



KERALA KITCHEN

SPARKLING

LA CORTE ALTA, PROSECCO FRIZZANTE DOC, ITALY, VENETO
Fresh apple, pear & peach fruit, with a gently frothy, refreshing finish **€10 / €27**

COCKTAILS

KIR

Crème de cassis topped up with white wine. Crisp & refreshing with a delicate blackcurrant flavour **€8**

KIR ROYALE

Crème de cassis topped with prosecco. Bubbly, refreshing & a touch sweet **€10**

BEER

KINGFISHER

This mild & malty easy-to-drink lager is India's favourite. Perfectly complements our hot & spicy flavours
4.8% 330ml bottle **€4.50**

KINNEGAR LIMBURNER 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, 2016, 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 **€6 / €24**

DOMAINE DE BERTIER, MERLOT/CABERNET, 2016, FRANCE, COTES DU THONGUE
Fresh & juicy with blackcurrant & plum flavours, easy going & soft on the palate.
Super with tandoori chicken **€6.50 / €25**

BODEGAS NODUS, 'CHAVAL', BOBAL, 2015, SPAIN, VALENCIA
Layers of dark berry fruit, baking spices, gentle grippy tannins on the finish.
Happy with spice & red meat **€26**

CIELLO ROSSO, NERO D'AVOLA, 2016, ITALY, TERRE SICILIANE IGP, SICILY
Freshness & energy, with hints of black plum, coffee & chocolate. Pleasantly spicy & smooth.
Loves meaty, earthy flavours **€27**

CHÂTEAU DU CÈDRE, 'HÉRITAGE' MALBEC, 2015, 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 **€32**

M RUNKEL, SPATBURGUNDER (PINOT NOIR), 2015, GERMANY, RHEINHESSEN
Delicate red berry fruit with a slightly savoury edge, crunchy acidity with soft silky tannins.
Great with mild to medium curries **€35**

MARETTI, BARBERA/NEBBIOLO, 2015, ITALY, PIEDMONT
Perfumed with violets & dark cherries, dried herbs, fine tannins & well structured.
Great with lamb & tandoor dishes **€33**

WHITE WINE

MADREGALE BIANCO, CHARDONNAY/TREBBIANO, 2016, 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 **€6 / €24**

DOMAINE DE MÉNARD, CUVÉE MARINE, COLOMBARD/SAUVIGNON BLANC/GROS MANSENG, 2016, 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 spices & white meats **€7 / €27**

PERCHERON, CHENIN BLANC/VIOGNIER, 2016, 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 **€26**

L'ETANG DE SOL, PICPOUL DE PINET, 2016, FRANCE, LANGUEDOC
A wine with great freshness, stone fruit & hints of lemon lead to a crisp mineral finish.
Goes great with seafood **€28**

GUERRILLA, RIESLING, 2014, SPAIN, RIOJA
Elegant & fine with ripe exotic fruits, perfectly balanced acidity with a hint of sweetness.
Loves spice & creamy curries **€32**

M. RUNKEL, WEISSBURGUNDER (PINOT BLANC), 2016, GERMANY, RHEINHESSEN
Ripe juicy peach, melon & white pepper with lively acidity, texture & length.
Loves fruity dishes, spices & fish **€32**

COOL DRINKS

STILL WATER	€2.50
SPARKLING WATER	€2.50
COKE	€2.25
DIET COKE	€2.25
SANPELLIGRINO	€2.50
Lemon / Lemon & mint / Pomegranate / Orange	
VITA COCO Coconut water	€2.50
SYNERCHI KOMBUCHA	€4
Ginger & Lemongrass	
Oranges & Lemon	

HOT DRINKS

TEA	€2.50
COFFEE	€2.50
HERBAL TEA	€2.50
Green tea / Camomile / Mint / Lemon & ginger	
MASALA CHAI	€2.95
Indian tea, with special spices - made the right way. Warm & comforting	
SPIKED CHAI	€6.50
India greets Ireland in this warm embrace of creamy Baileys & hot spiced chai	
FIRST CLASS CHAI	€6.50
The famous Indian brandy, Sikkim mixed with hot, mildly spiced chai	

HOUSE LASSIS

SWEET LASSI	€2.50
A classic, natural yoghurt sweetened with sugar. Creamy like a milkshake	
SALTED LASSI	€2.50
Creamy yoghurt, salted & lightly spiced	
MANGO LASSI	€3
Yoghurt lassi, blended with mango. Tangy & tropical	

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



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