



Kerala Kitchen

In typical Indian style, all dishes are served together and are designed to complement each other, so tuck in and get sharing

SMALL PLATES

BEETROOT LOLLIPOPS €7
Beetroot, stuffed with Irish goat's cheese, rolled in rice flakes w/ pickled yoghurt (k)

BHEL PURI €7
A pile up of puffed rice, chickpeas & peanuts, tossed with fresh herbs & spices (k)

GUNPOWDER ALOO CHAAT €7
Cubes of potato, tossed in fiery south Indian spices w/ yoghurt & pomegranate (k)

CHICKEN 65 €9.50
Crispy chicken pieces bursting with spice w/ red onion, coriander & mint chutney (k)

BROCCOLI JHINGA €12.50
Succulent prawns & broccoli, spiked with black pepper, garlic & curry leaves (k)(s)(m)

PANI PURI €6
Crispy, hollow balls, filled with spicy mashed potato & chickpea, topped up with tangy tamarind water. Street food spice bombs (m)(p)(v)

ONION BHAJI €6
Onion balls spiced with ginger & fennel seeds w/ honey yoghurt & tamarind (k)

VEG SAMOSAS €6
Delicately-spiced potato & pea mash, in pastry parcels w/ tamarind & honey yoghurt (d)(g)

TANDOOR SMALL PLATES

BHATTI TIKKA €8.50
Melt-in-the-mouth grilled chicken thighs on the bone, marinated overnight in aromatic spices, then chargrilled in the tandoor oven w/ mint chutney (m)(k)

CHICKEN TIKKA €8
Chicken, marinated in mildly-spiced yoghurt then chargrilled in a clay oven w/ mint chutney (m)(k)

TANDOORI CHICKEN Half €16
Succulent chicken on the bone, steeped overnight in spiced yoghurt, then grilled in the tandoor oven. Served w/ raita (m)(k)

NILGIRI CHICKEN TIKKA €8
Chicken, marinated in yoghurt, fresh coriander, mint & chilli, then grilled w/ tomato chutney (m)(k)

LAMB SHEEKH KEBAB €9
First class Irish minced lamb mixed with fresh mint, coriander & spices w/ mint chutney (k)

CURRY BOWLS

CHANA SAAG €11
Earthy chickpea & spinach, one of our original festival curries & still a firm favourite (v)

KERALA COCONUT CHICKEN €15.50
Our signature curry with coconut milk, black pepper, mustard seeds & curry leaves (m)

SAAG PANEER €12.95
An earthy, velvety spinach curry studded with cubes of mild, fresh Indian cheese (d)

ANDHRA CHICKEN €15.95
Crispy pepper-dusted chicken tossed with guntar masala in a robust, spicy tomato sauce

DEADLY DUBLIN DAL €11
A hearty mix of lentils, tempered with garlic, cumin & whole red chilli. Vegan heaven (v)

KERALA LAMB PEPPER FRY €16.50
A dry, fiery curry with coconut, black pepper, ginger & fresh curry leaves (m)

MEEN MANGA €17
Traditional Kerala coconut fish curry infused with fresh mango. Sweet, sour, tangy deliciousness (m)

TWISTED TIKKA MASALA €15.50
Needs no introduction. Chicken in a mild, sweet & silky tomato sauce. (k)

LAMB CHETTINAD €17
An aromatic, rich curry with coconut, mustard seeds, star anise & black pepper (m)

ROADSIDE BEAN CURRY €11
An earthy, vegan black eyed bean curry (v)

GOA GINGER CHICKEN €15.50
A light, cleansing curry with tomato, fresh ginger & spinach.

PRAWN MOILEE €17
King prawns, cooked in coconut milk with mild, coastal spices & fresh curry leaves. Deliciously delicate south Indian flavours

HOME-STYLE AUBERGINE €11.95
Cubes of aubergine in a zingy onion & tomato curry sauce, with a touch of yoghurt (k)(m)

AMBUR BIRYANI

Biryani is a gently spiced, aromatic, fluffy, rice dish, bursting with south Indian flavours of star anise, cardamom & cinnamon.
Served with a side of house curry sauce

Lamb €19 (k)
Chicken €17 (k)
Prawn €19 (k)(s)
Vegetarian €14 (k)

SIDES

KUCHUMBER €5.50
Zingy tomato, cucumber & red onion salad (v)

HOUSE SALAD €5
Green leaves, tossed in chaat masala dressing, sprinkled with spiced sunflower seeds (v)

MASALA KISSED FRIES €4.50
Mildly-spiced skinny fries, with fresh chilli & coriander (m)(v)

RICE
Lemon rice (m) €4
Basmati rice (v) Brown €4 /White €3.50
Pilau rice (v) €4

NAAN
Plain (g)(v) €3.20
Butter (k)(g) €3.20
Garlic & coriander (k)(g) €3.50
Peshwari (k)(g)(a) €4.25

ROTI Wholemeal flour flatbread (g)(v) €3.50

HOMEMADE DIPS EACH €2
Tamarind (v)(m)(p)
Mango (v)
Mint chutney (k)
Raita (k)

POPPADOMS (v) €1.50

SOMETHING SWEET

KULFI
Indian icecream on a stick €3.50

MANGO LASSI €4
Yoghurt blended with mango. Tangy, tropical and creamy like a milkshake

PLEASE NOTE For groups of six or more a discretionary 10% service charge will be added to your bill. Bills can be divided equally but not by individual items.

ALLERGENS Most of the major allergens are present in our kitchen and cross contamination is possible. Kerala Kitchen does not guarantee that dishes will be free from allergens and orders are placed by the customer with the assumption of this risk.

CONTAINS Mustard (m), Almonds (a), Shellfish (s), Sulphur (p), Gluten, wheat (g), Milk (k) **VEGAN:** (v)



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SPARKLING

BELSTAR PROSECCO, BISOL, VALDOBBIADENE, VENETO, ITALY

This rockstar of a prosecco from the terraces of Veneto has large bubbles, enticing hints of white peach & sweet pear & an elegant minerality, in other words - it tastes like more!

€10 / €36

COCKTAIL

APEROL SPRITZ

Get a taste of summer with our take on this classic cocktail of Aperol, prosecco & soda

€10

BEER

KINGFISHER

This mild & malty easy-to-drink lager is India's favourite. Perfectly complements our hot & spicy flavours

4.8% 330ml bottle

€5.50

KINNEGAR LIMEBURNER PALE ALE

Light, crisp & refreshing, like a summer's evening with a hoppy accent at the end. Donegal made & deliciously drinkable

4.7% 500ml bottle

€6.95

RED WINE

ALBIZU, TEMPRANILLO, 2019, SPAIN, RIOJA

'I love the lively aroma, the pure cherry fruits and the refreshing acidity. They come together to form an easy-drinking yet sophisticated wine.' *John Wilson, Irish Times.*

Great with red & white meats

€7 / €25

DOMAINE DE BERTIER, MERLOT/CABERNET, 2018, FRANCE, COTES DU THONGUE

Fresh & juicy with blackcurrant & plum flavours, easy going & soft on the palate.

Super with tandoori chicken

€7 / €27

BODEGAS NODUS, 'CHAVAL', BOBAL, 2018, SPAIN, VALENCIA

Layers of dark berry fruit, baking spices, gentle grippy tannins on the finish.

Happy with spice & red meat

€28

CIELLO ROSSO, NERO D'AVOLA, 2019, ITALY, TERRE SICILIANE IGP, SICILY

Freshness & energy, with hints of black plum, coffee & chocolate. Organic, spicy & smooth.

Loves meaty, earthy flavours

€29

CHÂTEAU DU CÈDRE, 'HÉRITAGE' MALBEC, 2016, FRANCE, CAHORS AC

'Light savoury blackcurrents and dark fruits with a clean, lightly tannic finish,' *Irish Times bottles of the week, June 2017.*

Good with lamb & pork

€34

MARETTI, BARBERA/NEBBIOLO, 2017, ITALY, PIEDMONT

Perfumed with violets & dark cherries, dried herbs, fine tannins & well structured.

Great with lamb & tandoor dishes

€35

WHITE WINE

MADREGALE BIANCO, CHARDONNAY/TREBBIANO, 2018, ITALY, TERRE DI CHIETI IGP ABRUZZO

Dry, light, zippy & zesty. With pear & melon fruit & a slightly stony mineral finish.

So versatile with food - perfect with seafood, white meats & salads

€7 / €25

DOMAINE DE MÉNARD, CUVÉE MARINE, COLOMBARD/SAUVIGNON BLANC/GROS MANSENG, 2019, FRANCE, COTES DE GASCOGNE IGP SW

'The vineyards are made up of fossilised oyster shells which bring a nice minerality to the wine. It's complex and richer than your average Cotes de Gascogne and combines grapefruit and lemon peel characters.'

Christelle Guibert, Decanter magazine.

Works well with gentle spices

€7.50 / €27

PERCHERON, CHENIN BLANC/VIOGNIER, 2017, SOUTH AFRICA, WESTERN CAPE W.O.

'Medium-bodied, fresh wine with a subtle creaminess & a dry finish,' *John Wilson, Wines to drink 2017.*

Likes creamy, aromatic curries & seafood

€28

L'ETANG DE SOL, PICPOUL DE PINET, 2019, FRANCE, LANGUEDOC

A wine with great freshness, stone fruit & hints of lemon lead to a crisp mineral finish.

Goes great with seafood

€30

SALADINI PILASTRI, FALERIO, (TREBBIANO), 2019, LE MARCHE, ITALY

Organic, elegant & full-bodied with pear flavours, a straw-yellow hue & a delicate bouquet.

Pairs well with spinach curries

€34

PARNASSE, SAUVIGNON BLANC, 2017, FRANCE

Fresh citrus aromatics followed by vibrant lime & passionfruit flavours & soft mineral acidity.

Loves fruity dishes, spices & fish

€32

COOL DRINKS

STILL WATER

€2.95

SPARKLING WATER

€2.95

COKE

€2.95

DIET COKE

€2.95

SANPELLIGRINO

Lemon / Lemon & mint / Pomegranate / Orange

€3.25

VITA COCO Coconut water

€3.95

SYNERCHI KOMBUCHA

Ginger & Lemongrass
Oranges & Lemon

€3.95

HOT DRINKS

COFFEE (k)

€2.95

TEA (k)

€2.95

MASALA CHAI

Indian tea, with special spices - made the right way. Warm & comforting (k)

€2.95

SPIKED CHAI

India greets Ireland in this warm embrace of creamy Baileys & hot spiced chai (k)

€6.50

LASSI

MANGO LASSI

Yoghurt lassi, blended with mango. Tangy, tropical and creamy like a milkshake (k)

€4

KERALA KITCHEN STARTED WITH ONE MAN, A TRUCK AND A LOVE OF SOUTH INDIAN FOOD



CURRY UP! BE THE FIRST TO TASTE NEW DISHES & SAVE WITH EXCLUSIVE OFFERS



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