



# 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 **€5.50**

### 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, 2017, 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, 2017, 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, 2017, 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, 2017, 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/VOIGNIER, 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 **€26**

**L'ETANG DE SOL, PICPOUL DE PINET, 2017, FRANCE, LANGUEDOC**  
A wine with great freshness, stone fruit & hints of lemon lead to a crisp mineral finish.  
Goes great with seafood **€28**

**SALADINI PILASTRI, FALERIO, (TREBBIANO), 2017, LE MARCHE, ITALY**  
Elegant & full-bodied with pear flavours, a straw-yellow hue & a delicate bouquet.  
Pairs well with spinach 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 **€2.95**  
SPARKLING WATER **€2.95**  
  
COKE **€2.95**  
  
DIET COKE **€2.95**  
  
SANPELLIGRINO **€3.25**  
Lemon / Lemon & mint / Pomegranate / Orange  
  
VITA COCO Coconut water **€3.95**  
  
SYNERCHI KOMBUCHA **€3.95**  
Ginger & Lemongrass  
Oranges & Lemon

## HOT DRINKS

COFFEE **€2.95**  
TEA **€2.95**  
Green  
Fresh Mint  
Fresh 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

## LASSI

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

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



KERALAKITCHEN.IE

FOLLOW US

