

ETTAN

Cocktails

Bloody Mary

Vodka, Tomato Juice
Lemon Juice & Spices 14

Rossini

Sparkling Wine
with muddled Strawberries 14

Paloma

21 Seed Hibiscus, Grapefruit,
Agave and Grapefruit Soda 14

Spritz Veneziano

Select Aperitivo, Prosecco,
Soda and Olive 14

French 75

Sparkling Wine, Gin and
Lemon Juice 14

Cosmo-king

Vodka, Orange Liquor
Cranberry, Lime and Bitters 14

Mocktails

Periscope

Lemon Juice, Chili Agave,
Seedlip Grove, Grapefruit Soda 11

Seedlip Grove

Cranberry & Orange Juice 12

SMALL

Ounce of Imperial Gold Oscetra Caviar - Creme Fraiche, Kulcha and Chives	115
Stuffed Kulcha (v,g) - Green Pea & Ricotta (12) or with Black Truffle (29)	
*Pumpkin Soup (v) - Turmeric, Pumpkin Seeds and Coconut	13
*Ettan Salad (v) - Avocado, Grapes and Pumpkin Seeds and Curry Leaf Chutney	15
Ettan Hot Wings (g) - House Fermented Chillies and Shallots	14
Edamame Vada (v) - Black Lentil Dumplings, Mint Edamame Chutney	15

BRUNCH

Mysore Dosa* - Red Chili Relish, Sambar and Coconut Chutney	18
French Toast (g) – Passion Fruit Curd, Jaggery Caramel and Mint	14
Avocado on Four Grain Toast - Mung Bean Sprouts and Goats Cheese (g,v)	12
“Samosa Pie” - Mango and Mint Relish, Tamarind Gastric (g,v)	14
Baked Organic Eggs - Spicy Tomato Stew, Avocado Relish served with Pav (v,g)	18
Pindi Chole (Our Version) served with Potato Kulcha (g,v)	22
Smoked Beef Short Rib Bao - Cucumber Yoghurt, Lime and Radish (g)	18
Tender Jackfruit Vada Pav (v,g)	14

LARGE

Hamachi Collar - Asparagus, Basil, Coconut Curry and Rice	61
Chicken Biryani (n) Roasted pepper gravy, green apple raita, red onion, desi ghee and mint	29
Butter Chicken - Smoked Chicken Thighs, Fenugreek and Tomatoes with Butter Naan (n,g)	27
Maa Ki Dal - Lentils, slow cooked with House made Butter served with wheat Roti (v,g)	24
Paneer Makhani - Smoked Creamy Tomato Fenugreek Curry Served with Butter Naan (v,g,n)	25

ETTAN

KIDS MENU 14

Fried Rice

Market Vegetables, Farm Eggs, Scallions

Cheese Flatbread (g)

Cheese Naan with Napolitano Sauce and Scallions

Crispy Chicken (g)

Tomato Ketchup and Buttermilk Sauce

Chicken and Cheese Flatbread (g)

Naan with Tomato Sauce and Scallions

DESSERTS 12

Dark Chocolate Oblong (n)

Caramelized pineapple
Mint and Cocoa Soil

Saffron Slice (n)

Rhubarb, Pistation and Cardamom

WINTER FRUIT CAKE (g, n, v) 10

rum soaked fruits and nuts.
4 slices served with whipped cream.

Tea by "Tealeaves"

Chamomile	5	Sencha	6
Peppermint	5	Darjeeling	6
Ginger Yuzu	6	Earl Grey	6

Coffee – Decaffeinated or Regular - \$4

(v) – Vegetarian, (g) Gluten, (n) has Nuts, (*) Can be made Vegan
Service Charge of 20% will automatically be added to parties of 6 or more
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.