

# CURRY

## CHICKEN

**KERALA COCONUT** €15.5  
Aromatic south Indian curry with coconut & black pepper - tempered with mustard seeds & curry leaves. Our signature dish (m)

**CHETTINAD** €15.5  
A fragrant, rich curry with coconut, mustard seeds, star anise & black pepper. Packs a punch (m)

**TWISTED TIKKA MASALA** €15.5  
Chicken simmered in a mild, silky, tomato sauce, with fenugreek (k)

**ANDHRA** €16  
Crispy pepper-dusted chicken tossed with freshly-ground guntur masala in a spicy tomato onion masala

**JALFREZI** €15.5  
Delightfully flavourful curry with tender chunks of chicken in a spicy tomato-based sauce with stir-fried peppers, onions, garlic & ginger

**GOA GINGER** €15.5  
A light, cleansing curry with tomato, fresh ginger and spinach. Deliciously delicate.

**KOVALAM** €15.5  
A rich coconut & tomato curry. Tangy with turmeric, coriander, cumin & ginger

## BIRYANI

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

**CHICKEN (k)** €18  
**PRAWN (k)(s)** €20  
**LAMB (k)** €20  
**VEGETARIAN (k)** €16

## TANDOOR

*All marinated in freshly-ground spice blends, then chargrilled in a traditional tandoor oven. With mint chutney*

**BHATTI TIKKA** €11  
Grilled chicken thighs on the bone, marinated in aromatic spices, then grilled in the tandoor oven (m)(k)

**CHICKEN TIKKA** €8.5/€11.5  
Chicken pieces, marinated in spiced yoghurt, ginger & garlic (m)(k)

**NILGIRI TIKKA** €9/€12  
Chicken pieces, marinated in spiced yoghurt, ginger, garlic, fresh mint, coriander & green chilli (m)(k)

**TANDOORI CHICKEN** €17  
Tender, spiced chicken on the bone. Best eaten with hands! (m)(k)

**SEEKH KEBAB** €10.5/€13.5  
The finest Irish minced lamb mixed with fresh herbs & our freshly-ground spice blend (k)

## LAMB

**KERALA PEPPER FRY** €18  
A fiery, dry dish with whole black pepper, ginger & garlic (m)

**CHETTINAD** €17.5  
A rich curry with coconut, mustard, seeds, star anise & black pepper (m)

**ROGAN JOSH** €17.5  
Wonderfully robust lamb curry with punchy flavours of fresh chilli, ginger & aromatic spices

## PRAWN & FISH

**KERALA COCONUT** €17.5  
Prawns in a coconut and black pepper curry - tempered with curry leaves & mustard seeds (s)(m)

**JALFREZI** €17.5  
Delightful curry with succulent prawns in a spicy tomato-based sauce with peppers, onions, garlic & ginger (s)

**MOILEE** €17.5  
A delicate prawn curry with coconut milk with mild coastal spices (s)(m)

**MEEN MANGA** €17.5  
Traditional Kerala coconut fish curry infused with fresh mango. Sweet, sour, tangy deliciousness (m)(f)

## SNACKS & SIDES

**ONION BHAJI X 2** €6.5  
Handmade spiced onion balls (v) - with mint chutney (k)

**VEG SAMOSA X 2** €6.5  
Tasty potato & pea in pastry parcels - with mint chutney (g)(p)

**ALOO TIKKI** €6.5  
Spiced potato & lentil patties - with fresh mint chutney (k)(m)(n)

**CHICKEN 65** €9/€14  
Chicken pieces, bursting with spice - topped with red onions & coriander

**BROCCOLI JHINGA** €15.5  
Prawns and broccoli - spiked with black pepper, garlic & curry leaves (s)(m)(k)

**KUCHUMBER** €5  
Tomato, red onion & cucumber - a zingy little salad to add to any dish (v)

**GUNPOWDER ALOO CHAAT** €9  
Cubes of potato, chickpeas & onion, tossed in fiery south Indian spices - with yoghurt & fresh pomegranate (k)(g)(p)

## VEGGIE

**CHANA SAAG** €14  
A tangy dish of chickpeas and spinach with cumin, fennel & aromatic spice A festival favourite (v)

**HOUSE BLACK DAL** €15  
An earthy, luscious black lentil curry (k)

**DEADLY DAL** €14  
A hearty mix of four lentils, tempered with garlic, cumin & whole red chilli (v)

**JALFREZI** €14.5  
Fresh seasonal vegetables in a tangy tomato sauce, with fiery green chillies (v)

**HOME-STYLE AUBERGINE** €14.5  
Aubergine in a tangy onion & tomato sauce, with a touch of yoghurt (k)(m)

**SAAG PANEER** €15  
A rich, vibrant, spinach curry studded with cubes of mild, fresh Indian cheese. Healthy & hearty (k)

**CHANA MASALA** €14  
A fresh, zingy chickpea & tomato curry. Gloriously lively (v)(m)

**ROADSIDE BEAN** €14  
A velvety, vegan, black-eyed bean curry, tempered with smoky cumin (v)

**RICE**  
Steamed basmati (v) €3  
Pulao (v) €3.25  
Lemon (m) €4  
Brown (v) €3  
**NAAN**  
Plain (g)(v) €3.5  
Butter (k)(g) €4  
Garlic & coriander (k)(g) €3.5  
Peshwari (k)(g)(a) €5

**MASALA KISSED FRIES** €6  
Mildly-spiced skinny fries (m)(v)(g)

**ROTI** €4  
Wholemeal flatbread (g)(v)

**POPPADOMS (v)** €1.50  
**POPPADOMS & 2 DIPS (k)** €4

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

## KERALA KIDS

**CHANA MASALA** €9  
A healthy, simple, chickpea curry (v)(m)  
**TIKKA MASALA** €10.5  
Mild, sweet chicken curry (k)  
**CHICKEN TIKKA** €10  
Chicken pieces, marinated in spiced yoghurt, ginger & garlic (m)(k)

*All served with steamed basmati rice*

**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), Shellfish (s), Sulphur (p), Gluten, wheat (g), Milk (k) Fish (f) Nuts (n) **VEGAN:** (v)

