



KERALA KITCHEN

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

KIR ROYALE
Classic winter sparkler - our fabulous Bestar prosecco with a dash of Creme de Cassis €11

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 €6.50 / €25

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 €7 / €27

CARAMUXO, LATIDO MARINO GARNACHA, 2017, SPAIN
Silky smooth, fruit-flavoured wine, aromatic & well-balanced.
Great with mild to medium curries €29

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 €28

CIELLO ROSSO, NERO D'AVOLA, 2017, ITALY, TERRE SICILIANE IGP, SICILY
Freshness & energy, with hints of black plum, coffee & chocolate. Organic, 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

MARETTI, BARBERA/NEBBIOLO, 2015, 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, 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 €6.50 / €25

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/VIIGNIER, 2017, SOUTH AFRICA, WESTERN CAPE W.O.
'Medium-bodied, fresh wine with a subtle creaminess & a dry finish,' *John Wilson, Wines to drink 2017.*
Loves 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 €30

SALADINI PILASTRI, FALERIO, (TREBBIANO), 2017, 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 €3.25
Lemon / Lemon & mint / Pomegranate / Orange
VITA COCO Coconut water €3.95
SYNERCHI KOMBUCHA €3.95
Ginger & Lemongrass
Oranges & Lemon

HOT DRINKS

COFFEE (k) €2.95
TEA (k) €2.95
MASALA CHAI €2.95
Indian tea, with special spices - made the right way. Warm & comforting (k)
SPIKED CHAI €6.50
India greets Ireland in this warm embrace of creamy Baileys & hot spiced chai (k)

LASSI

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

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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