

The Menu

SINCE 2014

—ETHNOTEL—
EXPERIENCE ELEGANCE
A ★★ Hotel (Approved by ministry of tourism, Govt. of India)

BREAKFAST (7.00 AM to 10.30 AM)

MORNING ELPHIN

- ☑ **BREAKFAST BUFFET** (7am to 10:30am) 500.00
- ☑ **CONTINENTAL BREAKFAST** 300.00
(Fresh fruit, Canned Juice, Toast, Butter & Jam, Tea or Coffee)
- ☑ **AMERICAN BREAKFAST** 355.00
2 eggs cooked in order, Choice of freshly squeezed juice, toast, served with chicken sausage, hash brown, basil tossed tomato, curd and a hot beverage.
- ☑ **ENGLISH BREAKFAST** 355.00
Seasonal fresh fruit juice, Eggs to order, baked Beans, sautéed Mushroom, Chicken sausages served with Tea or Coffee.
- ☑ **SOUTH INDIAN BREAKFAST** 275.00
Signature breakfast delicacies of butter milk and Idli / Medhu Vada / Dosa with Sambhar and chutney, served with coffee.
- ☑ **INDIAN BREAKFAST** 345.00
Choice of sweet or Savory Lassi, Poori / Paratha with chef special Aloo ki Sabji, freshly seasonal cut fruits, served with fresh coffee or tea.

BREAKFAST CLASSIC

- ☑ **EGGS TO ORDER** 210.00
Sunny-side up, scrambled eggs, boiled eggs served with hash brown and grilled tomato with toast.
- ☑ **OMELETTE** (3 Eggs) 210.00
Served with hash brown and grilled tomato with toast:
Cheese /Mushroom/Masala
(Add on Chicken will be extra Rs. 50.00)
- ☑ **SEASONAL FRUIT BOWL** 250.00
(Please asked our service associate for seasonal availability).
- ☑ **FRESHLY SQUEEZED SEASONAL FRESH JUICE** 230.00
(Please asked our service associate for seasonal availability).
- ☑ **CEREALS** 190.00
(Corn flake/Choco flake) served with hot or cold milk.
- ☑ **TOAST** (White or Brown) 105.00
- ☑ **BUTTER MILK PAN CAKE** 175.00
Served with seasonal fruit compote, honey and whipped cream.
- ☑ **FRENCH TOAST** 175.00
Served with caramelized banana, clarified butter, cinnamon honey.
- ☑ **PLAIN CURD** 140.00

SOUTH INDIAN CLASSIC / 7am to 10.30 am & (4pm to 7.30pm *Except UPMA)

- ☑ **IDLI** 195.00
Steamed Rice Cake
- ☑ **Medhu Vada** 195.00
Fried lentil dumpling

All south Indian specialities accompanied with Homemade chutneys and sambar.

- ☑ **DOSA** 245.00
Crisp breakfast crepes
Choose from : Plain, Masala, Cheese, Cheese masala, Mysore.
- ☑ **UPMA** 190.00
Savoury semolina pudding.
- ☑ **UTTAPPAM** 245.00
Healthy rice and lentil pancake.
Plain / Onion / Masala

NORTH INDIAN SIGNATURE / 7.00 AM to 10.30 AM

- ☑ **PURI ALOO** 225.00
Deep fried whole wheat bread puffed
Served with spicy potato curry
(3 Pcs. per served)
- ☑ **STUFFED PARATHA** 225.00
Served with curd and pickle
Choose from: POTATO, SPICED COTTAGE CHEESE, CAULIFLOWER,
(2 Pcs. per serve)

COMPOSIT BREAKFAST / 7.00 AM to 10.30 AM

- ☑ **BENGALI BREAKFAST** 275.00
Choice of bread any one and served with any one accompaniment
LUCHI (3 Pcs. per served)
TRIKON PAROTA (2 Pcs. per serve)
Accompaniment with: ALOO CHARCHARI, CHOLAR DAL, GHOOGNI, ALOO DUM
Paired with Gondhoraj Lassi

TOAST / 12.00 PM to 11.00 PM

Served with Potato fries and coleslaw.

- ☑ **CHILLI CHEESE TOAST** (Per served 4 pcs Trangle) 275.00
- ☑ **BRUCHETTA** (Per served 4 pcs Trangle) 285.00
Mozzarella, Pesto, Tomato, Balsamic glaze.
- ☑ **GRILLED CHICKEN, MUSHROOM with SAVED PARMESAN** 325.00
Per served 4 Pcs. trangle.
- ☑ **SPICED LAMB MINCE and FRIED EGG on TOAST** 350.00
Per served 2Pcs.

FROM TUREEN / 12.00 PM to 11.00 PM

- ☑ **CREAM SOUP** 225.00
Vegetable/Mushroom /Tomato
Served with garlic toast
- ☑ **GANDHARAJ TOMATO DHANIA SHORBA** 225.00
Flavoured with lemon, crushed black pepper and fresh coriander

- **HOT AND SOUR SOUP** 195.00
 Spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce served with fried noodles.
- **MANCHOW SOUP** 195.00
 Dark brown soup with vegetable, scallion and flavoured with ginger, chilli, pepper served with fried noodles.
- **SWEET CORN SOUP** 195.00
 sweeten corn kernel soup
- **FOR ALL SOUP EXTRA TOPPING CHICKEN WILL BE** 30.00

SALAD / 12.00 PM to 11.00 PM

CAESAR SALAD

- **VEG** 290.00
- **NON VEG** (Added chicken) 320.00
 Romaine lettuce tossed with our signature Caesar dressing and served with crouton's.
- **GARDEN FRESH GREEN SALAD** 175.00
 Tradition Indian salad served with onion, tomato, cucumber, carrot, lemon, chilli and lettuce.

CHAAT

- **SPROUT CHANA CHAAT** 225.00
- **CHUR MUR** 225.00
 Crispy potato tuk, ghugni, water chestnut Kachumber, curd.
- **CUTTACK DAHI BARA ALU DUM** 250.00
 Buttermilk Soaked Dumplings, Spicy Potatoes, Crispy Sev.

STACKS & WRAP 10.30 AM to 11 PM

ETHNOTEL CLUB SANDWICH

Served with fries & coleslaw

- **DOUBLE DECKER VEGGIE** 275.00
 Three bread slice, lettuce, tomato, cucumber Pineapple slice, Cheese slice, coleslaw.
- **NON VEG CHICKEN CLUB** 325.00
 Three bread slice, lettuce, tomato, cheese slice
 Mustard mayo marinated boiled chicken, Fried egg.

PANTRY BURGER

Served with fries & coleslaw

- **GREEN BURGER** 215.00
 Spinach, tender peas patty, onion, tomato Cheese slice, pickle cucumber.
- **NASHVILLE HOT CHICKEN BURGER** 275.00
 chicken patty, pickle cucumber, onion, tomato, cheese slice.

SANDWICH 24

Served with fries & coleslaw
 (Asked for plain, toasted or grilled)

- **TOMATO CUCUMBER SANDWICH** 215.00
- **CHEESE TOMATO SANDWICH** 225.00
- **CHEESE SANDWICH** 225.00
- **CHICKEN MAYO SANDWICH** 275.00

- **GRILLED CHICKEN CHEESE SANDWICH** 275.00
- **EGG SANDWICH** 225.00
- **FRENCH FRIES** 225.00
 Served with chilli mayonnaise.

WELCOME KATHI 4.00 PM to 7.00 PM

- **VEG ROLL** 195.00
 Laccha paratha wrapped with onion, cucumber, bell pepper and Kasundi.
- **ETHNOTEL SPECIAL PANEER TIKKA MASALA KATHI ROLL** 215.00
 Laccha paratha wrapped with onion, cucumber, bell pepper, paneer and mint dip.
- **DOUBLE EGG ROLL** 215.00
 Laccha paratha wrapped with onion, cucumber, bell pepper Eggs and Kasundi.
- **CHICKEN ROLL** 225.00
 Laccha paratha wrapped with onion, cucumber, bell pepper, chicken, eggs Kasundi & ketchup.
- **CHICKEN TIKKA ROLL** 235.00
 Laccha paratha wrapped with onion, cucumber, bell pepper, Chicken Tikka, eggs and mint chutney.

FROM THE CHARCOAL OVEN

12.00PM to 5.30 PM & 7.00 PM to 11.00 PM

Veg

- **PANEER KI SHOLA (PESHAWARI/STUFFEDACHARI/HARIYALI)** 350.00
 (Nuts and Mawa stuffed paneer and marinated with sour curd, saffron cashew paste/stuffed mango achar and chilli sour curd marination/marinated fresh green chutney paste).
- **DAHI KE KEBAB** 325.00
 (Fresh herbs flavoured patties prepared from hung curd mixed with Indian spices)
- **HARA BHARA KEBAB** 325.00
 (Vegetable tikki made with potatoes, green peas, spinach and Indian spices, shallow fried).
- **TANDOORI BHARWAN ALOO** 295.00
 (Cashew, cheese, apple and spicy veg stuffed tandoori potato cooked in charcoal, served with tangy mint chutney).
- **VEG SEEKH KEBAB WITH TANDOORI SALAD** 325.00
 Onion, capsicum, tomato, Fresh cottage cheese and pineapple, seasoned with yellow chilli powder & tandoori masala along with slow cooked mince veggies skewers.
- **SABZ TANDOORI KHAZANA** 550.00
 Assorted tandoori veg kebab platter.

NON VEG

- **TANDOORI CHATPATA JHINGA (Jumbo Prawn)** 950.00
 (Spicy curd marinated fresh water prawns cooked in charcoal).
- **FISH TIKKA (AMRITSHARI / ACHARI)** 850.00
 (Famous style fish preparation from Punjabi flavoured with ajwain/ achar)
- **GONDHORAJ MAHI TIKKA** 850.00
 Gondhoraj lemon, Hangcurd marinated Kolkata bekti cooked in charcoal.
- **TANDOORI SPICED WHOLE GRILLED BABY BHETKI (without bone)** 525.00
- **FISH PASANDA** 850.00
 Fresh coriander chutney stuffed batter fried Kolkata Bhetki.
- **TANDOORI MURGH (FULL / HALF)** 600.00 350.00
 Spring chicken marinated with Indian spices, cooked in tandoor and served.
- **BHATTI CHICKEN TIKKA** 425.00
 Special marination of slow cooked curd and spices.
- **MURGH MALAI / KALI MIRCH / LASOONI** 425.00
 Marinated in cream & cheese/Black pepper/garlic
- **ETHNOTEL SPECIAL MURGH TANGRI KEBAB** 550.00
 Ethnotel chef special marinated chicken drumsticks prepare in charcoal
- **MUTTON SHIKAMPURI KEBAB** 725.00
 (Grounded mutton mixed with Indian spices and shallow fry).
- **SHAHITANDOORI KHAZANA** 955.00
 (Assorted tandoori non veg kebab platter)

KITCHEN OF INDIA 12.00 PM to 11.00 PM

An Indian meal consists of various preparation methods; Curry - Sauce, 'Masala - Semi dry spices, 'Bhuna' - Pan toasted or roasted dishes "Curry" - Prepared or flavoured with a sauce.

- **PANNERTIKKA LABABDAR/MAKHNWALA** 350.00
 Creamy mildly tangy, faintly sweet gravy with onion, tomato, cashew & spices/ Creamy tomato.
- **PALAK PANEER** 350.00
 Fresh spinach gravy with dry chilli and garlic flavour.
- **MALAI KOFTA** 350.00
 Indian delicacy paneer kofta cooked in creamy aromatic Indian gravy.
- **METHI MATAR MALAI** 325.00
 Exotic combination of garden fresh green peas & fenugreek leaves cooked with cashew gravy.
- **PANJABI STUFFED DUMALOO** 295.00
 (Potato barrel stuffed with cheese and nuts with spicy sour curd, tomato & onion).

NON VEG

- **FISH MOILEE** 750.00
 Kerala style coconut milk base gravy.
- **PANJABI DHABA STYLE CHICKEN CURRY** 395.00
 Spicy and full of fresh onion, tomato & ghee flavours of rustic Punjabi road side chicken curry.

- **MUTTON ROGAN JOSH** 750.00
 It is a deep red spicy mutton dish of Persian origin. It was brought to Kashmir by the Mughals.

"MASALA" - SEMI DRY SPICES

- **PANEER - BUTTER MASALA / KADAI** 350.00
 Rich & creamy tomato, onion cashew and butter gravy/ spicy tomato onion gravy.
- **SEASONAL MIXED VEGETABLE / VEG KOLHAPURI** 325.00
 (Stir fried vegetable with touch of onion and tomato gravy/Maharashtrian spicy onion tomato gravy)
- **CORN PALAK** 325.00
 Charred grilled corn cooked in fresh spinach gravy.
- **AMRITSARI PINDICHANA** 325.00
 Amritsar street flavour kabuli chana cooked with authentic punjabi delicacy.
- **BANARASI ALOO DUM** 295.00
 Succulent pieces of baby potatoes simmered in rich tomato gravy & flavour of sauf.

NON VEG

- **JHINGA TAWA MASALA** 725.00
 Prawn tossed with pounded spices, plum tomatoes and carom seed.
- **MAHI TIKKA MASALA** 750.00
 Charcoal smoked grilled fish in vibrant and creamy classic tikka masala (tomato, creamy sauce).
- **MURGH TIKKA BUTTER MASALA / MURGH RASHMI MASALA** 425.00
 Chicken tikka cooked to perfection in makhni gravy & cashew onion rich creamy and buttery gravy. / A creamy rich with flavours from many aromatic spices onion gravy with dry fenugreek leaves flavoured charcoal smoked chicken.
- **TANDOORI BUTTER CHICKEN / DO PIYAZA / KADHAI** 395.00
 Marinated tandoori chicken with bone traditionally cooked with rich makhni gravy / Chicken in a rich and invigorating blend of spices, brown onion gravy, / roasted garlic and fresh red Chillies, crushed whole Indian spicity with tomato based curry cooked with chicken.
- **MURGH HANDI LAZEEZ** 425.00
 Tandoori smoked boneless chicken cooked in cashew, sour curd, onion silky smooth gravy.
- **CHICKEN PATIALA** 425.00
 Omelette wrapped chicken tikka and served with lip smacking shredded chicken Bharta on top.
- **RARA MUTTON CURRY / NARGISI KOFTA** 800.00
 Mutton cooked in a rich brown gravy made with aromatic whole spices and minced mutton/ Minced lamb coated on eggs cooked in a rich aromatic spices mutton keema.

"BHUNA"- PAN TOASTED OR ROASTED DISHES

- **PANEER KHURCHAN** 350.00
 Charcoal roast cottage cheese tossed with onion, tomato and dry fenugreek leaves.
- **DHINGRI MATAR MASALA** 350.00
 Pan roasted smoky green peas & mushroom cooked with spicy onion tomato gravy.

■ **VEGETABLE JALFREZI** 325.00
 Assorted vegetable tempered with Indian spice and julienne ginger.

■ **CRISPY BHENDI** 290.00
 Deep fried crispy okra with hint of spicy and tangy,

■ **ALOO AAP KI PASAND** 295.00
Jeera Aloo/ Aloo Methi / Aloo Capsicum / Aloo Gobi Adraki
 Typical Indian dishes made with whole jeera & potato/ fenugreek leaf with potato/potato capsicum. Cauliflower with ginger and spice.

NON Veg

■ **MURGH BHARTA** 425.00
 (Chicken Bharta is a rich, creamy, lip smacking chicken curry where shredded chicken is cooked in onion-tomato gravy).

■ **HYDERABADI KEEMA MATAR MASALA** 650.00
 Minced lamb simmered in rich brown gravy with generous portion of green peas.

■ **HYDERABADI TANGRI MASALA** 600.00
 Chicken tangri cooked delicious hyderabadi style onion tomato gravy.

ON THE SIDE 12.00 PM to 11.00 PM

LENTIL (Dal)

■ **DOUBLE TADKA PILI DAL** 290.00
 ■ **DAL PANCHMELLA** 295.00
 ■ **DAL MAKHANI** 350.00

RICE & PULAO 12.00 PM to 11.00 PM

■ **STEAM RICE** 200.00
 ■ **CURD RICE** 250.00
 ■ **PULAO PEAS / VEGETABLE / JEERA** 295.00
 ■ **CHICKEN PULAO** 350.00

FRESHLY BAKED BREAD FROM TANDOOR (12.00PM to 11.00PM)

ROTI - Plain/ Missi / Lal Mirch 45.00
NAAN - Plain / Butter / Garlic 50.00
PARANTHA - Laccha / Lal Mirch / Pudina 65.00
KULCHA - Masala / Onion / Cheese Chilli 70.00

ACCOMPANIMENTS 24

■ **PLAIN CURD / RAITA** 140.00
PAPAD
 ■ **ROASTED** 35.00
 ■ **FRIED** 60.00
 ■ **MASALA (Fried / Roasted)** 65.00 / 45.00

TASTE OF BENGAL 12.00 PM TO 11.00 PM

VEG

■ **BHAJA MASALA ALOO DUM** 295.00
 Spicy Bengali style potato cooked In onion tomato gravy.
 ■ **ALOO POSTO** 350.00
 Potato cooked with poppy seed, Nigella seed, green chilli, mustard oil.

■ **PHUL KOPIR RASA** 325.00
 A rich gravy prepared with tomato, Loaded with the aroma of turmeric, Ginger and asafoetida.

■ **CHANAR DALNA** 350.00
 Bengali style fresh cheese dumpling cooked in Sweet & spicy tomato gravy.

NON VEG

■ **PRAWN MALAI CURRY** 725.00
 Typically Bengali preparation prawns cooked in a thick coconut milk gravy with whole spices.

■ **Illich** 600.00
SORSHE BATA / DOI BHAPA
 A classical Bong Fish Curry prepared With Mustard paste & green chilli / mustard, coconut & yoghurt.

KOLKATA BHETKI FISH

■ **MACHER JHOL / SORSHE BHETKI** 750.00
 Bengali style boneless fish pieces simmered in onion Tomato base thin homemade curry with potato brinjal & cauliflower/ mustard seed paste curry.

■ **KATLA KALIA** 395.00
 Bengali style with bone katla fish simmered in Onion, tomato, curd base curry. Fragrant with ginger & garlic

■ **BENGALI KASHA MURGI ALOO DIYE** 395.00
 Chicken with bone cooked with Potato, curd, mustard oil & Indian spices.

■ **ALI SAHEB R MURGIR JHOL** 395.00
 Bengali style chicken curry Infused with garlic pods.

■ **CHICKEN REZALA** 395.00
 Sour curd, cashew nuts, poppy seeds, and a few whole spices.

■ **KOSHAMANGSHO** 750.00
 Tender with bone lamb chunks Cooked in dark roasted onion gravy.

■ **DAK BUNGALOW MUTTON CURRY** 750.00
 Traditional mutton dark curry with sour curd potato, Hard boiled egg, fragrant of garam masala.

ON THE SIDE (12.00 PM to 11.00 PM)

■ **POSTO BORA (4PCS)** 300.00
 ■ **BEGUN BHAJA (4PCS)** 150.00
 ■ **ALOO JHURI BHAJA** 125.00
 ■ **BHAJA MOONG DAL** 250.00
 ■ **CHOLAR DAL NARKOL DIYE** 250.00
 ■ **LUCHHI (3 pcs)** 75.00
 ■ **GHEE BHAT** 250.00
 ■ **GOBINDO BHOG BASANTI PULAO** 295.00
 (Cashew, raisin, paneer saffron flavour sweet pulao)
 ■ **GOBINDO BHOG KHICHURI** 295.00
 (POTATO, CAULIFLOWER & PEAS)
 Prepared by cooking moong dal and gobindo bhog rice together with a few Indian spices and vegetables.

KOLKATA SPECIAL BIRYANI 12.00 PM to 11.00 PM

- **SABZ BIRYANI** 350.00
Dum cooked aromatic long grain rice with added carrot, beans.
- **METIYABRUZ MUTTON BIRYANI** 500.00
Kolkata special Dum cooked aromatic long grain rice with lamb, potato and egg.
- **CHICKEN BIRYANI** 395.00
Kolkata special Dum cooked aromatic long grain rice with chicken, potato and egg.
Biryani served with raita and green salad.

FROM THE ASIAN WOK DELICACY 12.00 PM to 11.00 PM

CHOICE OF YOURS

- **CRISP FRIED POTATO** 295.00
- **BABY CORN** 295.00
- **VEGETABLES** 325.00
- **PANEER** 350.00
Choice of Sauce: Chilli Garlic / Soya Garlic / Schezwan Sauce / Manchuria Dry

- **SIZZLING BLACK PEPPER VEGETABLE with CHESTNUTS and MUSHROOM** 325.00

SALT AND PEPPER

- **AMERICAN CORN** 295.00
- **MIX VEG** 325.00
- **MUSHROOM** 350.00
Tossed with Chilly Garlic and Pepper, Flavoured with Mint and Coriander and Finished with Scallion.

NON VEG

- **GOLDEN FRIED JUMBO PRAWN** 950.00
Batter fried jumbo prawn served with honey chilli sauce.
- **STIR FRIED CHILLI GARLIC PRAWN** 725.00
- **PAN FRIED CHILLI FISH / FIVE SPICE FISH** 750.00
- **BURNT GINGER SOYA and SCALLION FISH** 750.00
- **TANGRA STYLE CHILLI CHICKEN** 425.00
- **DRUMS of HEAVEN** 425.00
Chicken lolly pop tosses in a sweet and spicy sauce.
- **WOKE TOSSED STICKY and CRISPY CHICKEN WINGS in HOT GARLIC SAUCE** 395.00
(Chicken wings marinated with oriental herbs and corn flour deep fried cooked in hot garlick sauce).

POR PIA THOD SPRING ROLL

- **VEG** 275.00
- **CHCIKEN** 325.00
Deep fried roll combined with carrot, cabbage and noodles, plus a garlic, pepper and coriander seasoning served with sweet chilli sauce.

MAIN COURSE FROM THE ASIAN WOK 12.00 PM to 11.00 PM

VEGETARIAN MAIN COURSE

- **VEGETABLE SOYA GARLIC / BUTTER GARLIC** 325.00
Stir Fried Mixed Vegetables in Soya Garlic Sauce/butter, garlic, chilli flakes, Shaoxing wine.
- **VEGETABLE MANCHURIAN** 325.00
Fried Vegetable Dumpling in Manchurian Sauce.
- **PANEER/ CAULIFLOWER/ MUSHROOM** 350.00
Choice of Anyone Sauce
(Soya Chili, Manchurian, Hot Garlic, Szechuan)
- **EXOTIC VEGETABLES IN THAI GREEN CURRY** 365.00
Broccoli, Baby Corn, Eggplant, Water Chestnut, Mushroom, Peppers and Cooked in Thai Green Curry, Served with Jasmine Rice.
- **SWEET AND SOUR VEGETABLE** 325.00
It is a popular Indo Chinese recipe. The sauce in which vegetables are simmered is Sweet and sour and hence.

NON VEG

- **PRAWN IN YOUR CHOICE** 725.00
Chilli Oyster Sauce / Sambal with Bok choy.
- **BHETKI FISH in LEMON CORIANDER SAUCE / CHILLI, GARLIC and SOYA / SCHEZWAN CHILLY GARLIC SAUCE** 750.00
- **CHICKEN YOUR CHOICE** 425.00
(Crispy Fried chicken with-Oyster Sauce, garlic and chilli / chilli garlic, black beans /sweet & sour / Manchurian.
- **KUNG PAO CHICKEN** 425.00
Oriental speciality, stir fried chicken with nuts and vegetable.
- **THAI CURRY CHICKEN SERVED with JASMINE RICE** 475.00
(Chicken Thai Green Curry is a fragrant dish with a delightful balance of sweet and spicy flavours.

ORIENTAL RICE AND NOODLES 12.00 PM to 11.00 PM

- **FRIED RICE** 225.00/350.00/390.00/290.00/425.00
Burnt Garlic / Szechuan / Jade
Choice: Vegetable / Chicken / Prawn / Egg / Mix
- **NOODLES IN YOUR CHOICE** 225.00/350.00/390.00/290.00/425.00
Soya Garlic / Chilli Garlic / Classic Hakka
(Choice: Vegetable / Chicken / Prawn / Egg / Mix)
- **ETHNOTEL SPECIAL FRIED RICE** 450.00
Spicy fried rice with chicken, shrimps topped with fried egg.
- **SINGAPORE NOODLES** 250.00
Noodles tossed with wok tossed vegetable, smoky dry chilli and madras curry powder.

WESTERN CUISINE 12.00 PM to 11.00 PM

APPETIZER

VEG

- **CRUMB FRIED JALAPENO CHEESE BALLS with SALSA** 350.00
- **SPICY POTATO CHEESE CROQUETTE with COCKTAIL SAUCE** 275.00

NON VEG

- **PANCO CRUMBED BHETKI FISH FINGER** 750.00
Marinated with fresh coriander and mustard.
Served with French fry & tartar sauce.
- **FISH N CHIPS** 750.00
Crumb fried / batter fried Bhetki fish served with butter peas, French fry & tartar sauce / ketchup).
- **CHICKEN POP CORN** 395.00
(Cajun spices Small panko crumb fried Chicken with chilli cheese sauce & salsa).

PIZZA AND PASTA

- **PIZZA PRIMAVERA** 230.00
(Pizza topped with corn, bell pepper, onion and olive black).
- **PIZZA INDIANA VEG or NON VEG** 295.00
(Pizza topped with spicy paneer tikka)
(Pizza topped with spicy chicken tikka)
- **PENNE / SPAGHETTI (VEG / NON VEG)** 395.00 / 425.00
CHOICE OF SAUCE-Tomato Garlic and Basil Sauce / Arabiata Sauce / Cheese Sauce / Agilo Olio
(EXTRA TOPPING FOR PASTA-MUSHROOM-Rs.25 /EXTRA CHEESE Rs.25)

MEATS AND GRILLS

- **SAUTÉED SEASONAL GREENS / CHICKEN** 325.00 / 395.00
Assorted vegetable sautéed with garlic and butter.
- **GRILLED FISH with LEMON BUTTER SAUCE** 750.00
Grilled fish served with grilled veg, mash potato and lemon butter sauce.
- **ETHNOTEL SPECIAL GRILLED CHICKEN** 425.00
Marinated chicken grilled served with mash potato and grilled veg.

ETHNOTEL SPECIAL SIZZLER 12.00 PM to 11.00 PM

- **JUMBO PRAWN** 750.00
Charred chilli & garlic marinated jumbo prawn with spaghetti aglio olio or parsley butter rice and balsamic glazed grilled vegetables.
- **FISH** 850.00
Mexican spiced marinated grilled Bhetki with coriander rice, roasted tomato chilli sauce with fajita seasoning grilled veg.
- **CHICKEN** 475.00
Chicken steak with creamy red wine mushroom sauce, parsley potato or parsley rice and grilled veg.
- **COTTAGE CHEESE** 390.00
Grilled cottage cheese marinated with cilantro chilli curd, Mexican style rice, pinto beans curry.

DESSERTS



- **ETHNOTEL CHEF SPECIAL HOT CHOCOLATE BROWNIE** 270.00
- **CARAMEL CUSTARD** 250.00
- **CHOICES of ICE CREAM:** 150.00
VANILLA, CHOCOLATE and BUTTER SCOTCH, STRAWBERRY
- **ETHNOTEL SPECIAL TRUTTI FRUTTI** 250.00
- **HOT GULAB JAMUN** 100.00
- **RASAGOLLA** 100.00
- **MISTI DOI** 150.00

BEVERAGE



- COFFEE** 75.00
- GREEN TEA** 100.00
- DARJEELING / ASSAM** 120.00
- REGULAR / MASALA** 65.00
- FLAVOUR MILK** 85.00
- PACKAGE WATER** 80.00
- SOFT BEVERAGE** 95.00
- FRESH LIME WATER / SODA** 100.00
- ENERGY DRINK** 250.00

- COLD BEVERAGE** 190.00
Choice of Milk Shake, Cold Coffee, Sweet / Salted Lassi / Butter milk.

KIDS MENU



(7.00 AM to 11.00 PM)

KIDS MENU 7.00 AM to 11.00 PM

HAPPY BREAKFAST 7.00 AM to 10.30 AM

- **EGGS TO ORDER** 175.00
 (One & Half Eggs in Omelette and 1 Egg in fried Egg)
 Omelette, sunny-side up, scrambled egg, boiled egg, served with Hash brown and grilled tomato.
- **SEASONAL FRUIT BOWL (HALF PORTION)** 175.00
 (Please asked our service associate for seasonal availability).
- **BUTTER MILK PAN CAKE** 175.00
 Served with seasonal fruit compote, honey and whipped cream.
- **FRENCH TOAST** 175.00
 Served with caramelized banana, clarified butter, cinnamon honey.

DRINKS AND NIBBLES 12.00 PM to 11.00 PM

- **CITRUS BASIL LAMONADE** 110.00
 Lemon and basil muddled with in seasonal citrus food.
- **COOKIES AND CREAM** 145.00
 Dark fantasy chocofilled blended with vanilla and chocolate Ice Cream.
- **BADAM MILK** 175.00
 Milk blended with almond
 (LUKE WARM / ROOM TEMPERATURE)

SMALL PLATES FOR KIDS 12.00 PM to 11.00 PM

- **PANCO CRUMBED FISH FINGER** (4 Pcs) 375.00
 Served with tartar sauce and fries.
- **CHICKEN NUGGETS** (5Pcs) 225.00
 Served with a glass of : ORANGE SQUASH.
- **VEG NUGGETS** (5Pcs) 150.00
 Served with a glass of : ORANGE SQUASH.

SANDWICH, BURGER & PIZZA 12.00 PM to 11.00 PM

SANDWICH SERVED WILL BE HALF TRIANGLE

- **CHEESE TOMATO / VEG SANDWICH** 110.00
 Served with fries: PLAIN / TOASTED / GRILLED
- **CHICKEN SANDWICH** 175.00
 Served with fries: PLAIN / TOASTED / GRILLED
- **GREEN BURGER** 215.00
 Spinach, tender peas patty, onion, tomato, cheese slice, pickle cucumber sandwich with fries.
- **CHICKEN SCHNITZEL BURGER** 275.00
 Pan fried crumb chicken, pickle cucumber, onion, tomato, cheese slice.
- **TOMATO BASIL PIZZA** 230.00
 Pizza topped with tomato sauce, mozzarella and basil.

MAIN COURSE 12.00 PM to 11.00 PM

- ■ **MACK N CHEESE BOWL** 220.00/290.00
 Served with garlic toast
 Choose topping from: Classic / Broccoli and Peas / Shredded Chicken
- **IDLI UPMA** 175.00
 Crumbling idles with tomatoes, onions, green peas, carrot, peanut & tempering it with whole spices & curry leaves.
- **PLAIN / VEGETABLE KICHUDI** 175.00
 Essentially a porridge of rice and dal tempered with a handful of spices.

- Veg
- Non Veg
- Marked dishes will be served 24 hours.

Please Give us time to serve you better
 Please inform your servers about your food allergies
 Government Taxes applicable

MID NIGHT MENU 11.00 PM to 5.30 AM

■ TOAST (White / Brown)	105.00
■ CEREALS (CORN FLAKE / CHOCO FLAKE)	190.00
■ OMELETTE (Masala / Plain)	210.00
■ SEASONAL FRUIT BOWL	250.00
■ FRESHLY SQUEEZED SEASONAL FRESH JUICE	230.00
■ IDLI - HOMEMADE CHUTNEYS and SAMBAR	195.00
■ TAWA PARATHA with ALOO KI SABJI	275.00
■ GANDHARAJ TOMATO DHANIA SHORBA	225.00
■ GARDEN FRESH GREEN SALAD	175.00

STARTER

■ TOMATO CUCUMBER SANDWICH	215.00
■ CHEESE TOMATO SANDWICH	225.00
■ VEG NUGGETS	225.00
■ FISH FINGER	750.00
■ EGG SANDWICH	225.00
■ CHICKEN MAYO SANDWICH	275.00
■ CHICKEN NUGGETS	375.00

INDIAN CURRY

VEG

■ PALAK PANEER / PANEER BUTTER MASALA / KADAI PANEER	350.00
■ METHI MATAR MALAI / SABZ MILONI	325.00
■ FLORETS MASALA	325.00
■ AMRITSARI PINDI CHANA	325.00
■ BANARSI ALOO DUM / ALOO POSTO	295.00 / 350.00
■ JEERA ALOO / ALOO GOBI ADRAKI	295.00
■ ALOO CAPSICUM / ALOO JHURI BHAJA	295.00

INDIAN CURRY

NON VEG

■ BHETKI MACHER JHAL	750.00
■ KATLA KALIA	395.00
■ ILLISH MACH SORSE BATA	600.00
■ PANJABI DHABA STYLE CHICKEN CURRY	395.00
■ BENGALI KASA MURGI ALOO DIYE	395.00
■ MURGH-TIKKA BUTTER MASALA / CHICKEN BHARTA	425.00
■ TANDOORI BUTTER CHICKEN	395.00
■ CHICKEN DO PYAZA / KADHAI CHICKEN	395.00
■ MUTTON ROGAN JOSH / KOSA MANGSO	750.00

RICE AND BIRYANI AND PARATHA

■ STEAM RICE	200.00
■ VEG KHICHURI	295.00
■ CURD RICE	250.00
■ VEG PULAO	295.00
■ CHICKEN PULAO	350.00
■ SABZ BIRYANI	350.00
■ CHICKEN BIRYANI	395.00
■ METIYABRUZ MUTTON BIRYANI	500.00
■ TAWA PARATHA	65.00
■ PLAIN CURD	140.00
■ RAITA	140.00

PAPAD

ROASTED	35.00
FRIED	60.00
MASALA (Fried / Roasted)	65.00 / 45.00

■ Veg
 ■ Non Veg
 ● Marked dishes will be served 24 hours.

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