

DESSERT

Skip to regret



DUBAI CHOCOLATE CHEESECAKE & GULAB JAMUN 9.5

DEDICATED TO DUBAI'S EXPAT KERALA COMMUNITY. BAKED CHEESECAKE, PISTACHIO, WARM GULAB JAMUN, KUNAFI & CHOCOLATE SAUCE (N)



CARDAMOM CHOCOLATE BROWNIE 8.0 *

WARM BROWNIE WITH VEGAN VANILLA ICE CREAM (DF, GF, VE, V, N)



BISCOFF GULAB JAMUN & ICE CREAM 8.5

TWO PIECES OF WARM GULAB JAMUN, VANILLA ICE CREAM & BISCOFF SAUCE & CRUMB (V)



CHAI SPICED SOFT SERVE ICE CREAM 5.5 *

CHAI SPICE DUSTED FRESHLY CHURNED SOFT SERVE ICE CREAM IN A WAFFLE CONE



DARK CHOCOLATE DELICE WITH MATCHA DUST. 6.0 *

RICH PREMIUM DARK CHOCOLATE DELICE DUSTED WITH MATCHA & A TOUCH OF SEA SALT (N)



PISTACHIO & PEPPER SEMIFREDDO 7.5 *

PISTACHIO ICE CREAM FILLED WITH PISTACHIO CREAM, AMARETTO LIQUEUR, PISTACHIO SAUCE, BLACK PEPPER & PISTACHIO NIBS (A, N)

BOLLYWOOD BOTTOMLESS BRUNCH 39.95

CHOOSE ONE CURRY BOWL & A SIDE
(DISHES & BOTTOMLESS DRINKS MARKED WITH *)
SATURDAY TILL 4 PM | 90 MINS

*JOIN CANTEEN CLUB - YOU GET A BOTTLE OF PROSECCO FROM US ON YOUR 2ND VISIT ONWARDS MINIMUM SPEND ABOVE £100.0
(OR A 10.00 OFF ON BILL)
1 £ YOU SPEND COLLECT 1 POINT

(V)VEGETARIAN (VE) VEGAN (GF)GLUTEN-FREE (N) NUT (DF) DAIRY FREE (A) ALCOHOL

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

ALL OUR MEATS ARE FROM HALAL CERTIFIED SUPPLIERS

WANT TO BOOK YOUR NEXT PARTY VISIT OUR WEBSITE OR PLEASE ASK



KERALA CANTEN

RECIPES FROM OUR KERALA CHEFS PAIRED WITH YORKSHIRE PRODUCE

* CLUB MEMBERS GET A BOTTLE OF PROSECCO ON 2ND VISIT ONWARDS

SOUTH INDIAN TAPAS RESTAURANT CONCEPT BY CHEFS
FROM MASTER CHEF UK, GREAT BRITISH MENU, MICHELIN
STAR & WORLDS BEST RESTAURANT TRAINED.

LISTED IN TOP 100 INDIAN RESTAURANTS IN UK

CANTEEN TAPAS

Treat as a starter

TAPAS SHARER 24.95

CHOOSE ANY 3 TAPAS (MARKED WITH *)



SEA BASS POLLICHATHU 9.75

SEARED SEA BASS 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 9.0

ONE 4OZ YORKSHIRE LAMB CHOP IN A GREEN PEPPER MARINADE ,POTATO & MINT YOGHURT (GF)



CHICKEN KOTHU POROTTA 9.75

SHREDDED FLAKY BREAD TOSSED IN A PULLED CHICKEN MASALA TOPPED WITH FRIED EGG (DF)



TRIVANDRUM FRIED CHICKEN 8.0 *

LIGHTLY SPICED RECIPE FROM TRIVANDRUM , WITH FRIED GARLIC YOGHURT (GF)



CRISPY CURRY LEAF CALAMARI 8.5 *

LIGHTLY COATED CALAMARI WITH CURRY MAYONNAISE



BEEF CURRY PIE 8.5 *

BEEF & BONE MARROW CURRY IN A 3" YORKSHIRE PUDDING TOPPED WITH MATURE CHEDDAR



PANEER PEPPER FRY 8.5 *

INDIAN COTTAGE CHEESE IN BLACK PEPPER MASALA SAUCE PICKLED ONIONS (GF,V)



CHILLI & TAMARIND CAULIFLOWER 8.0 *

FRIED CAULIFLOWER TOSSED IN A LIGHT CHILLI TAMARIND SAUCE (DF,VE,V)



GUNPOWDER POTATOES 8.0 *

TRIPLE COOKED HASSELBACK POTATOES TOSSED IN GUNPOWDER SPICE (DF,GF,VE,V)



MINI BROCCOLI MASALA DOSA 8.0 *

BEETROOT FLAVOURED DOSA PANCAKE WITH BROCCOLI & POTATO MASALA AND A BUTTERNUT SQUASH SAMBHAR DIP (DF,GF,VE,V)



CHILLI CHEESE CHIPS 8.0 *

SKIN ON FRIES TOSSED IN CHILLI GARLIC SAUCE TOPPED WITH MATURE CHEDDAE (GF,V)



POPPADOM TRAY 5.5

MIXED LENTIL POPPADOM WITH TOMATO CHUTNEY & SEASONAL BERRIES ACHAR (DF,VE,V,N)

SIDES

With a Tapas Or curry

CHILLI GARLIC EGG FRIED RICE 4.5 *

CHILLI GARLIC & CURRY LEAF EGG FRIED RICE MADE WITH BASMATI RICE (DF,GF,V)

BLUEBERRY & GREEK YOGHURT 3.5 *

PREMIUM LIVE CULTURE GREEK YOGHURT WITH BLUEBERRY, MINT & CUMIN (GF,V)

BASMATI RICE 2.75 *

STEAMED PREMIUM BASMATI (DF, GF,VE,V)

CANTEEN POROTTA 2.75 *

ONE PIECE - FLAKY LAYERED PAN BREAD (DF,VE,V)

CURRY BOWLS

Treat as a main



KING PRAWN CURRY 17.5

TAIL ON KING PRAWN IN A LIGHTLY SPICED KERALA VILLAGE CURRY COOKED WITH GREEN MANGO (DF,GF)



SALMON GREEN MANGO CURRY 17.0 *

SKIN ON SALMON IN GREEN MANGO COCONUT CURRY (DF,GF)



BEEF & BONE MARROW CURRY 16.5 *

SLOW COOKED YORKSHIRE BEEF CHUCK & BONE MARROW IN A SIMPLE KERALA TODDY SHOP (LOCAL PUB) RECIPE (DF,GF)



LAMB & CHICKPEA MASALA 16.0 *

SLOW COOKED (KEEMA) MINCED LEG OF LAMB & CHICKPEAS MASALA IN KERALAN SPICES (DF,GF)



GRAIN FED CHICKEN CURRY 15.5 *

CHICKEN BREAST PIECES COOKED IN A ROASTED COCONUT & SPICE SAUCE (DF,GF)



PANEER & PEAS MASALA 15.0 +

PANEER & PEAS COOKED IN A COCONUT MASALA CURRY (GF,V)



GREEN SEASONAL VEGETABLE KORMA 14.5*

BROCCOLI,PEAS,BEANS & COURGETTES COOKED IN A REGIONAL NILGIRI KORMA SAUCE (DF,GF,VE,V)



FRIED IDLI & BUTTERNUT SAMBHAR 8.5 *

CRISPY OUTSIDE YET SOFT LENTIL AND RICE STEAMED CAKES. WITH DAL BASED SPICED BUTTERNUT SQUASH CURRY (DF,GF,VE,V)

BIRIYANI

SLOW COOKED BEEF BIRIYANI 17.5

3 HRS BRAISED YORKSHIRE BEEF SHIN IN BIRIYANI MASALA & YOGHURT MIXED WITH SHORT GRAIN KAIMA BASMATI RICE (GF,N)

CANTEEN CHICKEN BIRIYANI 16.5

LIGHT SPICED CHICKEN COOKED IN BIRIYANI SPICES , YOGHURT AND SHORT GRAIN KAIMA BASMATI RICE (GF,N)

VEGETABLE BIRIYANI 15.0

MIXED VEGETABLE COOKED IN BIRIYANI SPICES USING COCONUT YOGHURT (DF,GF,VE,V,N)

CHEFS SPECIAL



T-BONE STEAK 29.95

16 OZ SLOW-BRAISED AND GRILLED T-BONE STEAK , SERVED ATOP OUR SIGNATURE BEEF & BONE MARROW CURRY, HASSEL POTATOES. (DF, GF)



HALF ROASTED CHILLI GARLIC CHICKEN 21.95

HALF ROASTED CHICKEN IN A CHILLI GARLIC MARINADE, SERVED WITH HASSEL BACK POTATOES & CLASSIC ONION GRAVY (DF, GF)

MINI THALI (PRE THEATRE) 12.95



TILL 5.45 PM ALL DAY (EXCEPT SATURDAY)

CHOOSE A CURRY - BEEF , CHICKEN OR VEG KORMA

COMES WITH BASMATI RICE, MASALA POTATO ,POPPADOM & POROTTA

SET TASTING MENU 36.95

CHOOSE ONE TAPAS , A CURRY BOWL , A SIDE & A DESSERT . WITH A GLASS OF PROSECCO (DISHES MARKED WITH * INCLUDED)

ALL PRICES ARE PER PERSON , ALL TABLES MUST PARTICIPATE

ADD A BOTTLE OF PROSECCO. 10.00