



# The Sitting Elephant

WHERE TRADITION MEETS TASTE



**Welcome to The Sitting Elephant**, where every detail is a tribute to the majestic creatures that inspire our spirit and grace our surroundings.

Our décor reflects the grace, strength, and wisdom of these magnificent beings. As you dine in our rooftop restaurant, enjoy breathtaking views of the River Ganga and the majestic Manikut Parvat, a mountain famous for its depiction as a sitting elephant.

Across the river lies Rajaji National Park, home to diverse wildlife, including revered elephants. During summer, you may be fortunate enough to witness these gentle giants taking a refreshing dip in the Ganga.

Join us at The Sitting Elephant to savour the authentic flavours and vibrant culture of Rishikesh, all while honouring the wisdom and beauty of the elephant.

**Bon appétit**—in the spirit of the elephant!

**Important Information:**

**Inclusive of Taxes:** All listed prices include an **18% GST**, ensuring transparency and no surprises on your final bill.

**Preparation Time:** To maintain the highest quality and freshness, please allow 30-40 minutes for the preparation of your meal. We appreciate your patience and assure you it will be worth the wait.





## SOUPS

★ **SWEET CORN SOUP**

₹ 350

*Sweet corn soup with finely chopped vegetables — mild, comforting, and loved by all.*

★ **CREAM OF TOMATO**

₹ 350

*Rich, velvety tomato soup with a hint of spice, finished with cream and butter.*

★ **MANCHOW SOUP**

₹ 380

*Our boldest Indo-Chinese soup — packed with vegetables, garlic, and soy. Topped with crispy fried noodles.*

**HOT & SOUR SOUP**

₹ 350

*Spicy and tangy with crunchy vegetables in an oriental-style base. Perfect to awaken the palate.*

**CREAM OF MUSHROOM**

₹ 380

*A rich, velvety soup made with slow-cooked mushrooms and cream. Deeply satisfying.*

**TOMATO DHANIYA SHORBA**

₹ 340

*A light, spiced Indian-style broth with fresh tomato, coriander, and roasted cumin.*

**LEMON CORIANDER SOUP**

₹ 340

*Zesty, clear soup with lemon, coriander, and ginger — light and refreshing.*

**VEGETABLE CLEAR SOUP**

₹ 340

*A clean, delicate broth with seasonal vegetables and fresh herbs — light and nourishing.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.





## TANDOORI KHAZANA

★ **ELLBEE SPECIAL PLATTER**

₹ 780

*A feast of vegetarian delights — Bharwan Aloo, Veg Seekh Kebab, Tandoori Khumb, and Paneer Tikka. Perfect for sharing.*

★ **PANEER MULTANI**

₹ 620

*Succulent roasted paneer slices with creamy cheese and fresh mint, grilled in the tandoor for a rich, smoky finish.*

**BIRBALI ACHARI PANEER TIKKA**

₹ 600

*Pickle-spiced paneer, charred in the tandoor with bold smoky flavours and a tangy finish. A house speciality.*

**PANEER TIKKA SHASLIK**

₹ 600

*Grilled paneer with veggies, seasoned with ajwain and cumin. for a classic North Indian touch.*

**TANDOORI SOYA CHAAP**

₹ 560

*Spiced soya chaap grilled in the tandoor for a smoky, hearty flavour.*

**MUSHROOM E TANDOOR**

₹ 600

*Char-grilled mushrooms with peppers, marinated in aromatic herbs. Earthy, juicy, and full of flavour.*

**SEEKH KEBAB**

₹ 520

*Delicately spiced vegetable seekh kebabs, grilled to perfection and served with mint chutney.*

**HARA BHARA KEBAB**

₹ 520

*Spinach and green peas blended with aromatic spices, grilled until crisp outside and soft within.*

**ALOO TILNAZ**

₹ 520

*Golden barrel potatoes stuffed with herbed paneer and toasted sesame, grilled in the tandoor until crisp and golden.*



**ALL PRICES ARE INCLUSIVE OF 18% GST.  
NO ADDITIONAL SERVICE CHARGE.**



## MAIN COURSE

★ **PANEER-E-MOKSHA**

₹ 720

*Grilled cottage cheese infused with smoky tandoori spices, served in a rich, slow-cooked tomato gravy.*

★ **PANEER KADAI KHURCHAN**

₹ 720

*Sliced paneer tossed with peppers and onions in a rich, tandoori masala, served sizzling in a traditional kadhai.*

★ **MAKHMALI KOFTA WITH GRAVY**

₹ 720

*Soft cottage cheese dumplings in a rich, creamy cashew-based gravy.*

**PANEER PASANDA**

₹ 720

*Stuffed paneer with a sweet and spicy filling, simmered in a rich, aromatic gravy — a timeless North Indian favourite*

**PALAK PANEER**

₹ 720

*Tender paneer cubes in creamy spinach purée, flavoured with garlic, ginger, and whole spices.*

**KOFTA SHAAM SAVERA**

₹ 700

*Golden stuffed koftas, served in a duo of rich tomato and spinach gravies — vibrant, creamy, and artfully presented.*

**KADHAI MUSHROOM MASALA**

₹ 700

*Mushrooms tossed in onions, tomatoes, and spices — classic and full of flavour.*

**MATTAR MUSHROOM**

₹ 660

*Green peas and mushrooms simmered in a spice-infused tomato masala — simple, homestyle, and comforting.*

**NAVRATAN KORMA**

₹ 660

*A royal medley of vegetables in rich cashew gravy, mildly sweet.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.



## MAIN COURSE

### DHABA STYLE SOYA CHAAP MASALA

₹ 700

*Grilled soya chaap in a bold, smoky tomato-onion curry — packed with rustic North Indian flavour.*

### TAWA BHURJI PANEER

₹ 700

*Crumpled paneer sautéed on the tawa with onions, tomatoes, and house spices — dry and full of texture.*

### ADRAKI GOBHI ALOO

₹ 620

*Cauliflower and potatoes cooked with ginger, green chillies, and mild spices — a comforting semi-dry sabzi.*

### PINDI CHANNA

₹ 620

*Slow-cooked white chickpeas in roasted masalas— an earthy Punjabi-style favourite.*

### JALFREZI

₹ 620

*Mixed vegetables stir-fried with capsicum, garlic, and onions in a tangy tomato-based masala.*

### ALOO JEERA

₹ 580

*Golden baby potatoes tempered with cumin, ginger, and coriander — light, simple, and satisfying.*

### AAJ KI SUBZI

₹ 580

*A rotating selection of market-fresh vegetables prepared in our chef's daily curry.*

### ★ DAL-E-JIVTESH

₹ 640

*A luxurious twist on traditional arhar dal, crafted to perfection and worthy of a royal feast.*

### ★ DAL MAKHANI

₹ 660

*Slow-cooked black lentils, enriched with garam masala and butter, an all-time favourite.*



ALL PRICES ARE INCLUSIVE OF 18% GST.  
NO ADDITIONAL SERVICE CHARGE.





## GARHWALI CUISINE

### ★ KAFULI SAAG

₹ 720

*Spinach and Pahadi greens slow-simmered in an iron pot with light spices — rich, earthy, and deeply comforting.*

### ★ ALOO KI THECHWANI

₹ 680

*Pounded potatoes cooked with mustard seeds, green chilli, and garlic — rustic, bold, and full of Garhwali flavour.*

### PHAANU

₹ 720

*A wholesome lentil curry from Uttarakhand, made with soaked dals, garlic, and ghee — hearty, protein-rich, and soul-satisfying.*

### GAHAT KI DAL

₹ 640

*A traditional lentil stew made from horse gram (kulthi dal), known for its strength-giving properties and earthy depth.*

### STUFFED GAHAT PARANTHE

₹ 240

*Crispy flatbreads filled with spiced horse gram lentils — served hot with chutney.*

### MANDUA KI ROTI

₹ 220

*Pahadi-style flatbreads made from Mandua (finger millet) flour — gluten-free and iron-rich.*

## RICE

### ★ SUBZ BIRYANI

₹ 560

*Aromatic basmati rice slow-cooked with fresh vegetables and whole spices — served with raita.*

### PLAIN RICE

₹ 380

*Steamed, fluffy basmati rice — a perfect accompaniment to every curry.*



ALL PRICES ARE INCLUSIVE OF 18% GST.  
NO ADDITIONAL SERVICE CHARGE.





## CRISPY BITES

★ **DAHI KE SHOLEY**

₹ 560

*Deep-fried bread stuffed with hung curd and cottage cheese — crisp on the outside, creamy on the inside*

★ **PAKORA PLATTER**

₹ 480

*A seasonal assortment of crispy fritters, served with homemade mint and tamarind chutneys — perfect for sharing.*

**FRENCH FRIES**

₹ 280

*Crispy, golden fries seasoned to perfection—a classic snack that's impossible to resist or the perfect side to any meal.*

**MASALA PAPAD**

₹ 200

*Crunchy papad topped with spiced onions, tomato, coriander, and lemon — your perfect anytime snack.*

## CHAATS & SALADS

**GOURMET GREEN SALAD**

₹ 320

*Fresh-cut cucumber, tomato, onion, and coriander tossed in lemon juice and salt*

**CHANNA CHAAT**

₹ 380

*Spiced chickpeas tossed with fresh onions, tomatoes, and chutneys—zesty, tangy, and truly irresistible.*

**ALOO CHAAT**

₹ 380

*Golden potatoes tossed with mint, tamarind, green chillies, tomatoes, and mild spices — a tangy street-style chaat.*

**CHOICE OF RAITA/CURD**

₹ 320

*Cool yoghurt dip in a variety of flavours: Mix, Boondi, Pineapple, Zeera, or Potato.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.







## INDIAN BREADS

### CHEESE NAAN

₹ 260

*Classic tandoor naan filled with melted cheese — rich, indulgent, and a guest favourite.*

### GARLIC NAAN

₹ 240

*Classic tandoor naan brushed with garlic and butter — flavourful and fragrant.*

### BUTTER NAAN

₹ 220

*Classic tandoor naan glazed with melted butter — smooth and satisfying.*

### PLAIN NAAN

₹ 200

*Soft, leavened bread baked fresh in the tandoor — light and pillowy.*

### LACCHA PARATHA

₹ 200

*Flaky, multi-layered flatbread — perfect for pairing with gravies.*

### PUDINA PARATHA

₹ 200

*Whole wheat paratha with fresh mint — cooling and lightly spiced.*

### BESAN MISSI ROTI

₹ 180

*Gram flour roti with herbs and spices — earthy, hearty, and perfect with dal or curries.*

### TANDOORI ROTI

₹ 120

*Whole wheat roti baked in the tandoor — robust and traditional.*

### TAWA ROTI

₹ 120

*Soft whole wheat roti cooked on a tawa — light, homestyle comfort.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.





## INDO-CHINESE

★ **CHILLI PANEER DELIGHT**

₹ 640

*Crispy cottage cheese tossed in a fiery Indo-Chinese sauce, blending the best of both worlds.*

**SPICY CHILLI MUSHROOM**

₹ 620

*Crispy mushrooms cooked in a tangy and spicy sauce, a perfect blend of flavours and textures.*

**VEG MANCHURIAN DELIGHT**

₹ 600

*Deep-fried vegetable balls in a rich, tangy sauce, a classic that never fails to please.*

**HONEY CHILLI CRISPY POTATOES**

₹ 480

*Crispy potato wedges glazed with a sweet and spicy honey chilli sauce—an all-time favourite.*

**CRISPY VEG SPRING ROLLS**

₹ 460

*Delicately rolled and deep-fried to perfection, these spring rolls are packed with fresh, crunchy vegetables.*

**SAVORY HAKKA NOODLES**

₹ 460

*Stir-fried noodles with a medley of vegetables, a satisfying and comforting dish for all.*

**SPICY CHILLI GARLIC NOODLES**

₹ 480

*Noodles stir-fried with garlic and fiery chillies, delivering a powerful flavour punch.*

**CLASSIC VEG FRIED RICE**

₹ 460

*Wok-tossed Basmati rice mixed with fresh vegetables, the perfect side for any meal.*

★ **VEG SCHEZWAN FRIED RICE**

₹ 480

*Spicy rice stir-fried with fresh vegetables and fiery Schezwan sauce, for a flavour-packed experience.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.



## CONTINENTAL

### ★ THE ELLBEE CLUB SANDWICH

₹ 520

*Triple-decker delight with fresh veggies, Greek yogurt, mayo, potatoes, and cheese, served with crispy fries—a meal in itself.*

### ★ COTTAGE CHEESE SIZZLER

₹ 760

*Sizzling marinated cottage cheese with sautéed vegetables in tangy sauce, served with rice and crispy fries.*

### SAUTÉED VEGETABLES

₹ 520

*A vibrant mix of exotic vegetables sautéed with herbs and olive oil—a light, healthy, and satisfying choice.*

### VEG CUTLETS

₹ 520

*Crisp, golden cutlets made with mashed vegetables and spices — served with mint mayo.*

### VEGGIE DELIGHT PIZZA

₹ 620

*Fresh mushrooms, onions, bell peppers, and olives on a marinara base — garden-fresh in every bite.*

### CHEESY CHEESE PIZZA

₹ 580

*Indulge in this creamy garlic pizza topped generously with rich mozzarella cheese—a paradise for cheese lovers.*

### ★ CLASSIC ALFREDO

₹ 620

*Penne pasta in a smooth, creamy white sauce infused with herbs — indulgent, simple, and satisfying.*

### SPICY ARRABBIATA

₹ 620

*A bold tomato and chilli-garlic sauce tossed with penne and vegetables — zesty, vibrant, and full of heat.*

### PENNE WITH MIXED SAUCE

₹ 640

*Penne tossed in a blend of creamy white and tangy tomato sauces with sautéed vegetables.*



ALL PRICES ARE INCLUSIVE OF 18% GST.  
NO ADDITIONAL SERVICE CHARGE.





## DESSERT

★ **CLASSIC GULAB JAMUN** ₹ 380

*Soft milk dumplings soaked in warm sugar syrup, offering a traditional Indian sweet experience.*

★ **RABRIWALI KULFI** ₹ 380

*Traditional kulfi served with rich, creamy rabri for a timeless Indian dessert experience.*

**SHAHI RASGULLA** ₹ 340

*Soft, spongy rasgulla topped with rich rabri for a truly decadent Indian dessert experience.*

**TRADITIONAL KHEER** ₹ 340

*Creamy rice pudding cooked with milk and sugar—a classic dessert that's simple and satisfying.*

**MATKA PHIRNI** ₹ 360

*Chilled rice pudding flavoured with dry fruits, served in an earthen pot for a traditional touch.*

**MOONG DAL HALWA** ₹ 380

*A slow-cooked delicacy of yellow moong dal sautéed in ghee, blended with sugar, milk, and cardamom*

**CARROT HALWA (SEASONAL)** ₹ 380

*A warm, sweet pudding made from slow-cooked carrots, ghee, and sugar—comfort in every bite.*

**ICE CREAM SCOOPS** ₹ 320

*A selection of rich, creamy ice cream—ask your server for today's flavours.*

**SEASONAL FRESH FRUIT PLATTER** ₹ 360

*Freshly cut seasonal fruits, served chilled.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.



## COLD BEVERAGES

### ★ FRESH FRUIT JUICE

₹ 280

*Chilled, seasonal juice made from fresh-cut fruits—nature's sweetness in every sip.*

### MANGO SMOOTHIE

₹ 280

*A rich and creamy smoothie bursting with fresh mango flavour, a perfect tropical refresher.*

### BLACKCURRANT SMOOTHIE

₹ 280

*A vibrant and fruity blackcurrant smoothie, bold and refreshing.*

### SHAKE OF THE DAY

₹ 280

*A seasonal, fruit-flavoured milkshake—ask our team for today's surprise.*

### COLD COFFEE

₹ 320

*A refreshing blend of cold milk, coffee, and ice cream—perfect for cooling down.*

### LASSI (SWEET)

₹ 280

*A refreshing yogurt drink, enjoy it sweet or salted—a perfect thirst quencher.*

### SALTED BUTTERMILK

₹ 280

*Lightly spiced and churned yogurt drink—hydrating and digestive.*

### FRESH LIME SODA (SWEET/SALTED)

₹ 180

*Freshly squeezed lime juice mixed with soda and your choice of sweet or salted flavour.*

### AERATED DRINKS

₹ 160

*Coke / Diet Coke / Fanta / Limca / Sprite*

### MINERAL WATER

₹ 100



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.





## HOT BEVERAGES

### MASALA CHAI

₹ 220

*Traditional Indian tea brewed with a blend of aromatic spices and milk—a warm, spiced hug in a cup.*

### GINGER LEMON BLACK TEA

₹ 220

*Bold Assam black tea paired with zesty lemon and spicy ginger—a vibrant and invigorating blend.*

### GREEN TEA

₹ 220

*Light and refreshing, this green tea is packed with natural antioxidants—a healthy and soothing brew.*

### MILK COFFEE

₹ 240

*Creamy milk coffee topped with a light dusting of chocolate—classic and comforting.*

### HOT CHOCOLATE

₹ 240

*Velvety smooth and rich hot chocolate topped with a dusting of cocoa powder.*

### HALDI DOODH

₹ 180

*Milk with turmeric and warming spices—traditional, soothing, and caffeine-free.*



ALL PRICES ARE **INCLUSIVE OF 18% GST.**  
NO ADDITIONAL SERVICE CHARGE.







## Some Interesting Facts about Elephants

- **Largest Land Animals** Elephants are the largest land animals in the world, with males weighing up to 6,000 kg and females up to 3,000 kg.
- **Remarkable Intelligence** Known for their intelligence, elephants have a remarkable memory, can recognize themselves in mirrors, and are capable of solving complex problems.
- **Social Structure** Elephants live in social groups led by a matriarch. These groups can be as large as 100 individuals.
- **Herbivorous Diet** As herbivores, elephants can consume up to 300 kg of vegetation in a single day.
- **Unique Communication** Elephants use a variety of sounds and physical gestures to communicate different messages to each other.
- **Adaptable Skin** Their thick, wrinkled skin helps regulate body temperature and protects them from the sun.
- **Keystone Species** Elephants play a critical role in maintaining the ecological balance of their habitat, making them an important keystone species.





## THANK YOU FOR DINING WITH US

It was our true pleasure to serve you at  
The Sitting Elephant.

We hope your meal brought warmth,  
joy, and a true taste of tradition.

We'd love to hear from you  
Scan the QR code below to share your experience.

