



ETTAN

CHEF MENU \$82

The Ettan's Chef Menu allows you to build a 4 course menu from the options offered below. Please choose three options from each section - Snacks, Appetizers, Main Course and Desert. As all meals are served family style, your selection will serve as the options for the group as a whole. Please share all dietary restrictions and food sensitivities so we may take that into consideration at the time of planning.

PASSED SIGNATURE SNACKS

Our signature Monkey buns and home made chutneys with our compliments

Bowl of raw market vegetables with kale thovial & buttermilk

"Tenga Manga" peanut cone

Appalam with chutney assortment

Podi Makhana (lotus seeds), sea salt

Puffed poha, curry leaves & asafoetida

APPETIZERS

Please choose any three appetizers from the options below. If you wish to add an additional appetizer to the selection, an \$8 per person surcharge will be added

Sesame Leaf (vg/gf)

Chaat accoutrements, Mango, sésame chikki, sev and cilantro

Tender jack vada Pav

Sweet and sour onion, podi and ghee

Ettan Salad (vg/gf)

Fermented curry leaf chutney, lime, pickles and a dozen of goodness

Sambal Shrimp (gf)

Gulf Shrimp cooked over flame, coconut sambal with green papaya salad

Kerala Fried Chicken (gf)

Baby shallots, birds chilies, buttermilk and green apple

MAIN COURSE

Please choose any three Entree's from the options (Earth, Ocean and Land) below. If you wish to add an additional Entree to the selection, an \$12 per person surcharge will be added. All Entree's will come with appropriate accompaniments like Naan, roti, paratha, Dal or rice preparations

EARTH

Wild Mushroom "One Pot" (vg/v/gf)

Slow cooked mushrooms, potato korma, and cauliflower

or

Paneer purslane saag(vg/gf)

Purslane saag, red onions, kasoori methi and cumin

or

Bus station Vegetable kurma (vg/v/gf)

Poppy seed, cashew nut milk, cinnamon and fennel

OCEAN

Prawn Curry (gf)

Simmered in coconut and kokum gravy, Byadgi chili served with unpolished red rice

or

Local Fish of the day (gf)

Spice roasted with and collard green masiyal and coconut curry sauce

LAND

Ettan Chicken Pulao (gf)

Roasted pepper gravy, kiwi raita, red onion, desi ghee and mint

or

Vellore Chicken Curry

Coconut, roasted chilies, poppy seeds and curry leaves

or

Ettan Butter Chicken

Smoked chicken thighs, fenugreek and tomatoes

or

Tava Fried Copra Beef (gf)

Black pepper, curry leaves and homemade pickles

DESSERT

Pink Guava

Caracara, cardamom, our lime sorbet & citrus fruits

Ettan Kheer

Our secret ingredient? saffron, milk crisp, cashew nut & cardamom

Dark Chocolate

Chocolate velvet, citrus, grapefruit & EVO broth

www.ettanrestaurant.com
[@ettanrestaurant](https://www.instagram.com/ettanrestaurant)

Service Charge of 20% will automatically be added to checks for groups of 6 or more.
An optional Quality of Life Surcharge of 3% is included to benefit employees.

Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.

