

# ETTAN

## DINNER

### CHILLED SNACKS

Ounce of Ettan Reserve Caviar (g)  
Imperial Gold Oscetra Caviar  
Crème Fraiche, Kulcha, Eggs  
Onions and Chives 110

Local Oysters  
Fermented Chilies,  
Curry Leaf Ponzu  
6 for 24 / 12 for 45

### 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) 13**  
Turmeric, Pumpkin Seeds,  
Sage, Coconut

**\*Edamame Vada (v) 15**  
Black Lentil 'Dumplings'  
Mint Edamame Chutney, Cilantro

**\*Sesame Leaf (v) 15**  
Chaat Flavors on Sesame Leaves  
with Mango, Sesame Brittle,  
Chickpea Crumble and Cilantro

**\*Ettan Salad (v) 15**  
Mixed Greens, Avocado, Grapes, Pumpkin Seeds  
with our Signature Fermented Curry Leaf Chutney

**\*Black Pepper Cauliflower (v) 14**  
Cauliflower Leaf, Green Onions,  
Black Mustard and Curry Leaves

**\*Summer Salad (v) 14**  
Heirloom Melon, Atomic Tomatoes,  
Cucumber, Kinder Greens, shaved Goat's cheese

**Seared Scallops 17**  
Byadige Chili Rub, Tomatillos,  
Apple Kootu, Basil

**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

**\*Japanese Eggplant (v) 26**  
Stewed Black Eyed Peas, Red Plums,  
Goat Cheese, Mint

**\*Wild Mushroom 'One Pot' (v) 28**  
Slow cooked Mushrooms, Potato Korma,  
Cauliflower with Idiyappam

**Okra and Shishito (v) 29**  
Cooked in Peach Masala and Shallots,  
Potato Salli, Ricotta Cheese  
served with Quinoa Pulao and Morkulambu

**Branzino 38**  
Roasted in Kasundi, Green Zucchini Crust,  
Mango Rice and Coconut Curry

**Chicken Biryani (n) 29**  
Roasted Pepper Gravy, Green Apple Raita,  
Red Onion, Desi Ghee, Mint

**Vellore Chicken Curry (g) 29**  
Coconut, Roasted Chilies, served  
with warm Kerala Paratha

**Local Lamb Pepper Roast 43**  
Shallots, Curry Leaves and Copra  
with warm Malabar Paratha and Roast Gravy

### CHEF'S PICK OF THE DAY for 2

**Spice-Roasted Seabass Collar 61**  
Brussels Sprout Poriyal, Basil  
with Coconut Curry and Coconut Rice

**Sukka Braised Beef Short Rib 66**  
Shallots, Curry Leaves, Dry Coconut  
with Stir Fried Pumpkin and warm Kerala Paratha

(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.

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## COMFORTS

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

### **Butter Chicken (n,g) 27**

Smoked Chicken Thighs,  
Fenugreek, Tomatoes  
Served with Butter Naan

### **Maa Ki Dal (v,g) 24**

Black Lentils, slow cooked with  
Homemade Butter  
Served with whole wheat Roti

### **Paneer Makhani (n,g) 25**

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

Brussels Sprout 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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