

KERALA CANTEEN PARTY MENU

Book In advance ideally one week before
Send us a pre order & dietary request of your group
23.00 per person | choose one tapas , One curry & One Side
Add a Biryani to share Good or Two (Supplement Applies)
Add dessert (Supplement Applies)



Contemporary Indian Tapas Restaurant & Bar

CANTEEN TAPAS

King Prawn & Courgette Masala

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

Trivandrum Fried chicken

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

Crispy Curry Leaf Calamari

Lightly coated calamari with curry mayonnaise

Paneer Pepper Fry

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

Chilli & Tamarind cauliflower

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

Gunpowder Potatoes

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

SIDES

Poppadom

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

Blue berry & Mint greek Yoghurt

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

Basmati Rice

Premium basmati (DF, GF , VE , V)

Canteen Porotta

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

Cheese Chappathi

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

DESSERT

Gulab Jamun & Ice Cream + 5.00

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

Ice cream & Chocolate + 4.00

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

Cardamom Chocolate Brownie + 5.50

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

CURRY BOWLS

Lamb & Chickpea masala

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

Beef & Bone Marrow curry

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

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

Green seasonal Vegetable korma

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

BIRIYANI (GOOD TO SHARE FOR TWO)

Kovalam Beef Brisket Biryani +12.00

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 +11.00

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 +10.00

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

Get 5% Off on Total Bill for Kerala canteen club
Members Conditions Apply

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 WWW..KERALACANTEEN.COM