

ETTAN

DINNER

SIGNATURE BREADS

Baked to Order

Cast Iron "Monkey Buns" (g)

signature bread rolls with homemade butter
& eggplant chutney 13

Stuffed Kulcha (g)

Ricotta cheese with kale chutney 12
Jalapeño kasundi with kale chutney 12
Black truffles, homemade butter 29

SMALL PLATES

*Brentwood Corn Soup (v)

Black rice puff, ginger, coconut and olive oil 14

*Sesame Leaf (v)

Chaat flavors on sesame leaf
with mango, sesame brittle,
chickpea crumble and cilantro 15

*Ettan Salad (v)

Mixed greens, avocado, grapes
and pumpkin seeds with our signature
fermented curry leaf chutney 15

*Black Pepper Cauliflower (v)

Cauliflower leaf, green onions,
black mustard and curry leaves 14

*Summer Composition (v)

Heirloom melons, tomatoes, goat cheese and
basil chutney served with summer broth 15

Sambal Shrimp (n) 🍤

Shrimp and coconut wrapped in
bananaleaf, cooked over flame
served with green papaya salad 17

Red Chili Octopus (g)

Red chili octopus, spiced yoghurt,
fermented red chili and stone fruit 17

Kerala Fried Chicken (g) 🍗

Baby shallots, bird's eye chili
and buttermilk 16

Hot Stone Lamb

Marinated slices cooked on
hot stone, pickled onion,
fennel salad, lime raita 17

LARGE PLATES

*Wild Mushroom "One Pot" (v)

Slow cooked mushrooms, potato korma,
cauliflower with idiyappam 28

*Okra & Shishito (v)

Sauteed in grilled peach masala,
red onions, ricotta cheese, served with
quinoa pulao and chayote moorkolambu 28

BBQ'd Corn in Pepper (v, n, g)

Smoky corn and summer vegetables, roasted
tomatoes, baby mustard greens with zucchini & basil roti 28

Local Black Cod

Roasted in leaves, collard green
masiyal, green mango rice & kokum curry 37

Ettan Chicken Biryani (n)

Roasted pepper gravy, green apple raita,
red onion, desi ghee and mint 29

Vellore Chicken Curry (g)

Coconut, roasted chilies served
with warm Kerala paratha 29

Tava Fried Copra Beef (g) 🍖

Black pepper, curry leaves served with
Kerala paratha, homemade pickles 29

CHEF'S PICK OF THE DAY 45

Spice-Roasted Hamachi Collar

Snow peas, asparagus, basil with coconut curry
and unpolished red rice

Lightly Smoked Quail

Spice-rubbed, smoked, then finished on hot embers,
served with Mangalorean gassi sauce, pathiri breads,
Blue Lake beans & semi-ripe mango stir-fry.

(v) vegetarian, (g) gluten present, (n) nut present, (*) can be prepared vegan

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.



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COMFORTS

Butter Chicken (n)

Smoked chicken thighs,
fenugreek and tomatoes
served with butter naan
27

Maa ki Dal (v, g)

Black lentils slow cooked with
house made butter,
served with whole wheat roti
24

These are some simple and comforting dishes from our "family meal" menu, which we are planning on expanding with time. So do turn to this page every time you dine with us.

KIDS MENU

Fried Rice

market vegetables,
farm eggs scallions 14

Crispy Chicken

with rice crisps
and tomato ketchup 14

Cheese Flatbread

Cheese Naan with
Napolitano sauce and scallions
14

Chicken & Cheese Flatbread

Naan with Tomato sauce
and and scallions 14

ACCOMPANIMENTS

Naan 5

Roti 5

Quinoa 6

Blue Lake Beans & Mango 8

Malabar Paratha 6

Coconut Rice 5

Kale Thovial 4

Spiced Eggplant Chutney 4

Fermented Red Chili Sauce 4

Ask about Private Dining and
Chef's Choice Prix Fixe Group Menus

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www.ettanrestaurant.com

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