

# PATTAL

By

EKAA

# THE ORIGIN OF EKAA

“Ekam Sat, Viprah Bahudha Vadanti”

- Rig Veda



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



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 its roots in ancient Indian values, but it represents a modern India.

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

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



# 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.

We also have many Vegan + Gluten free  
options.



Namaste & Welcome to Ekaa

Vegan: V | Gluten free: GF | Chef's special: 

01 Aloo Bedmi



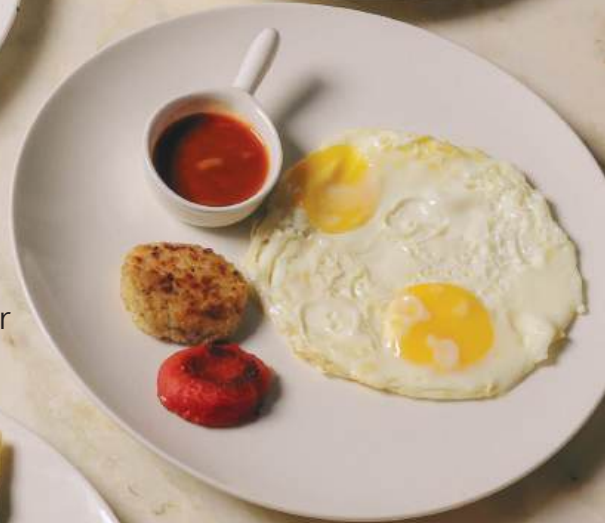
02 Paranthas



03 Besan Cheela



04 Eggs to order



## ◆◆◆ BREAKFAST ◆◆◆

### 1. Aloo Bedmi (Populer Local Dish) V

Fried flat bread made with wheat, lentils & spices, served with a savoury potato & foxnut curry & fresh yogurt.

### 2. Paranthas (Stuffed Indian Flat Bread)

Potato | Potato & Onion | Cauliflower | Egg | Lentil  
2 paranthas of your choice with fresh yogurt, pickles & butter.

### 3. Besan Cheela (Indian Crepe) V/GF

Plain | Veg | Paneer  
2 savoury gram flour crepes served with tamarind & mint chutneys & pickles.

### 4. Eggs to order (choose any 1)

2 Egg Omelette | Scrambled | Fried | French toast  
with a side of baked beans, hash brown and grilled tomato.

### 5. Pancakes V/GF

2 Homemade style pancakes served with Honey & Chocolate syrup.  
Banana pancakes also available.

Includes fresh fruit, homemade bakes, cereal, toast, butter  
homemade jams, chai or instant coffee & fresh/canned juice.

Italian coffees NOT included.

◆◆◆ ₹ 890/person ◆◆◆

Vegan | Gluten free options available

Service Charge 10% Extra

# ◆◆ PATTAL KI DAAWAT ◆◆

A Unique Traditional Dining Experience

Pattal ki Daawat or leaf plate feast is a 3 course, homecooked style, vegetarian meal, served in handmade leaf plate & clay pottery bowls.

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



Thali or Leaf Plate



Ekaa special dessert



Lassi in Kullad - Potery glass



Homemade pickles - Star of the menu

# ◆◆◆ PATTAL KI DAAWAT ◆◆◆

## 1. Starters

One Chaat | One Kebab

## 2. Mains | Thaali

One Gravy | One Lentil/Dal | One Seasonal Veg  
Multigrain Roti or Poori  
Flavoured Rice  
Yoghurt Raita  
Assorted homemade Pickles | Papad | Salad

## 3. Dessert

Chef's special dessert of the day

## 4. Drinks (choose any 1)

Lassi - Sweet /Masala | Masala Chai | Mint Tea

## 5. Palate Cleansers | Mukhvaas

Assortment of Indian Mouth freshners & Digestives.  
The perfect way to end a grand meal

◆◆◆

₹ 1490/-

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Vegetarian | Unlimited refills | No sharing

Vegan | Gluten free options available

Service Charge 10% Extra





# ◆◆◆ EKA'S 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 recepies 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.

◆◆◆ ₹ 2190/- menu ◆◆◆

Gluten free options available

Contains nuts | Vegetarian | 10% Service Charge Extra

## 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

01 Agra ke  
Gol Gappe



02 Delhi ki  
Dahi Papdi



03 Indore  
ki Bhel



04 Bombay  
Sandwich



05 Street Food  
Platter



## CHAAT



Best of Indian Street Food classics with authentic but mild flavours.

### 1. Agra ke Gol Gappe v

Puffed semolina balls served with flavoured water & potato-chickpea mash. Put it all together yourself to make the most famous Indian Street food.

₹290/-

### 2. Delhi ki Dahi Papdi 🍳

Gram flour waffers served with fresh yogurt, mint & tamarind chutney, tomatoes, potatoes, pomegranate and fresh coriander.

₹340/-

### 3. Indore ki Bhel v/GF

Puffed white rice with potatoes, tomatoes, onions & coriander tossed incrispy gram waffers, coriander & tamarind chutney and ground spices.

₹340/-

### 4. Bombay Sandwich

Sliced potatoes, cucumber & tomatoes sandwiched between buttered bread, spread with coriander chutney and grilled. A Mumbai street food favourite.


₹340/-

### 5. Street Food Platter


Platter of all the Street food selections from our Menu.

₹440/-


Service Charge 10% Extra




01 Broccoli & Paneer Kebab



03 Soy Lollipop



04 Vegetable Kebab



05 Starter Platter



02 Dalmoth & Paneer Fingers

## ◆◆◆ STARTERS ◆◆◆

### 1. Broccoli & Paneer Kebab GF

Broccoli and Cottage cheese mince kebabs, pan toasted to crispy perfection. Served with a Mint chutney and masala mayo dip.

₹440/-

### 2. Dalmoth & Paneer Fingers 🍳 GF

Cottage cheese fingers coated with Agra's famous savoury sack Dalmoth & fried to crispy perfection. Served with masala & mint mayo dip.

₹390/-

### 3. Soy Lollipop 🍳

A unique preparation of minced Soya batter seasoned with cumin & coriander. Served with a masala & mint mayo dip.

₹340/-

### 4. Vegetable Kebab

Pan toasted mixed vegetable mince, seasoned with cumin & coriander. Served with masala & mint mayo dip.

₹340/-

### 5. Starter Platter

Platter of 4 of our house special kebabs. Served with mint chutney, masala & mint mayo dip.

₹540/-

Service Charge 10% Extra



01 Paneer Pakora Plater

02 Veg Pakora Plater



04 Masala Peanuts



03 Masala Papad



## ♦ ♦ ♦ STARTERS ♦ ♦ ♦

### 1. Paneer Pakora Plater GF

Soft cottage cheese fingers dipped in gram flour & spiced batter, deep fried to golden perfection. Served with Mint & Tamarind Chutneys.

₹340/-

### 2. Veg Pakora Plater GF

Assortment of fresh vegetables dipped in gram flour & spiced batter deep fried to golden perfection. Served with a Mint & Tamarind Chutneys.

₹290/-

### 3. Masala Cheese Papad | Masala Papad V/GF

2 Flame roasted lentil papadums topped with Cheese, fresh onion, tomato, & cucumber, flavoured with Chaat masala, coriander & lemon.

₹240/- | ₹200/-

### 4. Masala Peanuts V/GF

Flash fried peanuts tossed with a fresh onion, tomato, cucumber salad, flavoured with chaat masala, lemon juice & fresh criander.

₹290/-

Service Charge 10% Extra

01 Gravy/Paneer



02 Dal/Lentil



09 Plain Rice



03 Seasonal Vegetable



08 Rice Pulao



06 Multigrain Roti



04 Paranthas



# MAINS



## INDIAN

1. Gravy/Paneer of the day

₹490/-

2. Dal/Lentil of the day

₹390/-

3. Seasonal Vegetable of the day

₹390/-

5. Tawa Parantha

Flacky flat bread

₹150/-

6. Multigrain Roti

with ghee

₹100/-

7. Plain Roti

with ghee

₹ 70/-

8. Rice Pulao

₹390/-

9. Plain Rice

₹340/-

Vegan | Gluten free options available

Service Charge 10% Extra

03 Veggie Burger  
with Cheese



02 Paneer Steak  
Burger



01 Broccoli &  
Paneer Burger



04 Pesto, Olives,  
Grilled Veg &  
Cheese Sandwich



05 Coleslaw, Jalapenos,  
Grilled Veg &  
Cheese Sandwich



## ◆◆ BURGERS, SANDWICHES & FRIES ◆◆

1. Broccoli & Paneer Burger

₹490/-

2. Paneer Steak Burger

₹490/-

3. Veggie Burger with Cheese

₹440/-

4. Pesto, Olives, Grilled Veg & Cheese Sandwich

₹490/-

5. Coleslaw, Jalapenos, Grilled Veg & Cheese Sandwich

₹440/-

NOTE: All served with a side of fries, coleslaw & homemade dips.

## ◆◆ FRENCH FRIES ◆◆

Peri Peri

₹290/-

Italian

₹290/-

Plain

₹250/-

NOTE: Served with homemade dips.

Service Charge 10% Extra

01 Penne Basil Pesto



02 Spaghetti Pomodoro



03 Penne Béchamel

04 Mixed Sauce Pasta



# ◆◆◆ PASTAS ◆◆◆

## 1. Penne Basil Pesto

Basil from our garden blended with extra virgin olive oil, walnuts & Himalayan parmigiano cheese. Flavoured with garlic & cracked pepper & salt.

₹490/-

## 2. Spaghetti Pomodoro

Fresh Pomodoro/Tomato sauce made with San Marzano tomatoes cooked in extra virgin olive oil, garlic, onions & herbs.

₹490/-

## 3. Penne Béchamel

White sauce made with milk, cream, cheese, butter & flour, flavoured with garlic and Italian herbs.

₹490/-

## 4. Mixed Sauce Pasta

A delicious mix of the Pomodoro and Béchamel sauce tossed in the pasta of your choice.

₹490/-

## Extra Vegetables

₹150/-

NOTE: Served with 2pcs garlic bread. Feel free to ask for more.

Vegan | Gluten free options available

Service Charge 10% Extra

◆◆◆ DESSERTS ◆◆◆

Meetha Paan

Paan-Mukhwas cake, Supari Custard

₹390/-



Old Agra

Rabdi ice-cream, Sohan Papdi,  
Rose Coulis, Cashews

₹390/-



Tiramisu

The classic Italian dessert made  
with Indian single estate coffee & rum.

₹390/-



Service Charge 10% Extra



◆◆◆ DESSERTS ◆◆◆

Choco Walnut Brownie with  
Vanila Ice cream Chocolate  
sauce & Nuts

₹350/-



Banana Walnut Cake with Vanila  
Ice cream & Caramel sauce

₹350/-



Ice cream (Store bought)

Rose | Dark Chocolate | Vanilla

₹290/-



Service Charge 10% Extra



02 Sweet

04 Snacks

03 Savoury

01 Teas

# ◆◆◆ Ekaa CHAI NASHTA ◆◆◆

Ekaa's version of a classic English tradition.

Ekaa's Afternoon tea is a marriage of the classic English tradition of afternoon tea and snacks & the popular Indian habit of mid day Chai Nashta, loosely translating to tea and snacks.

Enjoy some of the best loose leaf, single estate teas from tea gardens of Assam & Dajeeling paired with delicious snacks served in our beautiful courtyard.

The teas are paired with finger foods from the classic afternoon tea menu like finger sandwiches and tea cakes & local snacks samosa, kachori etc famous in India with afternoon tea or chai.

Indian Chai Nashta meets English Afternoon Tea...!

## 1. Teas

2 Loose Leaf teas &  
Masala Chai- unlimited

## 3. Savoury

Finger sandwiches  
Cocktail Samosa & Kachori  
Mixed Pakoras  
Veg Croquets

## 2. Sweet

Tea cakes  
Cookies  
Mixed Peetha

## 4. Snacks



₹ 690/-



Service Charge 10% Extra

# ◆◆◆ INDIAN SPECIALITY ◆◆◆ COFFEES

Curated selection of single estate, hand roasted,  
speciality Indian coffees.

Single estate/origin means coffee beans that have been harvested on a particular plantation or estate and are not mixed or blended with chikory or any other beans.

Coffee beans harvested and processed as 'single origin' carry the unique flavours and characteristics of that specific area where the coffee was grown.

Inline with our philosophy of 'beautiful Indian experiences' we have curated a delicious and flavoursome selection of coffees from the coffee growing regions of South India to present to you a uniquely Indian experience.



# ◆◆◆ INDIAN SPECIALITY ◆◆◆ COFFEES

## Mysore Nuggets

Fabled to have been grown exclusively for the Maharaja of Mysore, this large nugget sized coffee bean has a bold and full bodied flavour.

Tasting Notes: Spices, Bell peppers, Medium acidity, Full body  
Medium roast | Washed Arabica | Chikmagalur

French Press ₹290/-

## Monsooned Malabar

Peculiar to India, this coffee bean is seasoned in the salty coastal winds of the Indian ocean during the monsoon season, which gives it a unique flavour. Best had as a black coffee.

Tasting Notes: Petrichor, Buttery mouthfeel, Medium acidity.  
Medium light roast Unashed Arabica | Chikmagalur

French Press ₹290/-

## Arabica Robust

A 70:30 blend of Arabica and Robusta beans from 2 of the oldest estates in Chikmagalur, which lend this coffee a robust body and sweetness.

Tasting Notes: Dates, Roasted Peanuts, Medium acidity, Medium body  
Medium roast | Chikmagalur

French Press ₹290/-

Service Charge 10% Extra



01 Milk Shakes

05 Lassi

06 Indian Tonic Water

02 Coffees

04 Iced Teas

07 Lemonade

03 Ginger Ale

## ◆◆◆ HOT BEVERAGES ◆◆◆

### ◆ Italian Coffees ◆

Cappuccino	₹290/-	Affogato	₹340/-
Latte	₹290/-	Mocha	₹290/-
Americano	₹240/-	Espresso	₹190/-

Made with Arabica Robusta beans.

### ◆ Teas ◆

Assam	₹150/-	Masala Chai	₹150/-
Darjeeling	₹150/-	Tulsi Green	₹150/-
Vintage Earl Grey	₹150/-	Black Tea	₹120/-
English Breakfast	₹150/-	Fresh Mint	₹120/-
Chamomile	₹150/-	Fresh Tulsi	₹120/-

### ◆ Hot Chocolate ◆

Bean-to-bar Indian Artisanal Dark Chocolate

₹340/-

Service Charge 10% Extra

## ◆◆◆ COLD BEVERAGES ◆◆◆

1. Milk Shakes  
Chocolate | Banana  
Rohafzha

₹290/-

2. Coffee  
Cold Coffee | Iced Americano

₹290/-

3. Ales (Non-Alcoholic)  
Grapefruit | Ginger

₹290/-

4. Lemon Iced Tea  
Fresh House Brewed

₹290/-

5. Lassi  
Sweet | Salted | Plain  
Banana | Mango (seasonal)

₹250/-

6. Indian  
Tonic water | Soda | Sparkling

₹190/-

7. Lemon Soda  
Masala | Plain | Water

₹250/-

8. Areated  
Coke | Diet | Sprite | Fanta

₹200/-

Service Charge 10% Extra



GST 5%  
Service Charge 10% Extra  
applicable