

BRUNCH - SATURDAY & SUNDAY 12PM - 3PM

BIRYANI A maximum pile up of aromatic, flu bursting with south Indian flavours. traditional thali plate w/ poppadom chutney & red onion salad	. Served on a	LAMB NAAN ROLL Finest Irish minced lamb mixed with fresh m coriander & freshly-ground spices, wrapped naan w/ green leaves, mint chutney & spic tomato jam (k)	lin	AKURI Free range scrambled eggs, delicately spic with red onion, tomato, green chilli and coriander w/ naan bread & spicy tomato jam (e)(g)	€9 ced
Chicken (k)(m) Lamb (k)(m) Prawn (s)(k)(m) Vegetarian (k)(m)	€12 €13 €13 €12	CHICKEN TIKKA NAAN ROLL Mildly-spiced chicken, chargrilled in the ta wrapped in naan w/ green leaves, mint ch & spicy tomato jam (k)		MASALA BEANS & NAAN A remix of a classic - butter beans in a mildy-spiced tomato masala w/ naan & mir chutney (k)(g)	€8 nt
		SIDES			
ONION BHAJI	€6	KERALA TOMATO FRY	€4	KUCHUMBER	€5.50

VEG SAMOSAS €6

Mouthwatering onion balls, spiced with ginger

Delicately-spiced smashed potato & pea, in pastry parcels (g)

& fennel seeds (k)

BHEL PURI €6

Classic street food. Spiced potato, onion, tomato & puffed rice w/ yoghurt (k)

Home-style fried tomatoes with mustard seeds & curry leaves (v)(m)

NAAN

PLAIN (v)(g) €3.20 BUTTER (g)(k) €3.20 GARLIC & CORIANDER (g)(k) €3.50 PESHWARI (g)(k)(a) €4.50

Zingy tomato, cucumber & red onion salad. Goes with everything (v)

MASALA-KISSED FRIES

€4.50

Mildly-spiced skinny fries w/ red chilli & coriander (v)(m)

KERALA SALAD

€4.50

Green leaves & fresh herbs tossed in a sweet. zingy house dressing (v)

HOMEMADE DIPS €2 Sweet, sour, spicy, cooling, we've got you covered! - Mango chutney (v) - Tamarind (v)(m)(p) - Mint chutney (k) - Raita (k) POPPADOMS (v) €1.50 - MANGO LASSI (k) €4

RED

ALBIZU, TEMPRANILLO, 2019, SPAIN, RIOJA

'I love the lively aroma, the pure cherry fruits and the refreshing acidity.' John Wilson, Irish Times. Great with red & white meats

€7 / €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

BODEGAS NODUS, 'CHAVAL', BOBAL, 2015, SPAIN, VALENCIA

Layers of dark berry fruit & spices, gentle grippy tannins on the finish. €28 Happy with spice & red meat

CIELLO ROSSO, NERO D'AVOLA, 2019, ITALY, TERRE SICILIANE IGP, SICILY

Freshness & energy, with hints of black plum, coffee & chocolate. Organic, spicy & smooth.

Loves meaty, earthy flavours €34

CHÂTEAU DU CÈDRE. 'HÉRITAGE' MALBEC, 2016, 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

MARETTI, BARBERA/NEBBIOLO, 2015,

ITALY. PIEDMONT

Perfumed with violets & cherries, dried herbs, fine tannins & well structured. Great with lamb & tandoor dishes €35

WHITE

MADREGALE BIANCO, CHARDONNAY/ TREBBIANO, 2018, ITALY, TERRE DI CHIETI IGP ABRUZZO

Dry, light, zippy & zesty. With pear & melon fruit & a slightly stony mineral finish.

Versatile, perfect with seafood, white meats & salads €7 / €25

DOMAINE DE MÉNARD, CUVÉE MARINE, COLOMBARD/SAUVIGNON **BLANC/GROS MANSENG. 2019.** FRANCE, COTES DE GASCOGNE IGP SW

'The vineyards are made up of fossilised oyster shells which bring a nice minerality to the wine.' Christelle Guibert, Decanter magazine. Works well with spices & white €7.50 / €27 meats

PERCHERON, CHENIN BLANC/ **VIOGNIER, 2019, 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, curries & seafood

L'ETANG DE SOL. PICPOUL DE PINET. 2017, FRANCE, LANGUEDOC

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

PARNASSE, SAUVIGNON BLANC, **2017. FRANCE**

Fresh citrus aromatics followed by vibrant lime & passionfruit flavours & soft mineral acidity. €32

Loves fruity dishes, spices & fish

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

APEROL SPRITZ

Get a taste of summer with our take on this classic cocktail of Aperol, prosecco & soda

€10

BEER

KINGFISHER

This mild & malty easy-to-drink lager is India's favourite tipple. Perfectly complements our hot & spicy flavours 4.8% 330ml bottle €5.50

KINNEGAR LIMEBURNER 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

COOL DRINKS

STILL WATER SPARKLING WATER	€2.95 €2.95
COKE	€2.95
DIET COKE	€2.95
SANPELLIGRINO Lemon / Lemon & mint Pomegranate / Orange	€3.25
VITA COCO Coconut water	€3.95
SYNERCHI KOMBUCHA Ginger & Lemongrass Oranges & Lemon	€3.95

MANGO LASSI

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

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)



€34

KERALA KITCHEN STARTED WITH ONE MAN, A TRUCK & A LOVE OF SOUTH INDIAN FOOD

KERALAKITCHEN.IE

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