



ETTAN

GOURMAND MENU \$125

The Ettan's Gourmand Menu allows you to build a 4 course menu from the options offered below. As a part of Gourmand menu we offer Caviar and Oysters as part of the hors d'oeuvres. In addition please choose three options from each section- Snacks, Appetizers, Main Course and Dessert. 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.

The Gourmand menu is fully customizable to your needs and you are free to swap any dishes offered to an alternate from the ala carte menu.

Our signature Monkey buns and home made chutneys with our compliments

Ettan Reserve Caviar private batch by Tsar Nicoulai
served along creme fraiche kulcha, red onions & chives
Local Oysters, fennel, curry leaf ponzu & our hot sauce

PASSED SIGNATURE SNACKS

select any 3

Bowl of raw market vegetables with kale thovial & buttermilk

"Tenga Manga" peanut cone

Appalam with chutney assortment

Local green olives & charred garlic

Podi Makhana (lotus seeds), sea salt

Puffed poha, curry leaves & asafoetida

APPETIZERS

select any 3

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

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

Paneer purslane saag (vg/gf)

Purslane saag, red onions, kasoori methi and cumin

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

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

Vellore Chicken Curry

Coconut, roasted chilies, poppy seeds and curry leaves

Ettan Butter Chicken

Smoked chicken thighs, fenugreek and tomatoes

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.

