



ETTAN

STANDARD MENU \$68

The Ettan Standard Menu allows you to build a 3 course menu from the options offered below. Please choose three options from each section - Appetizers, Entree 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. Please note all menus change seasonally.

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

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 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.

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

Prawn Curry (gf)

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

Ettan Butter Chicken

Smoked chicken thighs, fenugreek and tomatoes

Tava Fried Copra Beef (gf)

Black pepper, curry leaves and homemade pickles

DESSERT

Burnt Coconut Toast

Mango, lime & butterfly sorrel

Ettan Kheer

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

Dark Chocolate

Chocolate velvet, citrus, grapefruit & EVO broth

www.ettanrestaurant.com
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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.

