

# ETTAN

## BRUNCH

### Cocktails

**Bloody Mary**  
Vodka, Tomato Juice  
Lemon Juice & Spices 14

**Rossini**  
Sparkling wine  
with muddled strawberries 14

**Cucumber-Jalapeno Fizz**  
Tequila, Lemon, Agave 14

**Mimosa**  
Prosecco and  
Orange Juice 14

**French 75**  
Sparkling Wine, Gin and  
Lemon Juice 14

**Cosmoking**  
Vodka, Orange Liquor  
Cranberry, Lime and Bitters 14

### Mocktails

**Garden Tonic**  
Seedlip Garden, Tonic 12

**Virgin Mojito**  
Mint, Lemon and Simple Syrup 12

## SMALL

<b>Ounce of Imperial Gold Oscetra Caviar</b> - Creme Fraiche, Kulcha and Chives	110
<b>Stuffed Kulcha</b> (v,g) - Green Pea & Ricotta (12) or with Black Truffle (29)	
<b>*Brentwood Corn Soup (v)</b> - Turmeric, Shallots and Coconut	13
<b>*Ettan Salad</b> (v) - Avocado, Grapes and Pumpkin Seeds and Curry Leaf Chutney	15
<b>Ettan Hot Wings</b> (g) - House Fermented Chillies and Shallots	14
<b>Edamame Vada</b> (v) - Black Lentil Dumplings, Mint Edamame Chutney	15

## BRUNCH

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

## LARGE

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

### Chocolate Puck (n)

Local Peaches, Lime, Basil  
and Peach Coulis

### Saffron Slice

Rhubarb, Pistation and Cardamom

### Cherry Brandy Sundae

Vanilla Croutons, Popcorn, Coffee

## 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 be 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.