



Canapé Menu

Price: C\$60.00

CROQUETAS \$60/dz

Pescado - Salt Cod, Pickled Onion (NF)

Molote - Sweet Plantain, Goat Cheese Mousse (VG, NF)

Queso de Cabeza - Breaded Head Cheese, Hibiscus Mostarda (NF)

EMPANADAS \$70/dz

Flour Pastry, Braised beef, Peas, Olives (NF)

Potato, Squash and Queso Fresco filled Masa, Salsa Rosada (VG, GF, NF)

TARTS \$60/dz

Beef Cheek Birria (DF, NF)

Adobo Roasted Mushroom, Pineapple (V, NF)

Pork Belly Carnitas (DF, NF)

OYSTERS \$60/dz

Rocoto Mignonette, Nori, Habanero Oil (GF, NF)

MUSSELS \$60/dz

Smoked Mussels, Chalaca, Salsa Ocopa (NF)

BROCHETTA (SKEWERS) \$60/dz

Shrimp, coconut hogao (GF, NF)

Scallops, wasabi guacamole (GF, DF, NF)

Chorizo, Salsa Verde (GF, DF, NF)

Grilled Baby Corn, Cashew Crema (GF, V,)

TOSTADA \$70/dz

Japanese Ikura, Crema, Micro Cilantro (GF, NF)

Fortuna's Row Supper Club

TACACHO \$60/dz

Fried Yucca, Guacamole (V, NF, DF, GF)

BUNUELO \$60/dz

Colombian cheese bread, goat cheese mousse, preserved chilies (VG, NF, GF)

CAMOTE 60/dz

Fried Sweet Potato, hummus, pico de gallo (V, GF, NF)

SWEETS \$60/dz

Churros - warm chocolate fudge, dulce de leche (VG, NF)

Pastel de Coco - coconut cake, passionfruit curd, torched merengue (VG, NF)

Financier - pistachio cake, strawberry hibiscus jam (VG)

Financier - banana cake, dulce de leche (VG)

Sorbet - house preserves, tajin (V, NF, DF, GF)

Cream Puff - guava jam, cream cheese mousse (VG, NF)

Cream Puff - chocolate cremeux, cinnamon chantilly cream (VG, NF)

PREMIUM \$150/dz (3dz minimum per canape)

Black Truffle - Vegan hazelnut Crema , Smoke Potato (VG, DF, GF)

A5 Wagyu - Cheese Arepa, Charcoal Aioli, MSG (GF, NF)

Bluefin Tuna - Nikkei Style, Quinoa Cracker, Nori (NF, DF)