



KERALA KITCHEN

POPPADOMS & MINT CHUTNEY (k)

VEG SAMOSA

Tasty potato and pea in pastry parcels (g)

+

BEETROOT LOLLIPOP

Beetroot, stuffed with Irish goats cheese & rolled in rice flakes (k)

+

NILGIRI CHICKEN TIKKA

Chicken pieces, marinated in yoghurt, fresh mint, green chilli & coriander, then grilled in the tandoor oven (k)

PRAWN MOILEE

King prawns, cooked in coconut milk with mild coastal spices (s)(m)

ROADSIDE BEAN

A vibrant, vegan black eyed bean curry, tempered with smoky cumin (v)

LAMB CHETTINAD

A fragrant, robust curry with coconut, mustard seeds, chilli & black pepper (m)

CHICKEN TIKKA MASALA

Chicken in a mild, sweet & silky tomato sauce spiked with musk melon seeds (k)

Served with basmati rice & naan

HOUSE RICE PUDDING

Sweet, creamy goodness in a bowl (k)

+

SPECIAL HOUSE CHAI

Gently spiced Indian tea (k)

€35 PER PERSON

€45 PER PERSON with a glass of our fabulous Belstar prosecco to start and Baileys chai to finish!

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)

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