



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

CHICKEN 65 €9.50
Crispy chicken pieces bursting with spice w/ red onion, coriander & mint chutney (k)

BROCCOLI JHINGA €15
Succulent prawns & broccoli, spiked with black pepper, garlic & curry leaves (k)(s)(m)

GUNPOWDER ALOO CHAAT €8.50
Chickpeas & cubes of potato, in fiery south Indian spices w/ yoghurt & pomegranate (k)(p)(g)

PANI PURI €6
Crispy, hollow balls, filled with spicy mashed potato & chickpea, topped with tangy tamarind water. Street food spice bombs (m)(p)(v)(g)

ONION BHAJI €7.50
Onion balls spiced with ginger & fennel seeds w/ honey yoghurt & tamarind (k)(g)

VEG SAMOSAS €7.50
Delicately-spiced potato & pea mash, in pastry parcels w/ tamarind & honey yoghurt (d)(g)(p)

TANDOOR SMALL PLATES

BHATTI TIKKA €10
Melt-in-the-mouth grilled chicken thighs on the bone, marinated overnight in aromatic spices, then chargrilled in the tandoor oven w/ mint chutney (m)(k)

CHICKEN TIKKA €8.95
Chicken, marinated in mildy-spiced yoghurt then chargrilled in a clay oven w/ mint chutney (m)(k)

TANDOORI CHICKEN Half €17
Succulent chicken on the bone, steeped overnight in spiced yoghurt, then grilled in the tandoor oven. Served w/ raita (m)(k)

NILGIRI CHICKEN TIKKA €9.95
Chicken, marinated in yoghurt, fresh coriander, mint & chilli, then grilled w/ tomato chutney (m)(k)

LAMB SHEEKH KEBAB €9.95
First class Irish minced lamb mixed with fresh mint, coriander & spices w/ mint chutney (k)

CURRY BOWLS

CHANA SAAG €15.45
Earthy chickpea & spinach, one of our original festival curries & still a firm favourite (v)

KERALA COCONUT CHICKEN €18.45
Our signature curry with coconut milk, black pepper, mustard seeds & curry leaves (m)

SAAG PANEER €17.45
An earthy, velvety spinach curry studded with cubes of mild, fresh Indian cheese (k)

ANDHRA CHICKEN €18.45
Crispy pepper-dusted chicken tossed with guntar masala in a robust, spicy tomato sauce

DEADLY DUBLIN DAL €14.45
A hearty mix of lentils, tempered with garlic, cumin & whole red chilli. Vegan heaven (v)

KERALA LAMB PEPPER FRY €20.45
A dry, fiery curry with coconut, black pepper, ginger & fresh curry leaves (m)

KOVALAM CHICKEN CURRY €18.45
A rich coconut & tomato curry. Tangy with turmeric, coriander, cumin, ginger & garlic

MEEN MANGA €19.45
Traditional Kerala coconut fish curry infused with fresh mango. Tangy deliciousness (m)(f)

TWISTED TIKKA MASALA €18.45
Needs no introduction. Chicken in a mild, sweet & silky tomato sauce (k)

LAMB CHETTINAD €20.45
An aromatic, rich curry with coconut, mustard seeds, star anise & black pepper (m)

HOUSE BLACK DAL €15.45
An earthy, luscious, black lentil curry (k)

GOA GINGER CHICKEN €18.45
A light, cleansing chicken curry with tomato, fresh ginger & spinach

PRAWN MOILEE €19.45
Succulent prawns, cooked in coconut milk with mild, coastal spices & fresh curry leaves (m)(s)

HOME-STYLE AUBERGINE €15.45
Cubes of aubergine in a zingy onion & tomato curry sauce, with a touch of yoghurt (k)(m)

ROADSIDE BEAN €14.45
A velvety, vegan, black-eyed bean curry, tempered with smoky cumin (v)

AMBUR BIRYANI

Biryani is a gently spiced, aromatic, fluffy, rice dish, bursting with south Indian flavours of star anise, cardamom & cinnamon.

Served with a side of house curry sauce

Lamb €20 (k)

Chicken €18 (k)

Prawn €20 (k)(s)

Vegetarian €16.50 (k)

SIDES

KUCHUMBER €5.50
Zingy tomato, cucumber & red onion salad (v)

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

MASALA KISSED FRIES €6
Mildly-spiced skinny fries, with fresh chilli & coriander (m)(v)(g)

RICE
Lemon rice (m) €4
Basmati rice (v) Brown €4/White €3.50
Pilau rice (v) €4

NAAN
Plain (g)(v) €3.20
Butter (k)(g) €3.50
Garlic & coriander (k)(g) €4
Peshwari (k)(g)(a) €4.50
ROTI Wholemeal flour flatbread (g)(v) €3.50

HOUSE DIPS EACH €2
Tamarind (v)(p)
Mango (v)
Mint chutney (k)
Raita (k)

POPPADOMS (v) €2

SOMETHING SWEET

KULFI
Indian ice cream on a stick (k) €3.50

MANGO LASSI €5
Yoghurt blended with mango. Tangy, tropical and creamy like a milkshake (k)

PLEASE NOTE For groups of four or more a discretionary 10% service charge will be added to your bill. Bills can be divided equally but not by individual items. Please understand that a €20 minimum spend per diner is required

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), Peanut (n), Fish (f) **VEGAN:** (v)



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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 / €39

COCKTAIL

APEROL SPRITZ

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

€12

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 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 €7.50

KINNEGAR LOW TIDE PALE ALE

This traditionally brewed 0.5% pale ale is light, refreshing and has the same great taste as a regular pale ale. Great if you love beer but are looking for something with less alcohol.

1% 440ml can €5.50

RED WINE

GRAN CERDO, TEMPRANILLO, 2020, SPAIN, RIOJA. *BIO, VEGAN*

"A large proportion of inexpensive Spanish Tempranillo tastes over-oaked and confected. This unoaked version had good clean cherry fruits, nice supporting acidity and a cleansing minerality. Well-made wine at the price."

John Wilson, Irish Times

Loves our south Indian flavours €9 / €32

LA BOUSOLE, PINOT NOIR, 2019, FRANCE, LANGUEDOC

Lovely aromas of red fruits followed by menthol and smoke. Really well-balanced and pure with finely grained tannins on the finish. Perfect with earthy, rich flavours

€9 / €32

CHÂTEAU DU CÈDRE, 'HÉRITAGE' MALBEC, 2018, FRANCE, CAHORS AC. *ORG*

One of Cahors' best and longest-established-producers, Château du Cèdre here shows off Malbec in its most fragrantly attractive, pretty and succulent mode, with an unoaked style that positively sings with pure cherry, plum and violets. *David Williams, The Guardian*

Good with tandoor grilled meats €38

BODEGAS NODUS, 'CHAVAL', BOBAL, 2019, SPAIN, VALENCIA. *ORG, VEGAN*

Layers of dark berry fruit and baking spices with gentle grippy tannins on the finish.

Happy with spice and red meat €28

ANTICA ENOTRIA, VINO ROSSO, 2019, ITALY, PUGLIA. *ORG CERT*

A blend of Nero di Troia, Sangiovese and Montepulciano, bright and juicy, red fruit and violet on the nose leading to ripe forest fruit and fresh red cherries on the palate. Soft texture with firm but ripe tannins on the finish.

Likes spice and lamb €35

MARETTI, BARBERA/NEBBIOLO, 2018, ITALY, PIEMONTE

Perfumed with ripe red berries and dried herbs. Medium-bodied with fine tannins.

Great with lamb and tandoor dishes €35

MONTEBUENA, RIOJA CRIANZA, 2016, SPAIN, RIOJA

Aromas of fresh wild fruits typical of young Tempranillo, with floral notes and slight nuttiness. Plenty of character on the palate, acidity offset by a warm, liquer-like feel.

Pairs well with robust curries €39

WHITE WINE

GRAN CERDO, BLANCO, 2020, SPAIN, RIOJA. *BIO, VEGAN*

A medium-bodied, fruity, dry, natural wine. A little funky, fresh and fruity natural wine.

Works well with gentle spices €9 / €32

TINDALL, SAUVIGNON BLANC, 2019, NEW ZEALAND, MARLBOROUGH

Vibrant, aromatic notes of fresh passion fruit and lime over a herbaceous background. The palate is textured and the finish crisp.

Loves our aromatic curries €10 / €37

PERCHERON, CHENIN BLANC/VOIGNIER, 2020, SOUTH AFRICA, WESTERN CAPE. *VEG*

'Medium-bodied, fresh wine with a subtle creaminess & a dry finish,' *John Wilson*

Likes creamy curries & seafood €29

L'ETANG DE SOL, PICPOUL DE PINET, 2019, FRANCE, LANGUEDOC

A wine with great freshness, stone fruit & hints of lemon lead to a crisp mineral finish.

Goes great with seafood €30

GRUNER VELTLINER, 'CRAZY CREATURES', 2019, AUSTRIA, KREMSTAL. *VEGAN*

Fresh, light and crisp with hints of spice, a soft texture and zippy acidity.

So versatile, happy with all Indian food €38

CANTINA TOLLO, BEVI, 2018, ITALY, TREBBIANO D'ABRUZZO. *ORG CERT, VEGAN*

Fragrantly fruity, with subtle floral and mineral notes, the flavour is medium-bodied, delicate and savoury with an nutty finish.

Perfect as an aperitif and with seafood €37

MEYER-FONNÉ, GENTIL, 2019, FRANCE, ALSACE. *BIO*

Aromas of citrus fruit and ginger. The palate is dry, fresh and racy with a little spice.

Pairs beautifully with complex spices €42

DOMAINE LÉON BOESCH 'LA CABANE', PINOT BLANC, 2018, FRANCE, ALSACE. *BIO*

Beautiful aromas of sweet fruit, the palate is bursting with flavours of orange and peach.

Loves coconut curries and seafood €42

VINCENT LACOUR TOURAINE, SAUVIGNON BLANC, 2019, FRANCE, LOIRE VALLEY. *ORG*

Aromas and flavours of tropical fruit, a super fresh palate and clean, crisp acidity.

Fabulous aperitif, loves seafood €41.50

COOL DRINKS

STILL WATER 750ml €5

SPARKLING 750ml €5

COKE €2.95

DIET COKE €2.95

SANPELLIGRINO €3.75

Lemon / Lemon & mint / Pomegranate / Orange

HOT DRINKS

COFFEE (k) €2.95

TEA (k) €2.95

MASALA CHAI €3.50

Indian tea, with special spices - made the right way. Warm & comforting (k)

LASSI

MANGO LASSI €5

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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