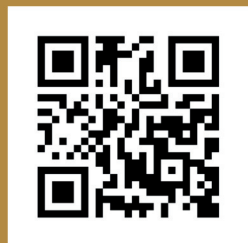


The Rise of South Indian Tapas: A Modern Twist on Tradition

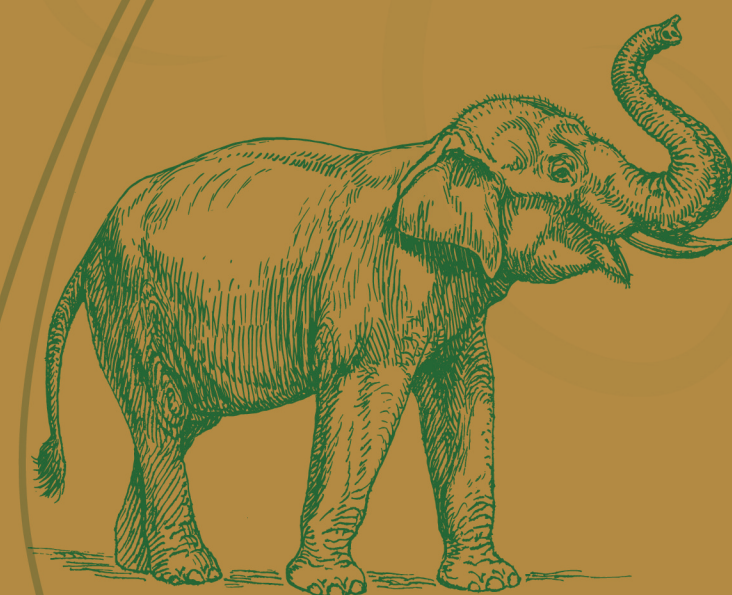
In the ever-evolving world of culinary innovation, one trend that's heating up the UK food scene is South Indian tapas – and Kerala Canteen is proudly leading the way in Leeds.

What Is South Indian Tapas?

Tapas-style dining, inspired by Spanish small plates, offers guests the chance to explore multiple dishes in one sitting. In a South Indian context, this means reimagining traditional recipes into shareable plates – bold in flavour, rich in spices, and perfect for food lovers eager to try something new. Please search on Kerala Toddy Shop where the small plate concept exist from years & our aim is to bring this to International culinary scene



Join Canteen Club Loyalty Program , Get 5% Off on Total Bill .
(Except Fridays & Saturdays , Not on Pre-Theatre , Set Menus ,
Bank Holiday's Or special celebration days .) One discount allowed per bill.



KERALA CANTEEN

Contemporary Indian Tapas Restaurant & Bar

HOW TO DINE CANTEEN STYLE AT KERALA CANTEEN

Experience the vibrant spirit of Kerala – the land of coconuts – through our unique take on modern South Indian dining. We recommend ordering a few dishes to share, so you can explore a range of bold, authentic flavours together.

Our Tip: Start with one dish from each category and share a biryani per person.

Dishes are served fresh from the kitchen and may arrive at different times – that’s all part of the experience! For the best taste and temperature, we suggest beginning with small plates, followed by bowls, sides, and biryanis.

Most of our dishes are gently spiced to a mild-medium heat, but we’re happy to dial it up if you’d like more of a kick – just ask!

CANTEEN TAPAS

Duck Kothu Porotta 9.0

A street food delicacy shredded Flaky bread tossed in a pulled duck leg masala topped with fried egg (DF)

Sea Bass Pollichathu 9.0

Chilli , Turmeric marinated seabass served with tempered Cherry tomato & tangy masala base (DF, GF)

King Prawn & Courgette Masala 8.0 *

Tail on King prawns tossed in a spiced onion tomato (DF, GF)

Green Pepper Lamb Chop 7.75

One pc 3oz best end yorkshire lamb chop in a green Pepper marinade , warm masala potato & mint yoghurt (GF)

Trivandrum Fried chicken 7.75 *

lightly spiced recipe from Trivandrum , capital city of kerala with fried garlic yoghurt (GF)

Crispy Curry Leaf Calamari 7.75 *

Lightly coated calamari with curry mayonnaise

Paneer Pepper Fry 7.75 *

Indian cottage cheese in black pepper masala sauce pickled onions (GF , V)

Chilli & Tamarind cauliflower 7.75 *

fried cauliflower tossed in a light chilli tamarind sauce (DF, VE , V)

Gunpowder Potatoes 8.5 *

Tripple cooked hassel back potatoes tossed in gun powder spice (DF, GF , VE , V)

CURRY BOWLS

Salmon & Green mango curry 10.0

Skin on salmon in a lightly spiced kerala village curry cooked with green mango (DF, GF)

Lamb & Chickpea masala 10.0 *

Slow cooked (keema) minced leg of lamb & chickpeas masala in keralan spices (DF, GF)

Beef & Bone Marrow curry 10.0 *

Deep flavoured curry made with Slow cooked Beef & Bone Marrow in a simple kerala Toddy Shop (local pub) recipe (DF, GF)

Grain fed Chicken curry 9.5 *

Chicken breast pieces cooked in a roasted coconut & spice sauce (DF, GF)

Green seasonal Vegetable korma 9.0*

Broccoli , Peas , Beans & courgettes cooked in a regional Nilgiri korma sauce (DF, GF , VE , V)

Tappy Hour 12.5

One Tapas & a Drink

(Dishes & Drinks marked with *)

Till 6 Pm | Not on Saturdays

Pre theatre meal 11.75

One curry Bowl with a side .

(Dishes marked with *)

Till 6 Pm | Not on Saturdays

Set Menu 22.95

choose One Plate , a curry Bowl with side & a dessert

(Dishes & Drinks marked with *)

saturday till 5 pm

All prices are per person ,

Deals only available Exclusive for canteen club members Booked for the experience

BIRIYANI

Kovalam Beef Brisket Biryani 15.50

Kovalam is an international beach tourist destination in kerala ,famous for beef biriyani we use this aromatic recipe to slow cook locally sourced beef Brisket combined with short grain karma rice (GF , N)

Canteen Chicken Biryani 14.75

Unique recipe from the region of north malabar , different to normal red masala biriyani’s . made with specially imported short grain rice “jeerakashala” cooked with chicken and a yoghurt masala spiced with green chilli (GF , N)

Jackfruit Biryani 12.75

Tender jackfruit cooked in malabar biriyani spices using coconut yoghurt (DF, GF , VE , V , N)

DESSERT

Dubai Chocolate Cheesecake & Gulab Jamun 8.0

Dubai’s expat population majority is from kerala we dedicate this dessert to them . Baked vanilla cheesecake , warm gulab jamun & Berry sauce (N)

Cinnamon Toffee Pudding 7.5

Cinnamon flavoueed Sticky toffee pudding on a caramel sauce & Vanilla Ice cream (N)

Cardamom Chocolate Brownie 6.0 *

Vanilla ice cream (DF, GF , VE , V , N)

SIDES

Poppadom 4.5 *

Tomato chutney & seasonal berries Achar (DF, VE , V , N)

Chilli Garlic Egg Fried Rice 4.0

Chilli garlic & Curry leaf egg fried rice made with basmati rice (DF, GF , V)

Broccoli Uthappam 4.0

Savoury Dosa pancake topped with broccoli masala (DF, GF , VE , V)

Blue berry & Mint greek Yoghurt 3.5

Premium live culture greek yoghurt with blueberry , mint & cumin (GF , V)

Basmati Rice 3.0 *

Premium basmati (DF, GF , VE , V)

Canteen Porotta 2.5 *

One Pc - flaky layered pan bread (DF, VE , V)

Butter Chappathi 1.50 *

Whole wheat flat bread cooked in a griddle , brushed with clarified butter (V)

Gulab Jamun & Ice Cream 6.0 *

Two pc warm gulab jamun, Vanilla Ice cream & Biscoff Crumb (V)

Ice cream & Chocolate 5.5 *

Two Scoop of Vegan Vanilla Ice cream & Dark Chocolate sauce (DF , VE ,V , GF)

Get 5% Off on Total Bill . Learn from Next page

A discretionary 10% service charge will be added to your bill.

We embrace the Indian tradition of Atithi Devo Bhava—"The Guest is God." service starts with a free lightly sweetened aromatic herbal tea .

(V)VEGETARIAN (VE) VEGAN. (GF)GLUTEN-FREE (N) CONTAINS NUTS (DF) DIARY FREE

If you have any food allergy concerns, please speak to a member of staff before placing your order. While we can provide an allergy matrix to assist you in making informed choices, we cannot guarantee 100% allergen-free dishes due to the nature of our kitchen & ingredients bought from suppliers handle other allergy ingredients

Want to book your next party visit our private dining page or please ask