



STARTERS

- Punjabi Samosa** ✓ 95
Vegetarian Punjabi samosas, mint & tamarind chutney
- Bhuna Samosa** 160
Minced lamb samosas with mint chutney
- Guleri Khumb** ✓ 197
Stuffed mushrooms with paneer, almond & pistachios
- Tomato Sorba** 110
Delicious tomato cream soup with paneer cheese

FROM THE TANDOOR

- Murgh Seekh Kebab** 175
Spiced minced chicken seekh kebab from the tandoor
- Dum Ke Jhinge** 295
Saffron marinated shrimp stuffed with cheese, baked in the tandoor
- Malai Tikka** 200
Delicious boneless chicken with cheese & cream
- Tandoori Gosht Ki Chap** 🍴 519
Rack of lamb from the tandoor
- Rubaini Jhinge** 295
Shrimps marinated in cinnamon & spices
- Tandoori Murgh Tikka** 🍴 200
Delicious pieces of chicken marinated in spices and yoghurt, from the tandoor
- Vegetarian Platter** ✓ 185
Selection of paneer tikka, vegetable kebabs & tandoori vegetables
- Chicken Banjara** 220
Stuffed with cheese, dry fruits, spinach and mint
- Zir Fish** 210
Fresh white fish with cream and cumin
- Nawabi Fish** 🍴 215
Fresh white fish with cream, cheese and chili
- Lahoori Jhinge Machali (Elefanta's favorite)** 🍴🍴 495
Lobster with yoghurt, chili and kasoori methi
- Amritsart Jhinge Machali** 🍴 540
Lobster with yoghurt, ajwain and ginger

✓ Vegetarian 🍴 Less Spicy 🍴🍴 Spicy

CURRIES

NON-VEGETARIAN

- Murg Tikka Masala** 🍴 215
Roasted chicken in a creamy tomato sauce
- Gosht Korma** 320
Creamy lamb curry with cashews
- Shikandhari Raan** 🍴🍴 385
Delicious spicy roasted lamb leg
- Murgh Nizami** 220
Stuffed chicken breast with almonds & pistachio served in onion & tomato gravy
- Murgh Makhani** 210
Roasted chicken in a cashew, almond & tomato sauce
- Kerla Jhinge** 🍴🍴 260
Spicy shrimp curry with coconut
- Murgh Lababdar Kadai** 🍴🍴 205
Goan spicy chicken & potato curry

VEGETARIAN

- Paneer Makhani** ✓ 195
Paneer cheese in a cashew, almond & tomato sauce
- Dum Aloo Vanarsi** ✓ 145
Steamed potato cooked in tomato & cashew nut gravy
- Paneer Turkish** ✓ 185
Traditional Kashmiri paneer and potato curry
- Dal Makhani (You have to try it)** ✓ 205
Our special 24-hour slow cooked black lentils

BREAD / RICE

- Tandoori Naan** ✓ 45
Traditional bread baked on the hot wall of our tandoor oven, stuffed with cheese, onion or potato
- Onion Kulcha** ✓🍴 45
Stuffed naan with onion, coriander and chili
- Vegetable Briyani** ✓ 120
Mughlai style vegetarian basmati rice
- Chicken Briyani Dum Pukht** 🍴 150
Slow cooked Basmati rice with mixed spices & chicken

Reservations
Accepted

HOTEL ZONE, LA ISLA SHOPPING VILLAGE, BLVD. KUKULCAN KM. 12.5

TEL. 176-8070 OPEN DAILY 6PM - 1AM www.elefanta.com.mx

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

This "OMG" setting is perfectly tropical with lush plants, beautiful woodwork, hut style roofs and colorful lighting - blended to form a charming, mystical atmosphere. Choose lagoon-side tables or creatively designed multilevel seating areas - all cozy, comfortable and romantic. A chance to enjoy exotic dishes prepared in Tandoor ovens by authentic chefs from India. The trendy bar / lounge sections are equally cool & come alive after 10pm with DJ on Friday & Saturday.