

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

CREAM OF TOMATO ★ A rich, creamy tomato soup with a hint of spice.	₹ 320
MANCHOW SOUP ★ A spicy, tangy soup topped with crunchy fried noodles.	₹ 340
TOMATO DHANIYA SHORBA A traditional soup with the fresh flavours of tomato and coriander.	₹ 280
HOT & SOUR SOUP A classic Chinese soup, balancing spice and sourness.	₹ 320
LEMON CORIANDER SOUP A refreshing soup with lemongrass, coriander, and a touch of chilli.	₹ 320
SWEET CORN SOUP A creamy soup with sweetcorn and mixed vegetables.	₹ 320
CREAM OF MUSHROOM A smooth, velvety soup with tender mushrooms.	₹ 340
TALUMIN SOUP A hearty and flavourful Asian noodle soup, brimming with fresh vegetables, tender noodles, and a savory broth.	₹ 340
BROCCOLI SOUP A creamy, wholesome soup made with fresh broccoli.	₹ 340











TANDOORI KHAZANA

PANEER MULTANI 🜟	₹ 580
Succulent paneer slices stuffed with creamy cheese and fresh mint, roasted to perfection in a traditional clay oven.	
ELLBEE SPECIAL PLATTER 🛨	₹ 780
A feast of flavours: Bharwan Aloo, Veg Seekh Kebab, Tandoori Khumb, and Paneer Tikka—perfect for sharing.	
BIRBALI ACHARI PANEER TIKKA	₹ 540
Tangy pickle-marinated paneer, charred in a tandoor, bursting with smoky, spicy flavours in every bite.	
PANEER TIKKA SHASLIK	₹ 560
Tender paneer infused with aromatic ajwain and cumin, grilled to a smoky delight in the tandoor.	
TANDOORI SOYA CHAAP	₹ 520
Juicy soy chaap marinated in spiced yoghurt, cooked to tender perfection in a clay oven.	
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MUSHROOM E TANDOOR	₹ 540
Earthy mushrooms and vibrant veggies, marinated and chargrilled with herbs for a flavourful experience.	₹ 540
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MAIN COURSE

PANEER-E-MOKSHA ★ Grilled cottage cheese, infused with smoky flavours and tossed in a rich, special gravy.	₹ 680
MAKHMALI KOFTA WITH GRAVY ★ Soft curd cheese dumplings served in a luxurious saffron- infused gravy.	₹ 640
PANEER KADAI KURCHAN ★ Stuffed paneer with bell peppers, tomatoes, and peppercorns, in a spicy, flavour-packed gravy.	₹ 660
PANEER PASANDA Sweet and spicy filling, nestled between tender paneer slices, cooked to perfection.	₹ 660
PALAK PANEER Creamy spinach purée enveloping tender cubes of cottage cheese, a comforting classic.	₹ 640
KOFTA SHAAM SAVERA Spinach and cottage cheese dumplings, simmered in a rich, tangy tomato gravy.	₹ 660
KADAI MUSHROOM MASALA Earthy mushrooms, tomatoes, and spices come together in this hearty, aromatic dish.	₹ 640
MATTAR MUSHROOM Tender mushrooms and green peas in a fragrant, spice-infused tomato curry.	₹ 620
NAVRATAN KORMA Handpicked vegetables in creamy cashew gravy with a hint of rich red masala.	₹ 620
JALFREZI Mixed vegetables in a spicy, creamy tomato-onion sauce,	₹ 520



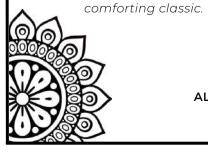






MAIN COURSE

DHABA STYLE SOYA CHAAP MASALA	₹ 640
Grilled soya chaap in a bold and spicy tomato curry, full of rustic flavours.	
BHINDI MASALA	₹ 560
Tender ladyfinger sautéed with cumin seeds and aromatic spices, a simple yet delicious classic.	
KUR-KURI BHINDI	₹ 560
Crispy ladyfinger, tossed with lemon and chaat masala, a crunchy and tangy delight.	
BHARWAN ALOO KASHMIRI	₹ 480
Stuffed potatoes with nuts, simmered in a rich tomato makhani sauce.	
ADRAKI GOBHI ALOO	₹ 520
Cauliflower and potatoes cooked with ginger and mild herbs, a comforting dish.	
ALOO JEERA	₹ 460
Boiled potatoes sautéed with cumin seeds, ginger, and spices, a simple and flavourful dish.	
AAJ KI SUBZI	₹ 520
Seasonal vegetables, cooked home-style with a blend of aromatic spices.	
DAL-E-JIVTESH 🜟	₹ 540
A luxurious twist on traditional arhar dal, crafted to perfection and worthy of a royal feast.	
DAL MAKHANI 🛨	₹ 540
Slow-cooked black lentils, enriched with garam masala and butter, an all-time favourite.	
SUKHI DAL	₹ 540
A dry, flavourful lentil preparation, spiced to perfection, and a	









GARHWALI CUISINE

KAFULI SAAG ★ Spinach and fenugreek leaves, slowly simmered in an iron pot, enhanced with spices for a rich, earthy flavour.	₹ 720
ALOO KI THECHWANI Pounded potatoes mixed with spices and chutneys, creating a hearty and flavourful Garhwali specialty.	₹ 680
PHAANU A lentil delicacy made with Uttarakhand's native Chainsoo, offering a unique taste of the region.	₹ 720
GAHAT KI DAL Hearty and healthy horse gram lentil stew, also known as Kulath, packed with nutritional benefits.	₹ 640
STUFFED GAHAT PARANTHE Crispy parathas stuffed with seasoned horse gram lentils, enhanced with aromatic spices.	₹ 620
MANDUA KI ROTI Nutritious roti made from Mandua flour, rich in flavour and tradition, perfect with any Garhwali dish.	₹ 220

BIRYANI AND RICE

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SUBZ DUM BIRYANI 🛨	₹ 540
Traditional Basmati rice slow-cooked with garden-fresh vegetables, infused with aromatic spices, and served with classic accompaniments.	
PEAS PULAO RICE	₹ 440
Fluffy Basmati rice garnished with sweet peas and cumin, offering a light and flavourful accompaniment to any meal.	
PLAIN RICE	₹ 380
Steamed, fluffy Basmati rice, a simple and essential staple to	









CRISPY & SATISFYING

DAHI KE SHOLEY Deep-fried bread stuffed with hung curd, cottage cheese, and spiced potatoes, crispy outside, creamy inside.	₹ 520
PAKORA MIX Crispy spiced fritters served with tangy homemade mint sauce, a traditional favourite.	₹ 420
MASALA PAPAD Crispy spiced fritters served with tangy mint sauce, perfect for a crunchy snack.	₹ 280
CHANA CHAAT Spiced chickpeas tossed with fresh onions, tomatoes, and chutneys—zesty, tangy, and truly irresistible.	₹ 360
ALOO TIKKI Crispy potato patties served with a tangy tamarind chutney— an all-time favourite street food delight.	₹ 360
CHOICE OF RAITA/CURD Cool yoghurt dip in a variety of flavours: Mix, Boondi, Pineapple, Zeera, or Potato.	₹ 280

SALADS

GOURMET GREEN SALAD	₹ 280
Fresh greens tossed in zesty lemon vinaigrette, light and refreshing.	
TOSSED SALAD	₹ 360
Field greens with a honey, cumin, and mustard seed dressing for a sweet and tangy finish.	
RUSSIAN SALAD	₹ 380
A creamy mix of peas, carrots, potatoes, and capsicum, coated	









INDIAN BREADS

CHEESE NAAN Soft, fluffy naan stuffed with rich, melted cheese—a must-try for cheese lovers.	₹ 220
BUTTER/GARLIC NAAN Classic naan with a buttery or garlicky twist, perfect for soaking up flavours.	₹ 160
LACCHA PARATHA Flaky, multi-layered flatbread, perfect for pairing with rich gravies.	₹ 140
PUDINA PARATHA Mint-infused, flaky whole wheat paratha, offering a refreshing twist.	₹ 140
PLAIN NAAN	₹ 140
Leavened, oven-baked naan, a simple and versatile classic.	
BESANI MISSI ROTI Chickpea flour-based roti, earthy and rich, perfect with spiced curries.	₹ 140
TANDOORI ROTI Classic unleavened bread, baked in a tandoor, ideal for pairing with any curry.	₹ 80
RUMALI ROTI Paper-thin, soft flatbread, perfect for rolling and scooping up dishes.	₹ 80
TAWA ROTI Simple whole wheat flatbread, cooked on a tawa for a light, homely feel.	₹80











CHINESE DELICACIES

CHILLI PANEER DELIGHT 🛨	₹ 640
Crispy cottage cheese tossed in a fiery Indo-Chinese sauce, blending the best of both worlds.	
SPICY CHILLI MUSHROOM	₹ 640
Crispy mushrooms cooked in a tangy and spicy sauce, a perfect blend of flavours and textures.	
HONEY CHILLI CRISPY POTATOES	₹ 480
rispy potato wedges glazed with a sweet and spicy honey chilli sauce—an all-time favourite.	
VEG MANCHURIAN DELIGHT	₹ 620
Deep-fried vegetable balls in a rich, tangy sauce, a classic that never fails to please.	
CRISPY SALT & PEPPER VEGGIES	₹ 620
Fresh, crunchy vegetables seasoned with salt and pepper for a light yet flavourful bite.	
CRISPY VEG SPRING ROLLS	₹ 360
Delicately rolled and deep-fried to perfection, these spring rolls are packed with fresh, crunchy vegetables.	₹ 360
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INTERNATIONAL FAVOURITES

THE ELLBEE CLUB SANDWICH Triple-decker delight with fresh veggies, Greek yogurt, mayo, potatoes, and cheese, served with crispy fries—a meal in itself.	₹ 520
COTTAGE CHEESE SIZZLER Marinated cottage cheese sizzling with sautéed vegetables and tangy sauce, served with rice and a side of crispy fries—a feast for the senses.	₹ 720
MUSHROOM SIZZLER Grilled mushrooms and fresh vegetables sizzling with rich, flavourful sauce, served with rice and crispy fries—pure vegetarian delight.	₹ 720
CREAMY CUCUMBER & TOMATO SANDWICH Refreshing cucumber and juicy tomato layered with creamy spread, served on soft, toasted bread with a side of crispy fries—simple yet delicious.	₹ 380
FRENCH FRIES Crispy, golden fries seasoned to perfection—a classic snack that's impossible to resist or the perfect side to any meal.	₹ 280
PANEER TIKKA WRAP Tandoor-cooked paneer, fresh onions, and bell peppers, wrapped in soft roomali roti and served with mint chutney—a fusion favourite.	₹ 480
SAUTÉED VEGETABLES A vibrant mix of exotic vegetables sautéed with herbs and olive oil—a light, healthy, and satisfying choice.	₹ 520
SAUTÉED MUSHROOMS Button mushrooms with garlic and herbs, sautéed to perfection—rich, buttery, and utterly irresistible.	₹ 520
PANEER CUTLET Crispy paneer cutlet with a golden crust, seasoned perfectly,	₹ 540



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

served with a side of crispy fries—a delicious snack or starter.







PIZZAS

VEGGIE DELIGHT PIZZA ★ ₹ 580

A medley of fresh mushrooms, red onions, bell peppers, and black olives on a marinara base—garden-fresh goodness in every bite.

CHEESY CHEESE PIZZA ₹ 580

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

PIZZA DEL BOSCO ₹ 580

An exquisite pizza topped with fresh button mushrooms, cherry tomatoes, and mozzarella cheese, finished with a sprinkle of capers—an earthy, delightful experience.

PASTAS

MASALA FUSILLI WITH PANEER TIKKA ★ ₹ 640

Fusilli pasta tossed in a spiced tomato sauce with succulent paneer tikka chunks—a bold fusion of Italian and Indian flavours.

CLASSIC ALFREDO ₹ 620

Choice of pasta smothered in rich, creamy Alfredo sauce, topped with fresh parsley and Parmesan—comfort food at its finest.

SPICY ARRABBIATA ₹ 620

Grilled mushrooms and fresh vegetables sizzling with rich, flavourful sauce, served with rice and crispy fries—pure vegetarian delight.

PENNE WITH MIXED SAUCE ₹ 640

Penne pasta in a creamy mixed sauce, served with roasted zucchini, bell peppers, and cherry tomatoes—a hearty and satisfying dish.









DESSERT

STICKY TOFFEE COFFEE PUDDING 🛨	₹ 380
Soft sponge cake with dates and walnuts, soaked in toffee sauce, served with a scoop of vanilla ice cream.	
SHAHI TUKRA(BREAD PUDDING) 🛨	₹ 380
A rich dessert of fried bread soaked in sugar syrup, topped with creamy sweet milk and sprinkled with dry fruits.	
CLASSIC CARROT CAKE	₹ 360
Moist carrot cake with cream cheese frosting and a sprinkle of walnuts.	
CHOCOLATE WALNUT BROWNIE	₹ 340
Rich, fudgy brownie studded with crunchy walnuts served warm with a drizzle of chocolate sauce.	
ICE CREAM SCOOPS	₹ 260
A selection of rich, creamy ice cream—ask your server for today's flavours.	
CLASSIC GULAB JAMUN	₹ 320
Soft milk dumplings soaked in warm sugar syrup, offering a traditional Indian sweet experience.	
TRADITIONAL KHEER	₹ 340
Creamy rice pudding cooked with milk and sugar—a classic dessert that's simple and satisfying.	
CARROT HALWA (SEASONAL)	₹ 380
A warm, sweet pudding made from slow-cooked carrots, ghee,	



and sugar—comfort in every bite.









BEVERAGE (COLD)

FRESH FRUIT JUICE Chilled fresh fruit (seasonal) juice—nature's sweetness in every sip.	₹ 220
FRESH VEGETABLE JUICE Chilled fresh vegetable (seasonal) juice—a refreshing and healthy choice.	₹ 220
COLD COFFEE A refreshing blend of cold milk, coffee, and ice cream—perfect for cooling down.	₹ 240
MANGO SMOOTHIE A rich and creamy smoothie bursting with fresh mango flavour, blended with ice cream.	₹ 240
BLACKCURRANT SMOOTHIE A vibrant and fruity blackcurrant smoothie, perfectly blended with ice cream.	₹ 240
SHAKE OF THE DAY A seasonal fruit-flavoured milkshake that offers a delightful surprise.	₹ 240
LASSI (SWEET) A refreshing yogurt drink, enjoy it sweet or salted—a perfect thirst quencher.	₹ 220
SALTED BUTTERMILK	₹ 220
A tangy yogurt drink, lightly spiced to refresh and hydrate. FRESH LIME SODA (SWEET/SALTED) Freshly squeezed lime juice mixed with soda and your choice of sweet or salted flavour.	₹ 180
AERATED DRINKS Coke / Diet Coke / Fanta / Limca / Sprite	₹ 160
MINERAL WATER	₹ 80









BEVERAGE (HOT)

MASALA CHAI Traditional Indian tea brewed with a blend of aromatic spices and milk—a warm, spiced hug in a cup.	₹ 220
CAPPUCCINO Creamy milk coffee topped with a light dusting of chocolate— classic and comforting.	₹ 240
GREEN TEA Light and refreshing, this green tea is packed with natural antioxidants—a healthy and soothing brew.	₹ 220
GINGER LEMON BLACK TEA Bold Assam black tea paired with zesty lemon and spicy ginger —a vibrant and invigorating blend.	₹ 220
HOT CHOCOLATE Velvety smooth and rich hot chocolate topped with a dusting of cocoa powder.	₹ 240











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.





