

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 Beetroot, stuffed with Irish goats cheese, rolled in rice flakes w/ pickled yoghurt (k)

€7

€7

BHEL PURI

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)

CURRY BOWLS

CHANA SAAG €11 Chickpea & spinach curry. Simple & lively (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 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)

TWISTED TIKKA MASALA	€15.50
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

€12.50 **BROCCOLI JHINGA** 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 Onion balls spiced with ginger & fennel seeds w/ honey yoghurt & tamarind (k)

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

AMBUR BIRYANI

Biryani is a deliciously 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)

THALI TUESDAYS

A taste of everyday India Vegan €20 pp, Non veg €25pp Min order is for two, Tuesdays only.

Served on traditional metal thali plates as used at India's roadside cafes

> VEGAN Roadside bean Chana masala (m) Deadly dal Jalfrezi

TANDOOR SMALL PLATES

CHICKEN TIKKA €8 Chicken, marinated in mildy-spiced yoghurt then chargrilled in a clay oven w/ mint chutney (k) **TANDOORI CHICKEN** Half €16 Succulent chicken on the bone, steeped overnight in spiced yoghurt, then grilled in the tandoor oven. Served w/ raita (k) **NILGIRI CHICKEN TIKKA** €8 €6 Chicken, marinated in yoghurt, fresh coriander, mint & chilli, then grilled w/ tomato chutney (k) LAMB SHEEKH KEBAB €9 First class Irish minced lamb mixed with fresh mint, coriander & spices w/ mint chutney (k)

SIDES

SEEDY GREEN BEANS €5.50 Charred green beans sprinkled with spiced sunflower seeds (v) **KUCHUMBER** €5.50 Zingy tomato, cucumber & red onion salad (v) **ONION LACHCHA** €4 Thinly sliced red onion spiced with fresh lemon juice & red chilli powder (v)

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

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

NAAN

/en
€3.20
€3.20
€3.50
€4.25

RICE

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

€4

€4

€3.50

€5

A vibrant, vegan black eyed bean curry (v)

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

€11

PRAWN MOILEE €17 King prawns, cooked in coconut milk with mild, coastal spices & fresh curry leaves (s)(m)

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

NON VEG Goa ginger chicken Chana masala (v)(m) Deadly dal (v) Lamb Chettinad (m)

With steamed basmati rice, mango chutney & poppadoms

ROTI Wholemeal flour flatbread (g)(v) €3.50 **HOMEMADE DIPS** EACH €1.50 Tamarind (v)(m)(p) / Mango (v) Mint chutney (k) / Raita (k) **POPPADOMS** (v) €1.50

HOUSE RICE PUDDING

Gently-spiced, creamy goodness (k)

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)