



EKAA AGRA

DINING EXPERIENCES



# THE ORIGIN OF EKAA

“Ekam Sat, Viprah Bahudha Vadanti”  
– Rig Veda

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“There is only one truth,  
only men describe it in different ways”

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According to ancient Indian scripture, human beings  
are the same. Religion, colour, caste, nationalities  
are man made identities.

Inspired by this transcendental philosophy, Ekaa has roots  
in ancient Indian values, but it represents a modern India.

We believe that all our guests are a part of one family.

At Ekaa, experience the warmth of traditional Indian  
hospitality in the familiarity of all modern comforts.

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# WHAT WE SERVE & WHY?

Travel is incomplete without good food.

And we understand your need to taste something new,  
something local, something unique.



We do not serve typical Indian restaurant fare.

Our menu has its roots in the kitchens of Agra,  
with recipes passed from one generation to the next.

We use only locally sourced, fresh ingredients to  
give you the best taste of our traditional cuisine.

Need not worry about the spices.  
Our cuisine is flavoursome & well balanced for all palates.



Namaste & welcome to Ekaa.

## ♦♦♦ PATTAL KI DAAWAT ♦♦♦

A Unique Traditional Dining Experience.

Pattal ki Daawat or leaf plate feast is a 5 course, homecooked style, vegetarian meal, served in handmade leaf plates & clay pottery bowls.

A long lost tradition of Agra, only found at Ekaa.



PATTAL OR LEAF PLATE



LOCAL DESSERTS



LASSI IN KULLAD - POTTERY GLASS



HOMEMADE PICKLES

♦♦♦ PATTAL KI DAAWAT ♦♦♦

STARTERS

One Chaat | One Kebab

MAINS | PATTAL

One Gravy | One Lentil/Dal | One Seasonal Vegetable

Multigrain Roti or Poori

Flavoured Rice

Yogurt Raita

Assorted Homade Pickles | Papad | Salad

DESSERT

Chef's special dessert of the day

DRINKS (Choose any 1)

Lassi - Sweet or Salty | Masala Chai | Mint Tea

PALATE CLEANSERS | MUKHVAAS

Assortment of Indian Mouth freshners & Digestives.

♦♦♦ Rs 1,490/- ♦♦♦

Vegan Options Available | Unlimited refills | 18% GST | 5% Service Charge



CHAAT STARTER



DALMOTH PANEER KEBAB



PATTAL OR LEAF PLATE



HOMEMADE PICKLES -  
STAR OF THE MENU



PALATE CLEANSER OR MUKHWAS



MITHAI OR INDIAN DESSERTS

# ◆◆◆ EKAAS TASTING MENU ◆◆◆

Ekaa's tasting menu is our interpretation of the mythological cuisine of the birth place of Lord Krishna, colloquially known as the region of Braj.

This menu blends generations old recipes with new techniques to serve you a modern menu representing Braj cuisine of Agra.

Not Mughlai cuisine,  
this is no regular butter chicken & garlic naan.

This is a tribute to the age old traditions of the Braj region, the Ekaa way.

◆◆◆ Rs 2,990/- ◆◆◆

Gluten free options available

Contains nuts | 18% GST | 5% Service Charge





## TASTING MENU EKAM



### MINI ALOO BEDMI

Fondant Potatoes, Masala Aloo,  
Yogurt Mouse, Puri



### AGRA KI SHAAN

Textures of Potato & Milk



### MANGODE COCONUT SOUP

Mungbean Dumplings & Coconut



### KADHI KASHIFAL

Chared yellow pumpkin, Sweet  
& sour yogurt Kadhi, Rice



### MEETHA PAAN

Paan-Mukhwas Cake, Supari Custard

## TASTING MENU DWE'



### EKAA SEASONAL SALAD

Seasonal Fruits, Greens, Puffed Lotus seed, Pomegranate & Mustard dressing



### EKAA KA PEETHA

Sweet Potato Kebab & Pickled Ash gourd



### LAUKI BOATS

Roasted Bottle Gourd, Winter Veg, Paneer & Millet Roti



### BAJRA & LEBANEH

Bajra Khichdi, Masala yogurt Lebaneh Corriander Oil



### OLD AGRA

Rabdi Ice Cream, Sohan Papdi, Rose Coulis, Cashews



OUR DINING ROOM