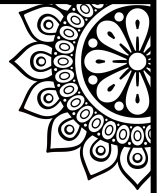
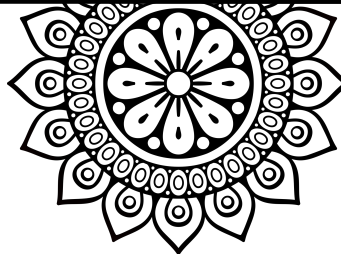


# The Sitting Elephant

AWARD WINNING RESTAURANT



RISHIKESH | MUSSOORIE



Welcome to the Sitting Elephant restaurant, where we pay homage to the majestic creatures that roam our surroundings - our beloved elephants.

The entire décor of the restaurant, from the furnishings to the artwork, has been thoughtfully designed to reflect the unique attributes and traits of elephants.

As you look out from our rooftop restaurant, across the river Ganga and towards the mountains, you'll witness an illusion that depicts an elephant sitting peacefully amidst nature.

The forested area visible across the river is Rajaji National Park, a renowned wildlife reserve home to various animals, including elephants.

During the summer season, one can often spot actual elephants taking a dip in the River Ganga across from our restaurant.

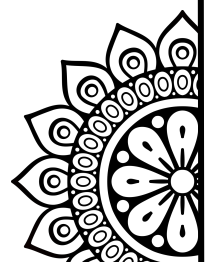
Dine with us and experience the flavours and culture of Rishikesh while paying homage to the wisdom and altruism of this magnificent creature.

As a tribute, we have included a list of interesting facts about elephants at the end of our menu.

Bon appétit - elephant style!



- Government taxes: 18 % GST applicable
- We levy 10% surcharge on 'In Room Dining'
- Please allow 30-35 minutes for preparation





## CHOICE OF SOUPS

**TOMATO DHANIYA SHORBA** ₹ 255

*A traditional recipe of Indian royalty served hot with dash of fresh tomato*

**PALAK PUDINA SHORBA** ₹ 255

*Indian soup with flavours of spinach and mint*

**CREAM OF TOMATO** ₹ 255

*Tasty creamy soup. made with juicy tomatoes and other spices*

**CREAM OF MUSHROOM** ₹ 295

*Creamy soup. made with cream and bits of mushroom*

**LEMON CORIANDER** ₹ 255

*A flavoured soup made with lemon grass, coriander and piquant chillies*

**HOT & SOUR** ★ ₹ 255

*Tangy favorite from China*

**SWEET CORN SOUP** ₹ 255

*Soup with cream styled corn and vegetables*

**MANCHOW SOUP** ★ ₹ 275

*Spicy and tangy soup served with fried noodles*

**NOODLE SOUP** ₹ 295

*Lip-smacking soup with medley of tender noodles in savoury vegetable broth*

**BROCCOLI SOUP** ₹ 295

*Creamy broccoli soup made with fresh broccoli and vegetable broth*



## SALADS & SIDES

### CAESAR SALAD ₹ 325

*Classic salad with a vegan twist along with vegetarian brochette, ripened tomatoes, olives and pine seeds*

### GOURMET GREEN SALAD ₹ 245

*Green salad served with lemon vinaigrette*

### TOSSED SALAD ₹ 325

*Mixed field greens in honey, cumin and mustard seed dressing*

### SPICY FRUIT SALAD ★ ₹ 355

*Fresh cut fruits tossed in chaat masala*

### RUSSIAN SALAD ₹ 325

*Wholesome salad made with peas, carrots, potatoes, capsicum, french beans and eggless mayonnaise*

### CHOICE OF RAITA ₹ 255

*Indian condiment made with yogurt used as dip in following flavours  
Mix / Boondi / Pineapple / Zeera / Potato*

### DAHI VADA ₹ 275

*An Indian savoury prepared with snack made from lentil, gram flour in thick yogurt*

### DAHI KE SHOLEY ★ ₹ 435

*Rolled bread and hung curd stuffed with morsels of home made cottage cheese and hand picked potatoes deep fried till crisp*

### PAKORA MIX ₹ 355

*Indian deep fried spiced fritters served with home made mint sauce*

### SAUTÉED MUSHROOMS ★ ₹ 365

*Button mushrooms caramelized in butter and oil and sautéed with garlic and herbs.*



Government taxes as applicable · We do not levy any service charge





## TANDOORI KHAZANA

**PANEER MULTANI ★ ₹ 475**

*Thin slices of paneer stuffed with cheese and mint coated with aromatic homemade paste, cooked in clay oven*

**BIRBALI ACHARI PANEER TIKKA ₹ 445**

*Chunks of cottage cheese marinated with flavour of pickle masala grilled in tandoor*

**PANEER TIKKA SHASLIK ₹ 445**

*Chunks of cottage cheese infused with ajwain and zeera cooked in tandoor*

**TANDOORI SOYA CHAAP ₹ 425**

*Soybeans marinated in aromatic handmade spices and yogurt, cooked to perfection in a traditional clay oven*

**MUSHROOM E TANDOOR ₹ 445**

*Marinated mushrooms along with assorted vegetables grilled in Indian clay oven with blend of herbs and spices*

**RESHMI BROCCOLI ₹ 445**

*Broccoli in cream and yogurt marinade with aromatic spices and grilled to perfection*

**ALOO TILNAZ ₹ 405**

*Barrel potatoes stuffed with cottage cheese and the addition of exotic Indian spices coated with sesame seeds then grilled in tandoor*

**SEEKH KEBAB ₹ 425**

*Minced vegetables marinated with ginger , garlic and green chillies wrap into skewers served with home made mint sauce*

**SHAMI KEBAB ₹ 425**

*Chippy lentils with a blend of ground spices cooked in a mixture of hung curd, chopped onions, green chillies, coriander and ginger*

**ELLBEE SPECIAL PLATTER ★ ₹ 675**

*Combination of Bharwan Aloo , Veg Seekh Kebab, Tandoori Khumb, Panner Tikka*



Government taxes as applicable · We do not levy any service charge





## MAIN COURSE

**PANEER-E-MOKSHA ★** ₹ 575

*Cottage cheese grilled on a charcoal grill and tossed in the special gravy*

**PANEER KADAI KURCHAN** ₹ 545

*Cubes of cottage cheese stuffed with bell pepper and tomatoes with coriander and pounded peppercorn draped in spicy gravy*

**PANEER PASANDA** ₹ 545

*Sweet and spicy filling, stuffed between two pieces of the popular Indian cottage cheese*

**PALAK PANEER** ₹ 545

*Cubes of cottage cheese served in a thick paste made from puréed spinach*

**MUSHROOM LABABDAR** ₹ 525

*Button mushroom cooked in with tomato and onion gravy*

**KADAI MUSHROOM MASALA ★** ₹ 525

*Made with flavours from earthy mushrooms, tart tomatoes, and aromatic spices*

**MATTAR MUSHROOM** ₹ 525

*Made with tender mushrooms and green peas in a fragrant tomato and spice-based curry sauce.*

**MAKHMALI KOFTA WITH GRAVY ★** ₹ 525

*Dumplings of curd cheese served in saffron infused gravy*

**KOFTA SHAAM SAVERA** ₹ 545

*Spinach dumplings stuffed with cottage cheese simmered in a rich tomato based gravy*

**NAVRATAN KORMA** ₹ 515

*Fresh handpicked vegetables cooked in cashew cream and blended to perfection with a hint of rich red masala*



Government taxes as applicable · We do not levy any service charge





## MAIN COURSE

### BHINDI MASALA

₹ 485

*Lady finger cooked along with cumin seeds and simple powdered spices*

### KUR-KURI BHINDI ★

₹ 485

*Crispy lady finger served with lemon & chaat masala*

### DHABA STYLE SOYA CHAAP MASALA

₹ 525

*Grilled soya chaap in bold and spicy tomato-based curry (dhaba style)*

### ADRAKI GOBHI ALOO

₹ 435

*Cauliflower and potato cooked with ginger and some mildly herbs and spices*

### BHARWAN ALOO KASHMIRI

₹ 445

*Stuffed potatoes paired with nuts and stewed in tomato makhni*

### ALOO JEERA

₹ 425

*Boiled potatoes sautéed with cumin seeds, ginger, and a mix of spices*

### AAJ KI SUBZI

₹ 425

*All time Indian seasonal vegetable cooked home made style*

### JALFREZI

₹ 425

*Multitude of vegetables cooked in a spicy and creamy tomato onion sauce*

### DAL MAKHANI ★

₹ 445

*Black lentil simmered overnight , enriched with hand pound garam masala and served with a dollop of home made butter*

### DAL-E-JIVTESH ★

₹ 445

*The "Jivtesh Dal" is a rich variation of the traditional arahar dal fit to be served in a royal feast*



Government taxes as applicable • We do not levy any service charge





## GARHWALI CUISINE

**KAFULI SAAG** ★ ₹ 595

*Spinach and fenugreek leaves are cooked together in an iron pot, after which salt and spices are added to accentuate its flavour*

**ALOO KI THECHWANI** ★ ₹ 575

*Made from pounded potatoes that are squashed (thinchao) into pieces and mixed with spices and chutneys.*

**PHAANU** ₹ 595

*Prepared with lentils like Chainsoo, which are native to Uttarakhand*

**GAHAT KI DAL** ₹ 525

*Pahadi Gahat, a horse gram lentil stew also known as Kulath. A hearty, and healthy dal that has tons of health benefits*

**STUFFED GAHAT PARANTHE** ₹ 275

*Lentil prepared from Gahat tempered with gandharein (Angelica Glabris) and Hing*

**MANDUA KI ROTI** ₹ 155

*Traditional Pahadi roti made from Mandua flour that has rich nutrituous value*

## BIRYANI AND RICE

**PLAIN RICE** ₹ 345

*Plain steamed Basmati rice served fresh*

**PEAS PULAO RICE** ₹ 385

*Steamed rice garnished with cumin and peas prepared in traditional Indian style*

**SUBZ DUM BIRYANI** ★ ₹ 445

*Traditional Indian Basmati rice cooked on Dum delicacy with garden fresh vegetables served with traditional accompaniment*





## INDIAN BREADS

### TANDOORI ROTI ₹ 65

*Most commonly eaten Indian unleavened bread, made in clay oven called tandoor*

### TAWA ROTI ₹ 65

*Traditional north indian flatbread made with wheat flour using tawa on a top gas stove*

### RUMALI ROTI ₹ 65

*Supple thin flat bread with combination of whole and white wheat flour*

### BESANI MISSI ROTI ₹ 115

*Indian bread prepared from dough comprising chickpea flour*

### MILLET ROTI ₹ 115

*Gluten-free flatbread made with pearl millet flour*

### LACCHA PARATHA ₹ 125

*Multi layered Indian flat bread prepared with wheat and plain flour*

### PUDINA PARATHA ₹ 125

*Flaky and layered mint flavored whole wheat flatbread*

### PLAIN NAAN ₹ 115

*Leavened, clay oven-baked flatbread native to India*

### BUTTER / GARLIC NAAN ₹ 135

*Plain Naan with layering of butter or garlic to add flavour to the bread*

### CHEESE NAAN ₹ 175

*Plain naan stuffed with soft-melted cheese - a must try for the cheese lovers*



Government taxes as applicable • We do not levy any service charge





## CHINESE DELICACIES

### CHILLY PANEER ★ ₹ 545

*A delicious mix of Chinese and Indian cuisine with fried cottage cheese*

### MANCHURIAN ₹ 525

*Deep fried veg balls cooked in a gravy made with oriental sauces*

### VEGETABLE SALT AND PEPPER ₹ 525

*The combination of crispy exotic vegetables with flavor of salt and pepper*

### CHILLY MUSHROOM ₹ 545

*A delicious mix of Chinese and Indian cuisine with chilly mushrooms*

### COTTAGE CHEESE IN HOT GARLIC ₹ 545

*Tender cottage cheese slices cooked in hot garlic sauce with exotic stir fried vegetables*

### HONEY CHILLI POTATO ₹ 395

*Popular Indo-Chinese appetizer made by coating crispy fried potato wedges in a sweet and spicy sauce made with honey*

### SPRING ROLL ₹ 295

*Rolled appetizer filled with a shredded mixture of vegetables*

### FRIED RICE ₹ 345

*Plain rice stir fried in frying pan mixed with vegetables*

### HAKKA NOODLES ★ ₹ 415

*Indian-Chinese style noodles made with unleavened refined wheat flour*

### CHILLI GARLIC NOODLES ₹ 415

*This Asian Chinese-style garlic noodles recipe includes noodles cooked with dry red chilies and red chili sauce*



Government taxes as applicable • We do not levy any service charge





## CONTINENTAL

**CHOICE OF PASTA ★ ₹ 525**

*Penne / Fusilli / Spaghetti / Whole Wheat served in choice of sauce*

**SAUTÉED VEGETABLES ₹ 495**

*Exotic veggies tossed with herbs, olive oil and cook until tender*

**GRILLED VEGETABLE BURGER ₹ 395**

*Minced veggies on sesame bun, cheese, fries, slaw and pickled relish*

**PIZZA DEL BOSCO ₹ 495**

*Classic Italian porcini mushroom pizza, capers, tomato and fresh buffalow mozzarella*

**CHEESY CHEESE PIZZA ₹ 495**

*Creamy garlic pizza topped with whole mozzarella cheese*

**VEGGIE DELIGHT PIZZA ₹ 495**

*Classic marinara sauce made of purely country ripened tomatoes, fresh mushroom, fresh red onions, fresh bell-peppers and black olives*

**PANEER TIKKA WRAP ₹ 415**

*Tender morsels of tandoor cooked paneer, red onions and sweet peppers wrapped in roomali roti served with mint chutney*

**THE ELLBEE CLUB SANDWICH ★ ₹ 425**

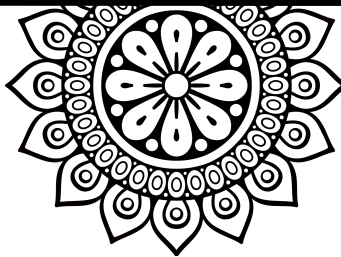
*Triple decker toasted , veggies , greek yogurt , mayo , potatoes, cheese, tomato, lettuce, fries*

**COTTAGE CHEESE SIZZLER ₹ 595**

*Sizzling hot platter of marinated cottage cheese cubes, sautéed vegetables, and a tangy sauce served with rice*

**MUSHROOM SIZZLER ₹ 595**

*A sizzling platter of grilled mushrooms and sautéed vegetables, served with a side of rice and a flavourful sauce*



## DESSERT

**GULAB JAMUN** ₹ 245

*Reduced milk stuffed dumpling served in hot sugar syrup*

**KHEER** ₹ 285

*A traditional Indian dessert made from slow-cooked rice, milk, and sugar, much like a rice pudding*

**SHAHI TUKRA** ★ ₹ 345

*Fried sugar syrup coated bread topped and soaked with fragrant creamy sweet thickened milk and garnished with dry fruits.*

**ICE CREAM FLAVOURS** ₹ 225

*Please ask your server for the selection*

**GAJAR HALWA (SEASONAL)** ₹ 355

*Carrot-based sweet dessert pudding*

**FRESH CUT FRUITS** ₹ 345

*Platter of fresh seasonal cut fruits*

## BEVERAGE (HOT)

**CAPPUCCINO** ₹ 185

*Classic fluffed milk coffee with chocolate dusting*

**CAFÉ LATTE** ₹ 195

*True milk coffee*

**MASALA CHAI** ₹ 185

*Traditional Indian tea prepared with selected spices and milk*

**EARL GREEN TEA** ₹ 185

*True milk coffee*

**GINGER LEMON BLACK TEA** ₹ 185

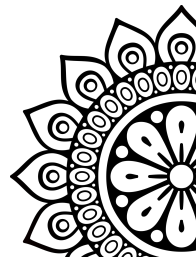
*Combination of ginger spiced lemon with Assam black tea leaves*

**HOT CHOCOLATE** ₹ 195

*Delicious dark cocoa with chocolate sauce, milk and cream*




Government taxes as applicable · We do not levy any service charge





## BEVERAGE (COLD)

<b>MINERAL WATER</b>	₹ 75
<i>Purified bottled water</i>	
<b>FRESH FRUIT JUICE ★</b>	₹ 195
<i>Chilled fresh fruit (seasonal) juice</i>	
<b>FRESH VEGETABLE JUICE ★</b>	₹ 195
<i>Chilled fresh vegetable (seasonal) juice</i>	
<b>LASSI (SWEET/SALTED)</b>	₹ 165
<i>Yogurt-based drink popular in Northern India</i>	
<b>FRESH LIME SODA (SWEET/SALTED)</b>	₹ 145
<i>Freshly squeezed lime juice mixed with soda and sweetener</i>	
<b>AERATED DRINKS</b>	₹ 135
<i>Coke / Diet Coke / Fanta / Limca / Sprite</i>	
<b>COLD COFFEE</b>	₹ 195
<i>Refreshing coffee beverage made with cold milk, coffee and ice cream</i>	
<b>MANGO SMOOTHIE</b>	₹ 195
<i>Fruity mango flavour blended with ice-cream</i>	
<b>BLACKCURRANT SMOOTHIE</b>	₹ 195
<i>Blackcurrant flavour blended with ice-cream</i>	
<b>SHAKE OF THE DAY</b>	₹ 195
<i>Seasonal fruit flavoured milk shake</i>	



Government taxes as applicable • We do not levy any service charge





## Some Interesting Facts about Elephants

- Elephants are the largest land animals in the world, with males weighing up to 6,000 kg and females up to 3,000 kg.
- Elephants are highly intelligent and have a remarkable memory. They are known to be able to recognise themselves in mirrors and are capable of solving complex problems.
- Elephants are social animals and live in groups led by a matriarch. These groups can be as large as 100 individuals.
- Elephants are herbivores and can consume up to 300 kg of vegetation in a single day.
- Elephants have a unique communication system, using a variety of sounds and physical gestures to convey different messages to each other.
- Elephants have thick, wrinkled skin that helps them regulate their body temperature and protects them from the sun.
- Elephants are an important keystone species, playing a critical role in maintaining the ecological balance of their habitat.



RISHIKESH | MUSSOORIE

