



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

South Indian tapas is redefining modern dining in the UK, and at Kerala Canteen in Leeds, we're leading the charge. Inspired by Kerala's traditional toddy shops—where bold, spicy “touchings” (small plates) have been shared over local palm wine for generations—our menu brings this authentic small-plate culture to the international stage. By reimagining classic dishes like Trivandrum fried chicken and duck kothu into vibrant, shareable plates, we invite guests to explore a rich tapestry of South Indian flavours, one bite at a time. ing this to International culinary scene



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 .

Join the Canteen Club Loyalty Program

Enjoy 20% off food from Tuesday to Thursday with a prior booking.

Offer valid from your second visit onwards, for up to 4 guests per table.

Excludes November & December, Pre-Theatre and Set Menus, Bank Holidays, and Special Celebration Days.

One discount permitted per bill.



KERALA CANTEEN

SOUTH INDIAN TAPAS KITCHEN & BAR

CONCEPT BY MASTER CHEF UK & GREAT BRITISH MENU
CHEF BOBBY GEETHA



HOW TO DINE CANTEEN STYLE AT KERALA CANTEEN

Our Tip: Swap plates, steal bites, and taste it all – that’s the Kerala way. Dishes arrive as they’re cooked – start with small plates, then enjoy curries, sides & biryanis. Want it hotter? Just ask.

Good To Know : Our Tapas portions are Indian in spirit – fuller than traditional Spanish plates.

CANTEEN TAPAS

Starters

- Duck Kothu Porotta 10.0
Shredded flaky bread tossed in a pulled duck leg masala topped with fried egg (DF)
- Sea Bass Pollichathu 10.0
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 8.5
One 4oz Yorkshire lamb chop in a green pepper marinade ,potato & mint yoghurt (GF)
- Trivandrum Fried chicken 7.95 *
Lightly spiced recipe from Trivandrum , with fried garlic yoghurt (GF)
- Crispy Curry Leaf Calamari 8.0 *
Lightly coated calamari with curry mayonnaise
- Paneer Pepper Fry 8.0 *
Indian cottage cheese in black pepper masala sauce pickled onions (GF,V)
- Chilli & Tamarind cauliflower 7.95 *
Fried cauliflower tossed in a light chilli tamarind sauce (DF,VE,V)
- Gunpowder Potatoes 8.0 *
Tripple cooked hassel back potatoes tossed in gun powder spice (DF,GF,VE,V)

Poppadom 4.5
Coloured rice poppadom & Mixed lentil poppadom with Tomato chutney & seasonal berries Achar (DF,VE,V,N)

CURRY BOWLS

Mains

- Salmon & Green mango curry 12.5
Skin on salmon in a lightly spiced kerala village curry cooked with green mango (DF,GF)
- Lamb & Chickpea masala 11.5 *
Slow cooked (keema) minced leg of lamb & chickpeas masala in keralan spices (DF,GF)
- Beef & Bone Marrow curry 12.0 *
Slow cooked Beef & Bone Marrow in a simple kerala Toddy Shop (local pub) recipe (DF,GF)
- Grain fed Chicken curry 11.0*
Chicken breast pieces cooked in a roasted coconut & spice sauce (DF,GF)
- Green seasonal Vegetable korma 10.5*
Broccoli,Peas,Beans & courgettes cooked in a regional Nilgiri korma sauce (DF,GF,VE ,V)

Tapas sharer 19.5
Choose any 3 Tapas
(Tapas marked with *)

Pre theatre meal 14.0
One curry Bowl with a side .
(Curry marked with *)
Till 5.45 Pm | Not on Fridays & Saturdays

Set Menu 26.0
Choose One Tapas , a curry Bowl , a side & a dessert
(Dishes marked with *)
All prices are per person , All Table Must Participate
November & December no set menus given instead we have Festive menu with welcome prosecco

CHEFS SPECIAL

Canteen T-bone steak 29.75

16 oz Slow-braised and grilled spice-marinated T-bone steak , served atop our signature beef & bone marrow curry, accompanied by triple-cooked hasselback baby potatoes. (DF, GF) Good to share between 3 or 4 guest.

BIRIYANI

Larger Mains

- Kovalam Beef Brisket Biriyani 16.0
Kovalam is famous for beef biriyani we use this aromatic recipe to slow cook local beef Brisket combined with short grain kaima rice (GF,N)
- Canteen Chicken Biriyani 15.0
Unique recipe from the region of North malabar , different to normal red masala biriyani’s . made with specially imported short grain rice “Kaima” cooked with chicken and a yoghurt (GF,N)
- Jackfruit Biriyani 12.75
Tender jackfruit cooked in malabar biriyani spices using coconut yoghurt (DF,GF,VE,V,N)

DESSERT

Skip to regret

- Dubai Chocolate Cheesecake & Gulab Jamun 8.5
Dedicated to Dubai’s expat Kerala community . Baked vanilla cheesecake , pistachio , warm gulab jamun, kunafa & Chocolate sauce (N)
- Cinnamon Toffee Pudding 7.5 *
Cinnamon flavoured sticky toffee pudding on a caramel sauce & vanilla Ice cream (N ,VE)
- Biscoff Gulab Jamun & Ice Cream 7.0 *
Two pieces of warm gulab jamun, vanilla ice cream & Biscoff sauce & crumb (V)
- Cardamom Chocolate Brownie 7.0
Vanilla ice cream (DF, GF , 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)
- Broccoli Uthappam 4.0
Savoury dosa pancake topped with broccoli masala (DF,GF,VE,V)
- Blueberry & Mint greek Yoghurt 3.5 *
Premium live culture greek yoghurt with blueberry, mint & cumin (GF,V)
- Basmati Rice 3.0 *
Steamed premium basmati (DF, GF,VE,V)
- Canteen Porotta 3.0 *
One Piece - flaky layered pan bread (DF,VE,V)
- Cheesy Chappathi 2.5 *
One mini whole wheat flat bread cooked in a griddle , with clarified butter topped with grated cheddar (V)
- Butter toasted milk bun *
Fluffy milk bun pan-toasted with golden clarified butter – perfect for dunking into our signature Lamb Curry.

Bollywood Bottomless brunch 36.0
Choose One curry Bowl & a side
(Dishes & Bottomless Drinks marked with *)
Friday & Saturday till 4 pm | 90 mins
All prices are per person , All Table Must Participate

Get 20% Off on food on your next visit (P.T.O)

(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 website or please ask