

ETTAN

DINNER

CHILLED SNACKS

Ounce of Ettan Reserve Caviar (g)
Imperial Gold Oscetra Caviar
Crème Fraiche, Kulcha, Eggs
Onions and Chives 115

Local Oysters
Fermented Chilies,
Curry Leaf Ponzu
6 for 24 / 12 for 48

WARM SNACKS

Signature Chutney Sampler (v)
Kale and Eggplant Chutney 8

Ettan Wings (g) 9
House Fermented Chilies, Shallots

Tender Jack (v,g) 7
Vada Pav

SIGNATURE BREADS

Cast Iron "Monkey Buns" (v,g) 13
Signature Bread Rolls, Butter
And Eggplant Chutney
(baked to order)

Stuffed Kulcha with Kale Chutney
and Homemade Butter (v,g)
Green Pea & Ricotta - 12
Black Truffles - 29
Jalapeño - 12

SMALL PLATES

*Pumpkin Soup (v) 14

Turmeric, Coconut,
Sage, Pumpkin Seeds

*Edamame Vada (v) 15

Black Lentil 'Dumplings'
Mint Edamame Chutney, Cilantro

*Sesame Leaf (v) 15

Chaat Flavors on Sesame Leaves
with Mango, Chickpea Crumble,
Sesame Brittle and Cilantro

*Ettan Salad (v) 15

Mixed Greens, Avocado, Grapes, Pumpkin Seeds
with our Signature Fermented Curry Leaf Chutney

*Black Pepper Cauliflower (v) 15

Cauliflower Leaf, Green Onions,
Black Mustard and Curry Leaves

*Winter Salad (v, n) 15

Endive, Beets, Jaggery
Pecan and Goat Cheese

**"Black Sheep" Sheek Kebab (v) 16

Pea Leaf Thovial, Mint and Carrot Pickle

Day Boat Scallop 17

Charred Chili Chutney,
Tamarind And Roasted Tomato Oil

Red Chili Octopus (g) 17

Spiced Yogurt, Fermented Chili,
Stone Fruit

Kerala Fried Chicken (g) 16

Roasted Coconut Milk, Green Apple,
Lime, Buttermilk

LARGE PLATES

Roasted Romanesco (n, v) 28

Red Apple Makhani, Paneer Bhurji
Pumpkin Seed Roti and Mint

*Wild Mushroom 'One Pot' (v) 30

Slow cooked Mushrooms, Potato Korma,
Cauliflower with Idiyappam

*Delta Asparagus Kofta (v, g) 31

Sprouted Mung beans, Sesame, Chilli
Served with Kerala Paratha

Roasted Alaskan Halibut 42

Kale Masiyal
Gooseberry Rice and Coconut Curry

Chicken Biryani (n) 31

Roasted Pepper Gravy, Green Apple Raita,
Red Onion, Desi Ghee, Mint

Vellore Chicken Curry (g) 31

Coconut, Roasted Chilies, served
with warm Kerala Paratha

Local Lamb Pepper Roast 44

Shallots, Curry Leaves and Copra
with warm Malabar Paratha and Roast Gravy

Sukka Braised Beef Short Rib (g) 49

Shallots, Curry Leaves, Dry Coconut
with Stir Fried Pumpkin and warm Kerala Paratha

CHEF'S PICK OF THE DAY for 2

Spice-Roasted Sea Bass Collar 64

Snap Pea Poriyal, Basil
with Coconut Curry and Coconut Rice

(v) - Vegetarian, (g) - Gluten, (n) - Nuts, (*) - can be made Vegan upon request

Service Charge of 20% will be automatically 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.

Guests are welcome to bring in their own desserts, please note that we charge

\$5 for each guest in the party for any external desserts.

ETTAN

COMFORTS

These are some simple and comforting dishes from our “family meal” menu

Butter Chicken (n,g) 29

Smoked Chicken Thighs,
Fenugreek, Tomatoes
Served with Butter Naan

Maa Ki Dal (v,g) 25

Black Lentils, slow cooked with
Homemade Butter
Served with Whole Wheat Roti

Paneer Makhani (n,g) 28

Smoked Creamy Tomato
Fenugreek Curry
Served with Butter Naan

KIDS MENU

Fried Rice 14

Market Vegetables,
Farm Eggs, Scallions

Crispy Chicken (g) 14

Tomato Ketchup and Buttermilk Sauce

Cheese Flatbread (g) 14

Cheese Naan with
Napolitano Sauce and Scallions

Chicken and Cheese Flatbread (g) 14

Naan with Tomato Sauce
And Scallions

ACCOMPANIMENTS

Butter or Garlic Naan (g) 5

Butter or Garlic Roti (g) 5

Snap Pea Poriyal (v) 8

Coconut, Black Mustard, Curry Leaves

Malabar Paratha (g) 6

Coconut Rice (v) 5

Kale Thovial 4

Spiced Eggplant Chutney 4

Fermented Red Chili Sauce 4

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