

MEN U




CANVAS V.

PLANT *food* KITCHEN + BAR



Welcome to Canvas V, a vibrant culinary haven where plants take centre stage! The brainchild of Chef Divij Agarwal, Canvas V celebrates the art of plant-based dining with a menu that is as inventive as it is delicious.

Picture this: from seed to plate, our menu celebrates the vibrant life of plants, transforming them into delectable dishes that redefine vegan dining.

Chef Divij's extensive experience in world-class kitchens shines through in every bite. He pursued his culinary dreams with courses by Chef Matthew Kenney and studied at ICE in New York. Now, he brings his expertise and creativity to Canvas V, where every dish promises to delight and surprise.

At Canvas V, we pour our heart into every creation, infusing each dish with bold flavours and inventive twists on the classics, offering you something different from the ordinary. We're all about crafting from scratch in our kitchen — think freshly baked breads, artisanal cheese, and sauces that'll make your taste buds do a happy dance. Whether you're popping in for brunch, lunch, dinner, or just a quick bite, our menu is here to spark joy and fill your belly.

And hey, why not elevate your meal with a glass of our house-brewed kombucha, a refreshing sip from our delightful drinks lineup, or maybe dive into one of our creative cocktails?

Got dietary limitations or allergies? No problem! Just let us know, and we'll do our best to accommodate. Remember, our menu is seasonal, so some favourites might change or be temporarily unavailable—but rest assured, every dish is made with love and the best ingredients of the season.

Dive into our menu and let's celebrate the joy of mindful eating together!

Bon Appétit!

**Please let us know if you are allergic to certain ingredients before placing the order to the server. Government Taxes & 10% Service Charge as applicable*

SALADS

Spicy cabbage | 599

White & purple cabbage, cilantro, Thai basil, orange, sweet chilly garlic dressing, pepitas, fried onion, avocado.

Coffee Carrot (N) | 549

Coffee kombucha braised carrots, espresso jaggery dressing, candied hazelnuts, labneh, jalapeno, microgreens

Raw lasagna (N) | 579

Fresh basil spinach pesto, sundried tomato marinara, almond ricotta, crunchy zucchini, sliced tomatoes, basil, basil oil.

Apple & Arugula (S,N) | 509

Granny smith apple, arugula, black rice, onion, cheese medallions with pickled raisin in preserved lemon dressing and parmesan foam

G - Gluten free | G - Gluten | S - Soy | N - Nuts*



NEAPOLITAN WOOD FIRED PIZZAS

A taste of Tradition: Experience the smoky magic of wood-fired flavours. Our 48-hour slow-fermented pizzas, made with finely milled Himalayan Wheat, boast a light and airy crust that's perfect for savouring at 390 degrees.

Truffle Mushroom (G,N) | 909

Cultured cashew cream, roasted mushrooms, truffle oil, preserved lemon and parsley

Gud Hot Margherita (G*,N) | 799

Chili infused jaggery, roasted tomato marinara, garlic, cherry tomatoes, basil, cultured cashew mozzarella

Kimchi Cheese (G*, S,N) | 849

House-made Kimchi, roasted gochujang tomato sauce, cultured cashew mozzarella, fresh spring onions



Gluten Free Ragi Base (Thin Crust) @150 Rs Extra

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PASTA ALA FRESCA

Simple Perfection: Our Pasta is crafted from 100% Drum Wheat

Using Natural Ingredients, freshly made daily and rolled by hand, experience the pure essence of pasta. Please ask the server for gluten free options.

Gnocchi Sorrentina (G,S,N) | 609

Creamy tomato sauce, chili potato gnocchi, parmesan served with jowar garlic bread

Wild Mushroom Alfredo (G*,S,N) | 689

Pan seared king oyster, shitake, button mushroom, fettuccine tossed in creamy white sauce, topped with wooden mushroom, Parmesan, served with toasted millet garlic bread

Bologna Style Lasagna (G,S,N) | 699

Bolognese bechamel, mozzarella, creamy pasta sheets, cooked in wood fired oven, finished with tomato sauce, parmesan and evoo.

Mushroom Sambal Tortellini (G*,S,N) | 689

Tortellini stuffed with spicy button & shitake mushroom, sambal and sundried tomato sauce with chili oil.

Pesto Lemon Bigoli (G*,N) | 599

Bigoli tossed in pesto, lemon zest, topped with parmesan & evoo, served with toasted millet garlic bread

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BREAD BAR

24 Hours Slow Fermentation

All our breads are made in-house from raw unbleached flours baked in our traditional oven with heirloom wheat varieties which impart a unique unmatched flavour. Ask your Server. If you'd like to purchase the bread, here are some ways we serve it:

Lemon shroom burger (G,S) | 549

Crispy oyster mushrooms, lemon garlic sauce, fermented hot sauce, jalapeno, lettuce-parsley aioli in a brioche bun, house made rice crisps.

Beet caviar tartine (G*,S,N) | 549

Beet Caviar, radish, avocado, aged cashew cheese, alfa alfa sprouts, served with housemade nachos

Shroomball Panuozzo (G,S,N) | 399

Mushroom balls, roasted tomato marinara, plant based mozzarella, basil, EVOO.

Mushroom cheesesteak

Panuozzo (G,S,N) | 425

Sauteed mushrooms, onions, bell peppers, aioli, plant-based provolone, caramelized onion, parsley

Tofu banh mi (G,S) | 599

Tofu pan seared with BBQ sauce, Vietnamese baguette, pickled veggies & jalapeno, aioli, fermented hot sauce, cilantro, cucumber, gochujang mayo

Tofu katsu panuozzo (G,S) | 375

Crispy crusted tofu, aioli, iceberg lettuce, chinese BBQ sauce, chilli oil, & spring onion.

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SMALL PLATES

GET YOUR GRUB ON THE BIG FLAVOURS

Shakarkand Ki Chaat | 579

Sweet potato mousse, double fried arbi, Desi chaat salsa, chilli oil, starfruit

Falafel & hummus (G*) | 699

Yemeni falafels, classic hummus, za'atar and parsley oil, emmer wheat pita

Crispy tofu balls (S) | 429

Crispy Rice cracker crusted tofu, gochujang mayo, fried onions

Banarasi Tamatar ki chaat | 579

Slowly cooked tomatoes in flavourful spices, ragi crisps, beet and onion caramel, chopped onions, coriander microgreens

Mole Tostada (N) | 599

Masa taco, shredded jackfruit in chocolatey and spicy mole, avocado, lime, cillantro

Tofu Burra Tikka (N,S) | 449

Soft and juicy house made tofu, veggies marinated in spicy and tangy marination, cooked in tandoor.

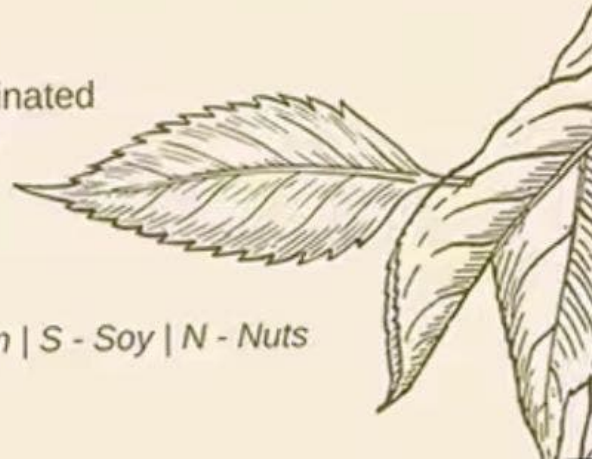
Tofu Malai tikka (N,S) | 449

Soft and juicy house made tofu, veggies marinated in creamy cashew marination, cooked in tandoor

Tandoori chaap tikka (S,G,N) | 459

Soft refined flour free chaap, veggies marinated with spices and yogurt, cooked in tandoor

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DESSERTS

Bourbon Date Cake (N,S) | 579

Date cake with brown caramel sauce, marzipan sorbet, sesame tuile and candied walnuts.

Tiramisu (N,S,G) | 549

Savoiardi biscuits soaked in rum and coffee liqueur, layered with vegan mascarpone whip topped with coffee crackle

Chocolate Bombolone (G,S,N) | 549

Chocolate mousse, homemade hazelnut and almond praline, bombolones, candied hazelnuts

Kulfi Rabri (G,S,N) | 649

Cardamom and kesar infused kulfi, cashew rabri, pistachio frangipan, rose kombucha reduction, saffron milk soaked bread

SHARING PLATES

Tandoori Feast (G*,S,N) | 1099

Chaap tikka, dahi ke sholey, masala oyster mushrooms, tofu malai tikka, tandoori bharwa aloo, tofu hariyali tikka

Tandoori Mirch Tacos (S) | 799

Crispy house-made masa tacos, whipped ricotta stuffed tandoori mirch, green tomato salsa, tomato dust, served with tandoor roasted bell peppers, corn, mushrooms and onions.

Tandoori Mushroom Platter (G,S, N) | 1099

King oyster, fresh shiitake and button mushrooms in balchao, espatada and tandoori marinations, sambhar onions, mint and coriander chutney served with tandoori salad, and kashmiri katlam bread, red pepper chutney



Dal Makhani (S,N) | 499

A mix of lentils and beans cooked slowly over a long time, creamy and flavorful

Rice

Achaari Kathal Dum Biryani | 649

Housemade jackfruit pickle, soft tofu, fragrant basmati and spices cooked with dum

Tofu Makhni Dum Biryani | 649

Housemade tofu, creamy makhni gravy, fragrant basmati and spics cooked with dum

Steamed Rice | 299

Assorted Breads (G*,S,N)

Tandoori Roti | 99

Tandoori Butter Roti | 109

Plain Naan | 99

Butter Naan | 109

Garlic Naan | 129

Lacchha Parantha | 149

Gluten Free Ragi Roti | 199



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MAINS

Spicy Tonkatsu Ramen (G*,S) | 759

Creamy dashi and oat milk broth, chewy housemade noodles, tofu chashu, wood ear mushrooms, roasted tomatoes, spring onion, chili oil

Chimichurri Kulcha (G,S,N) | 589

Spicy chimichurri and cheese stuffed kulcha, preserved lemon arugula salad

Sticky Char Siu, Bamboo Fried Rice Bowl (G,S,N) | 559

Soft and chewy seitan marinated in chinese BBQ sauce, jasmine rice tossed with fermented bamboo, veggies and pak choi

Makhni kulcha (G,S,N) | 589

Makhni gravy stuffed tandoori kulcha, onions, mayo

Tofu Butter Masala (S,N) | 559

Soft tofu pieces in a rich and flavorful tomato and onion masala gravy

Makhni Chaap (S,N) | 559

refined flour free chaap pieces in a smooth and creamy makhni gravy

Kadai Tofu (S,N) | 559

Soft tofu pieces in spicy and flavorful kadhai gravy

Kimchi cheese kulcha (G,S,N) | 589

House-made kimchi and cheese stuffed tandoori kulcha, marinated snack cucumber

Spicy shoyu ramen (G*,S) | 729

House-made ramen, shoyu dashi broth, fresh shiitake mushroom, pak choi, scallions, chilli garlic oil, fried onion and nori

