

Ellara

COCKTAILS & CUISINES

Food Menu

SALADS

VEGETARIAN SALADS

Quinoa Green Buddha 🌱 ₹400

Quinoa, avocado, cucumber, cherry tomatoes, roasted peppers and corn, finished with a zesty honey-lemon dressing.

Asian Sesame Crunch Salad 🌱 ₹350

Crisp lettuce, cabbage, bell peppers, cucumber, sesame and crispy noodles tossed in Asian sesame dressing.

Mediterranean Avocado Fiesta 🌱 ₹400

Chickpeas, avocado, cucumber, cherry tomatoes, onion, parsley and spring onion with a refreshing lemon-herb dressing.

Zesty Crunch Spinach Salad 🌱 ₹400

Baby spinach, lettuce, orange segments, almonds and onion with a vibrant citrus vinaigrette.

Watermelon & Feta Salad 🍉 ₹450

Fresh watermelon, feta cheese, mint, cucumber and cherry tomatoes finished with a light balsamic dressing.



NON-VEGETARIAN SALADS

Ellera Grilled Chicken Caesar ₹500

Grilled chicken, crisp lettuce, parmesan and herb croutons tossed in classic Caesar dressing.

Korean Fire Chicken Salad ₹450

Korean-spiced grilled chicken, cabbage, lettuce, cucumber, carrot and sesame with a bold gochujang dressing.

Tropical Chicken & Mango Salad ₹450

Grilled chicken, fresh mango, avocado, mixed lettuce and cherry tomatoes with a refreshing chilli-lime dressing.

Tropical Prawn & Mango Salad ₹550

Juicy prawns, fresh mango, avocado, mixed lettuce and cherry tomatoes with a vibrant chilli-lime dressing.

*Service charge And Govt taxes applicable

TANDOOR STARTERS

VEGETARIAN

Highway Paneer Tikka ₹350

Classic paneer, bell peppers and onion marinated in signature tandoori spices and chargrilled.

Saffron Malai Mushroom ₹400

Stuffed mushrooms marinated with cream, cheese, saffron and herbs, then grilled to perfection.

Tandoori Broccoli & Almond ₹350

Broccoli marinated in almond cream and mild spices, finished with a smoky tandoor char.

Jackfruit Seekh ₹350

Jackfruit, spinach, peas, potato, herbs and aromatic spices shaped into seekh and chargrilled.

Achari Soya Chaap ₹380

Tender soya chaap marinated in yogurt and bold pickling spices, finished in the tandoor.



NON-VEGETARIAN

Ellara Chicken Tikka ₹450

Tender boneless chicken marinated with cream, cheese, cardamom and aromatic herbs, then chargrilled to perfection.

Afghani Chicken ₹450

Succulent chicken marinated with creamy yogurt, cheese, cashews and aromatic spices, then chargrilled until tender.

Smoked Chicken Seekh Kebab ₹450

Minced chicken blended with aromatic herbs and spices, skewered and finished with delicate charcoal smoke.

Gilafi Lamb Kebab ₹550

Succulent minced lamb kebab coated with colourful bell peppers, onion and aromatic Indian spices, then chargrilled.

Peri Peri Chicken Tangri ₹450

Juicy chicken drumsticks marinated with peri peri spices, garlic and herbs, then chargrilled for a smoky, spicy finish.

Tandoori Fire Prawns ₹600

Juicy prawns marinated with yogurt, garlic, paprika, lemon and fiery tandoori spices, then chargrilled.

Lahori Fish Tikka ₹500

Tender boneless fish marinated with yogurt, mustard, Lahori spices and fresh herbs, then chargrilled to perfection.

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ASIAN STARTERS

VEGETARIAN

Soy Garlic Chilli Paneer ₹350

Crispy paneer tossed in a vibrant soy-garlic chilli glaze with peppers and spring onion.

Crispy Lotus Stem Honey Chilli ₹350

Crispy lotus stem glazed with sweet chilli and honey, finished with toasted sesame.

Korean Gochujang Paneer ₹320

Crispy paneer glazed with Korean gochujang, garlic and sesame.

Chilli Pepper Mushroom ₹350

Wok-tossed mushrooms with Thai basil, fresh chilli, garlic and aromatic Asian spices.

Korean BBQ Soya Chaap ₹350

Charred soya chaap glazed with Korean BBQ sauce, sesame and garlic.

Teriyaki Tofu Bites ₹400

Crispy tofu glazed with sweet-savoury teriyaki sauce, sesame and spring onion.

NON-VEGETARIAN

Crispy Chilli Chicken ₹400

Crispy chicken tossed in fiery chilli sauce with garlic, peppers, onion and spring onion.

Korean Gochujang Chicken ₹400

Crispy chicken glazed with gochujang, sesame and garlic for a bold sweet-spicy finish.

Orange Chicken ₹400

Crispy chicken glazed with zesty orange, ginger and garlic in a sweet-tangy sauce.

Chilli Garlic Prawns ₹550

Juicy prawns wok-tossed with chilli, garlic, ginger and spring onion.

Gochujang Prawns ₹550

Crispy prawns glazed with gochujang, sesame, garlic and a touch of sweetness.

Crispy Chilli Fish ₹450

Golden fish fillets tossed in Asian chilli sauce with peppers, onion, garlic and fresh herbs.

Pepper Garlic Prawns ₹550

Juicy prawns tossed in bold black pepper sauce with onion, garlic and wok-charfred aromatics.

Crispy Lamb ₹650

Crispy lamb strips coated in a savoury Mongolian glaze with ginger, garlic and spring onion.

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DIM SUM

VEGETARIAN

Edamame & Truffle Cream Cheese Dim Sum ₹400

Delicate steamed dumplings filled with edamame and creamy truffle cheese, finished with aromatic truffle notes.

Crystal Vegetable Dim Sum ₹400

Delicate translucent dumplings filled with seasoned vegetables, steamed to perfection and served with a light Asian dipping sauce.

Mushroom, Water Chestnut & Cheese Dim Sum ₹450

Steamed dumplings filled with mushrooms, water chestnuts and creamy cheese, served in fragrant shiitake broth.

NON-VEGETARIAN

Crispy Chicken Gyoza ₹450

Golden pan-fried dumplings filled with seasoned chicken and aromatic herbs, served with a savoury Asian dipping sauce.

Prawn & Chive Har Gow ₹500

Delicate translucent dumplings filled with succulent prawns and fresh chives, steamed to perfection.

Smoked Chicken Dim Sum ₹450

Steamed dumplings filled with smoked chicken, aromatic herbs and Asian spices, finished with a subtle smoky flavour.

CONTINENTAL SMALL BITES

VEGETARIAN

Classic loaded Nachos — veg / non veg ₹350 / 450

Crispy tortilla chips topped with melted cheese, jalapeños, salsa and sour cream.

Chilli Peanut Chaat ₹300

Crunchy roasted peanuts tossed with onion, chilli, coriander and tangy Indian spices.

Herb Stuffed Mushrooms ₹400

Oven-baked mushrooms filled with creamy cheese and herbs, finished with a golden crust.

Truffle Parmesan Arancini ₹450

Golden risotto balls filled with mozzarella, truffle and parmesan, served with truffle aioli.

Burrata Pesto Tartine ₹450

Creamy burrata and basil pesto on toasted sourdough, finished with cherry tomato confit.

Smoked Corn & Jalapeño Croquettes ₹400

Crisp croquettes filled with sweet corn, jalapeño and cheddar, served with chipotle aioli.

Roasted Pepper & Feta Bruschetta ₹350

Toasted sourdough topped with roasted peppers, feta, basil and olive oil.

NON-VEGETARIAN

BBQ Chicken Tacos ₹450

Korean BBQ chicken with gochujang glaze, sesame slaw, spring onion and creamy Korean dressing.

Golden Chicken Tenders ₹450

Crispy golden chicken strips served with creamy garlic aioli.

Buffalo Fire Wings ₹400

Juicy chicken wings coated in tangy buffalo sauce with a cooling herb dip.

Classic Chicken Skewers ₹450

Grilled chicken marinated with garlic, lemon, olive oil and Mediterranean herbs.

Kothimbir Chicken ₹450

Tender chicken finished with coriander, lemon, butter, cheese and capers.

Fish & Chips ₹400

Crispy battered fish served with seasoned fries, tartare sauce and lemon.

Pimento Butter Garlic Prawns ₹500

Sautéed prawns finished with miso butter, garlic, herbs and citrus.

Crispy Calamari ₹450

Lightly fried calamari served with lemon aioli and fresh herbs.

INDIAN MAIN COURSE

VEGETARIAN

Paneer Lababdar ₹350

Soft paneer simmered in rich tomato, cashew and aromatic spice gravy, finished with cream.

Amritsari Soya Chaap Masala ₹320

Amritsari-style soya chaap cooked in a creamy onion-tomato gravy.

Kathal Do Pyaza ₹350

Tender jackfruit cooked with caramelised onions, whole spices and rustic Indian masala.

Dal Makhani ₹300

Slow-cooked black lentils and kidney beans enriched with butter, cream and subtle smoky spices.

Subz Kofta Curry ₹320

Handcrafted vegetable dumplings served in a velvety cashew and tomato gravy.

Paneer Tikka Masala ₹350

Smoky tandoori paneer finished in a robust onion-tomato gravy with roasted spices.

Matar Mushroom Masala ₹320

Green peas and mushrooms cooked in fragrant masala gravy with fresh herbs.

Handi Subz-e-Bahar ₹300

Seasonal vegetables simmered in a rich handi-style gravy with whole spices and a touch of cream.

Loaded Veg Biryani ₹450

Fragrant basmati rice layered with mixed vegetables, paneer keema, crispy fried onions, saffron and aromatic spices, served with seasoned yogurt.

Dal Tadka ₹250

Dal Fry ₹220

Jeera Rice ₹220

Steamed Rice ₹200



NON-VEGETARIAN

Butter Chicken ₹400

Tandoori chicken simmered in velvety tomato, butter and cream gravy with aromatic spices.

Chicken Tikka Masala ₹400

Chargrilled chicken tikka tossed in bold onion-tomato masala with roasted Indian spices.

Chicken Chettinad ₹420

Tender chicken cooked in robust Chettinad masala with toasted spices and curry leaves.

Mutton Rogan Josh ₹550

Slow-braised mutton in a fragrant Kashmiri-style gravy with warming spices.

Mutton Keema Masala ₹550

Minced mutton cooked with peas, onion, tomato and bold Indian spices.

Malvani Surmai Curry ₹550

Succulent kingfish simmered in coastal Malvani masala with coconut and aromatic spices.

Bengali Bhetki Mustard Curry ₹450

Delicate bhetki cooked in fragrant mustard gravy with green chilli and Bengali spices.

Hyderabadi Loaded Chicken Biryani .. ₹500

Fragrant basmati rice layered with chicken keema, bone-in chicken, crispy fried onions, mint, saffron and authentic Hyderabadi spices.

Lucknowi Chicken Biryani ₹500

Aromatic basmati rice slow-cooked with tender chicken, delicate Lucknowi spices, saffron, mint and caramelised onions.

ASIAN RICE BOWLS

VEGETARIAN

Thai Basil Tofu Rice Bowl ₹400

Wok-tossed tofu, Thai basil and vegetables served with fragrant jasmine rice.

Teriyaki Paneer Rice Bowl ₹420

Grilled paneer and wok-tossed vegetables finished with Japanese teriyaki glaze and steamed rice.

Singapore Chilli Tofu Bowl ₹400

Crispy tofu tossed in Singapore-style chilli sauce with vegetables and fragrant rice.

NON-VEGETARIAN

Gochujang Chicken Bowl ₹450

Juicy grilled chicken with spicy-sweet gochujang glaze, sesame and steamed rice.

Thai Basil Chicken Rice Bowl ₹450

Minced chicken wok-tossed with Thai basil, chilli and garlic, served with steamed rice.

Asian Chilli Garlic Prawns Bowl ₹550

Juicy prawns tossed in chilli-garlic sauce with fresh vegetables and fragrant rice.

Malaysian Black Pepper Fish Bowl ₹500

Pan-seared fish finished with Malaysian-style black pepper sauce and steamed rice.

Malaysian Black Pepper Lamb Bowl ₹500

Succulent lamb tossed with black pepper sauce, peppers, onion and Malaysian aromatics, served with jasmine rice.

NOODLES



VEGETARIAN

Singapore Vegetable Noodles ₹350

Wok-tossed noodles with colourful vegetables and Singapore-style aromatic seasoning.

Thai Pad See Ew Tofu Noodles ₹400

Wide noodles, tofu and vegetables tossed in Thai sweet soy sauce.

Gochujang Noodles ₹350

Noodles, mushrooms and vegetables coated in spicy Korean gochujang glaze.

Chilli Garlic Mushroom Noodles ₹400

Noodles wok-tossed with mushrooms, garlic, chilli and Asian aromatics.



NON-VEGETARIAN

Chicken Noodles ₹450

Wok-tossed noodles with tender chicken, vegetables and Singaporean spices.

Thai Basil Chicken Noodles ₹450

Noodles tossed with chicken, Thai basil, garlic and chilli.

Spicy Chicken Noodles ₹450

Tender chicken and noodles glazed with Korean spicy sauce, sesame and spring onion.

Chilli Garlic Prawn Noodles ₹550

Juicy prawns, noodles and vegetables wok-tossed in chilli-garlic sauce.

CONTINENTAL MAIN COURSE

VEGETARIAN

Herb-Grilled Cottage Cheese Steak ₹550

Thick-cut cottage cheese marinated with fresh herbs, grilled and served with roasted vegetables, mashed potato and pepper jus.

Herb Soya Chaap ₹500

Herb-marinated soya chaap served with roasted vegetables, creamy mashed potato and classic pepper sauce.

PASTA

SERVE IN POMODORO / CREAMY / PESTO / PINK
VEG 400 / NON-VEG 500 / PRAWNS 550 / PENNE / SPAGHETTI

Classic Vegetable Lasagna ₹400

Layers of pasta, seasonal vegetables, pomodoro, béchamel and melted cheese, baked until golden.

Chicken Lasagna ₹500

Layers of pasta, seasoned chicken, rich pomodoro, béchamel and melted cheese, baked until golden.

Spinach & Ricotta Cannelloni ₹450

Pasta tubes filled with creamy spinach and ricotta, baked in tomato sauce and topped with melted cheese.

NON-VEGETARIAN

Classic Grilled Chicken ₹550

Herb-marinated chicken breast served with sautéed vegetables, mashed potato and pepper jus.

Grilled Fish Fillet ₹650

Delicately grilled fish served with lemon butter sauce, sautéed vegetables and herbed rice.

Grilled Garlic Herb Prawns ₹650

Juicy prawns marinated with garlic and fresh herbs, grilled and served with lemon butter, vegetables and herb rice.



BREAD AND MORE

VEGETARIAN

Classic Margherita ₹450

Tomato-basil sauce, fresh mozzarella, basil and extra virgin olive oil.

Garden Verde ₹500

Bell peppers, mushrooms, olives, onions and mozzarella.

Paneer Tikka Pizza ₹550

Tandoori paneer, onion, capsicum, mozzarella and mint drizzle.

Truffle Mushroom Pizza ₹600

Mushrooms, mozzarella, parmesan, herbs and truffle oil.

NON-VEGETARIAN

Chicken Tikka Pizza ₹550

Tandoori chicken, onion, capsicum, mozzarella and mint drizzle.

BBQ Chicken Pizza ₹550

BBQ chicken, caramelized onion, mozzarella and smoky BBQ sauce.

Pepperoni Picante ₹650

Spicy chicken pepperoni, tomato sauce, mozzarella, chilliflakes and spicy honey.

Prawns Jalapeño Pizza ₹650

Grilled prawns' jalapeños, onion, mozzarella and spicy tomato sauce. Parmesan, and rucola.

*Service charge And Govt taxes applicable

SIDES & ACCOMPANIMENTS

Creamy Mashed Potato ₹150

Silky mashed potatoes enriched with butter and cream, finished with cracked pepper.

Classic French Fries ₹250

Golden crispy French fries seasoned to perfection.

Peri Peri Fries ₹250

Crispy fries tossed with smoky and spicy peri peri seasoning.

Cheese Fries ₹300

Golden fries topped with creamy melted cheese.

Potato Wedges ₹250

Crispy seasoned potato wedges served with signature dip.

Sautéed Mushrooms ₹220

Fresh mushrooms sautéed with butter, garlic and herbs.

Sautéed Vegetables ₹220

Seasonal vegetables sautéed with garlic, butter and fresh herbs.

Classic Garlic Bread ₹300

Toasted bread spread with aromatic garlic butter and fresh herbs.

Cheesy Garlic Bread ₹350

Toasted garlic bread topped with melted cheese and fresh herbs.

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INDIAN BREADS

Tandoori Roti ₹50

Whole wheat flatbread baked in the tandoor for a rustic smoky finish.

Butter Roti ₹70

Soft tandoori roti brushed with melted butter.

Butter Naan ₹100

Soft and fluffy tandoori naan finished with butter.

Garlic Naan ₹100

Tandoor-baked naan topped with garlic and fresh coriander, finished with butter.

Cheese Garlic Naan ₹200

Soft garlic naan stuffed with melted cheese, butter and fresh coriander.

KULCHA

Paneer Tikka Kulcha ₹300

Tandoor-baked kulcha stuffed with spiced paneer tikka, butter and fresh herbs.

Butter Chicken Kulcha ₹350

Fluffy kulcha filled with creamy butter chicken and aromatic Indian spices.

SIGNATURE DESSERTS

Classic Chocolate Lava Cake ₹300

Warm chocolate cake with a molten centre, vanilla ice cream and chocolate sauce.

Classic Tiramisu ₹400

Coffee-soaked sponge layered with silky mascarpone cream and premium cocoa.

Gulab Jamun Cheesecake ₹350

Creamy cheesecake paired with gulab jamun, biscuit crumble and fragrant cardamom syrup.



ICE CREAM

Classic Vanilla Sundae ₹250

Vanilla ice cream topped with chocolate sauce, roasted nuts and wafer.

Belgian Chocolate Fudge ₹250

Rich chocolate ice cream with warm fudge sauce, chocolate shavings and brownie crumble.

Salted Caramel Crunch ₹200

Salted caramel ice cream finished with caramel drizzle, roasted almonds and crispy praline.

Vanilla Ice Cream ₹200

Classic creamy vanilla ice cream, smooth and delicately flavoured.



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