>Vegan Dream (c)</b> <i>Cucumber, spinach, celery, lemon juice, green tea</i>	35
<b>C+C Colada</b> <i>Served in fresh pineapple, with pineapple chunks, pineapple juice, coconut cream</i>	65

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# FOOD

## Breakfast

<b>Classic Smashed Avocado (g) (e) (m)</b>	47
<i>Smashed avocado on toast with poached eggs, green salad, grilled tomato and lemon salt</i>	
<b>French Toast (d) (g) (e)</b>	45
<i>Brioche bread soaked in beaten eggs, milk and cinnamon, pan fried and served with fresh berries and maple syrup</i>	
<b>Acai Bowl (g) (d)</b>	43
<i>Acai with honey yoghurt, granola, and fresh berries</i>	
<b>Oat &amp; Buckwheat Granola Bowl (g) (d)</b>	43
<i>Granola with honey yoghurt and berries</i>	
<b>Big Breakfast (g) (d) (e)</b>	75
<i>Choice of egg with bacon, baked beans, sautéed mushroom, hash brown potatoes, tomatoes and toast</i>	
<b>Harissa Shakshouka (g) (e) (d) (c)</b>	47
<i>On the bed of harissa sauce topped with poached eggs, feta served with warm Arabic bread</i>	
<b>Turkey Ham Benedict (g) (e) (d)</b>	49
<i>English muffin, turkey ham topped with hollandaise sauce, steamed asparagus and tomatoes</i>	
<b>Smoked Salmon Benedict (g) (e) (d) (f)</b>	49
<i>English muffin, smoked salmon, asparagus, sauteed spinach, tomatoes, topped with hollandaise sauce</i>	
<b>Pancakes (d) (g) (e)</b>	41
<i>Served with maple syrup and fresh berries</i>	
<b>Assorted Croissants, Pastries and Muffins (g) (d)</b>	13

## Grazers

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

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# Starters

## Soup of the Day (ask your waiter)

*Served with sourdough and herb butter*

## Chicken Satay Skewers (g) (sy) (sm) (p)

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

## Provence Style Grilled Vegetables (e) (d)

*Soft egg, olive tapenade, asparagus, leeks, zucchini, tomato, parmesan, shallots*

## Tempura Cauliflower (v) (g) (sy) (sm)

*Fried cauliflower flowerets served with soya vinegar, chilli sauce*

## Burrata (n) (v) (d)

*Served with fresh tomatoes, balsamic vinegar and olives*

## Chilli & Garlic King Prawns (sf) (g) (d)

*Marinated prawns grilled with chilli, parsley and lemon*

# Salads

## Citrus Baked Salmon Salad (d) (f)

*Grilled salmon with fresh greens, avocado, beetroot, shaved fennel, spinach, orange, and lemon dressing*

## Roast Chicken Salad (n) (c) (d)

*With greens, avocado, pistachio's, celery, croutons, crispy capers, roasted pumpkin, cucumber and vinaigrette*

## Kale & Baby Gem Caesar (g) (e) (f) (m) (d)

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

## Vegan Nourish Bowl (vg) (v) (sm) (m)

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

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# Sandwiches

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

# Mains

<b>Singapore Style Noodle (sf) (g) (e) (sy) (sm)</b>	75
<i>With shrimps, chicken, sprout, bok choy, black pepper sauce and sriracha sauce</i>	
<b>Seafood Spaghetti (sf) (g) (e) (c) (d)</b>	88
<i>With shrimps, calamari, mussels, tomato sauce and basil</i>	
<b>Beer Battered Fish &amp; Chips (a) (g) (d) (f)</b>	79
<i>Crispy fried beer-battered fish with pea puree, tartare sauce and chips</i>	
<b>Sirloin Steak (g) (d)</b>	109
<i>Grilled steak with potato mash, peppercorn jus, greens, and roasted shallot</i>	
<b>Chicken Schnitzel (Herb + Parmesan) (g) (e) (d) (m)</b>	73
<i>Crumb fried chicken, fried egg, caper butter and chips</i>	
<b>Creamy Artichoke Penne (g) (e) (d)</b>	72
<i>Roasted Jerusalem artichoke, mushrooms, spinach, lemon zest, truffle oil</i>	
<b>Risotto Salsa Verde (v) (d) (g) (n)</b>	65
<i>With, chives, cashew nuts, rocket leaves, parsley, finished with butter and parmesan cheese</i>	
<b>Surf &amp; Turf (sf) (d) (e)</b>	151
<i>Sirloin steak, butter basted king prawn, pomme frites, béarnaise &amp; jus</i>	

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## Desserts

<b>Salted Butterscotch Crème Brulee (d) (g) (e)</b> <i>Chocolate raspberry ganache, buttered crumble, berries</i>	45
<b>Croissant Bread and Butter Pudding (n) (d) (g) (e)</b> <i>Orange marmalade, dark chocolate, vanilla custard, pistachio</i>	45
<b>Baked White Chocolate Cheesecake (d) (g) (e)</b> <i>Crunchy biscuit base, raspberry compote, chocolate shards</i>	45
<b>Tart of the day (d) (g) (e)</b> <i>Coconut, Lemon or Apple Tart</i>	45
<b>Banana Split (n) (d) (g)</b> <i>Caramelised banana, fudge brownie, honey, vanilla and chocolate ice cream</i>	45
<b>Tiramisu (d) (g) (e)</b> <i>Coffee-flavored dessert with ladyfingers biscuits dipped in coffee, layered with a whipped cream, mascarpone cheese and cocoa</i>	45
<b>Chocolate Brownie (g) (n) (d)</b> <i>Served with vanilla ice cream and chocolate sauce</i>	45
<b>Fresh Fruit Platter (v) (vg)</b> <i>Fresh seasonal fruits</i>	39
<b>Dessert Trio</b> <i>Taste our best selling trio - Chocolate Brownie, Tart of the day, Baked White Chocolate Cheesecake and a scoop of vanilla ice cream</i>	65

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# BEERS + SPIRITS

*Alcoholic beverages available after 12 pm*

## 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 available after 12 pm

## White Wine

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

## Red Wine

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

