

KERALA KITCHEN

SNACKS

ONION BHAJI X 2

Handmade spiced onion balls (v), with mint chutney (k)

VEG SAMOSA X 2

€4.95

Tasty potato and pea in pastry parcels with mint chutney (g)

CHICKEN 65

€8/€13

€13

€4

Chicken pieces, bursting with spice - topped with red onion & fresh coriander

BROCCOLI JHINGA

King prawns and broccoli - spiked with black pepper, garlic and curry leaves (s)(m)(k)

TANDOOR GRILLS

CHICKEN TIKKA €6/€9.50 Chicken pieces, marinated in spiced yoghurt, ginger and garlic (k)

NILGIRI TIKKA €6/€9.50 Chicken pieces, marinated in spiced yoghurt, ginger, garlic, fresh mint, coriander and green chilli (k)

TANDOORI CHICKEN €13.95Tender spiced chicken on the bone. Best eaten with hands! (k)

LAMB SEEKH KEBAB €7/€10.50

Finest Irish minced lamb mixed with fresh herbs and our freshly-ground spice blend (k)

PRIVATE DINING

With space for up to 36 guests and group menus starting from €35 per person, our first floor dining room is the perfect place for a unique private dining experience.

TO BOOK PLEASE CONTACT info@kerala-kitchen.com



CHICKEN CURRY

KEBALA COCONUT

€11.45

Aromatic south Indian curry with coconut and black pepper - tempered with mustard seeds and curry leaves. Our signature dish (m)

CHETTINAD

€11 45

A fragrant, rich curry with coconut, mustard seeds, star anise & black pepper. Packs a punch (m)

TWISTED TIKKA MASALA

Chicken simmered in a mild, silky, tomato sauce, with fenugreek (k)

ANDHRA NEW

€11.95

€11.45

Crispy pepper-dusted chicken tossed with freshly-ground guntur masala in a spicy tomato onion sauce

JALFREZI

Delightfully flavourful curry with tender chunks of chicken in a spicy tomato-based sauce with stir-fried peppers, onions, garlic and ginger

GOA GINGER

A light, cleansing curry with tomato, fresh ginger & spinach. Deliciously delicate

VEGGIE CURRY

CHANA SAAG

€10

A tangy dish of chickpeas and spinach with cumin, fennel and spice. Our market stall favourite (v)

BOADSIDE BEAN CURRY €10

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

DFADLY DAL

€10

A hearty mix of four lentils, tempered with garlic, cumin and whole red chilli (v)

JAI FREZI

€10 Fresh seasonal vegetables in a tangy tomato sauce, with fiery green chillies (v)

HOME-STYLE AUBERGINE

€10

Aubergine in a velvety onion and tomato sauce, with a touch of yoghurt (k)(m)

SAAG PANFER

€10.50

A rich, vibrant, spinach curry studded with cubes of mild, fresh Indian cheese (k)

CHANA MASALA

€10

A zingy chickpea and tomato curry. Simple and lively (v)(m)

€12

€11.45

LAMB CURRY

KERALA PEPPER FRY

€12.95

A fiery, dry, curry with whole black pepper, ginger, garlic (m)

CHETTINAD

€12.95

An aromatic, rich curry with coconut, mustard seeds, star anise & black pepper (m)

ROGAN JOSH

€12.95

Wonderfully robust lamb curry with punchy flavours of fresh chilli, ginger and aromatic spices

PRAWN CURRY

KERALA COCONUT

€13.45

King prawn in a coconut and black pepper curry - tempered with curry leaves and mustard seeds (s)(m)

JALFREZI

€13.45

Delightfully flavourful curry with king prawns in a spicy tomato-based sauce with stir-fried peppers, onions, garlic and ginger (s)

MOILEE

€13.45

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

AMBUR BIRYANI

A fluffy rice dish, bursting with unique flavours of cinnamon, star anise, cardamom, fresh mint and coriander. Served with house curry sauce

CHICKEN (k)	€13.95
PRAWN (k)(s)	€15.95
LAMB (k)	€15.95
VEGETARIAN (k)	€11

KERALA KIDS

CHANA MASALA

€6.50

A healthy, simple, tomato-based chickpea curry, served with rice. Little ones love it (v)(m)

TIKKA MASALA

€6.50

€6

Chicken simmered in a mild, sweet tomato sauce. Served with rice (k)

CHICKEN TIKKA

Tender chunks of chicken, marinated in mildy-spiced yoghurt, ginger and garlic. Served with steamed basmati rice (k)

SIDES

KUCHUMBER Tomato, red onion & cucumber - a zingy little fresh salad to add to any dish (v)	€4.50	NAAN Plain (g)(v) Butter (k)(g) Garlic & coriander (k)(g) Peshwari (k)(g)(a)	€2.50 €3 €3.50 €3.75
ONION LACHCHA NEW	€3.50		
Thinly sliced red onion spiced with lemon juice, red chilli powder and		MASALA KISSED FRIES Mildly-spiced skinny fries (r	€3.50 m)(v)
RICE		POPPADOMS (v)	€1.50
Steamed basmati (v) Pulao (v)	€2.45 €2.50	POPPADOMS & 2 DIPS (k)	€3
Lemon (m)	€3.50	DIPS	€1.25 EACH
Brown (v)	€2.50	Raita (k)	
ROTI		Mango chutney (v) Tamarind chutney (v)(m)(p)	
Wholemeal flatbread (g)(v)	€2.50	Mint chutney (k)	

PLEASE NOTE: 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)

ORDER WITH EASE ON OUR APP!





4 WAYS TO GET YOUR KERALA KITCHEN FIX

1 CALL US: 01 6687371 2 ORDER ONLINE: KERALAKITCHEN.IE 3 DOWNLOAD OUR APP 4 POP IN TO US & HAVE A CHAT WHILE YOU WAIT!

HOME

KERALA KITCHEN 5 UPPER BAGGOT ST BALLSBRIDGE DUBLIN 4

KITCHEN HOURS

MONDAY - FRIDAY LUNCH: 12PM - 3PM DINNER: 3PM-10.30PM

SATURDAY DINNER: 4PM-11PM

SUNDAY DINNER: 4PM-10PM

HOME DELIVERY

Minimum delivery orders €10. Minimum delivery charge is €2.50. We deliver within a radius of approx. 3km from our place on Baggot Street. Last orders for delivery is 15 minutes before closing

OFFICE DELIVERY

Placing a lunchtime order for your colleagues? Please try to get in touch before 10.30am, so we can give you the best possible service!

KERALA CATERS

WE CAN CATER FOR ANY EVENT -PLEASE CONTACT LEWIS info@kerala-kitchen.com

@keralakitchen

@freshindianfood

@Kerala_Kitchen