

The top of the page is decorated with a light purple background featuring a pattern of soft, out-of-focus clouds. Scattered across the top are numerous golden stars of various sizes and several ornate, hanging golden lanterns. In the center, a large, detailed golden crescent moon is positioned, with a five-pointed star inside it.

Ramadan Iftrar Menu

This ramadan, gather with friends, family and colleagues at Kerala Canteen for a festive dining experience with a twist of Kerala spice.

Your celebration begins with a **free welcome vrrigin mismosa** and our comforting herbal **Sulaimani tea, Dates , Almonds & Watermelon** before you explore the best of our kitchen. Choose from a selection of vibrant Tapas plates, followed by a rich and aromatic Curry Bowl with a side.

For those who want to indulge further, add a Biryani to share between two (5.00 applies) for a true taste of Kerala celebration. End your evening on a sweet note with one of our indulgent festive desserts.

£36.95 per person

CANTEEN TAPAS

Choose One per person

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

Choose One per person

Basmati Rice

Premium basmati (DF, GF , VE , V)

Canteen Porotta

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

Cheesy Chappathi

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

Blue Berry & greek Yoghurt

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

DESSERT

Choose One per person

Gulab Jamun & Ice Cream

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

Cinnamon Toffee Pudding

Cinnamon flavoured sticky toffee pudding on a caramel sauce & vanilla Ice cream (N ,VE)

Chai spiced Soft Serve Ice cream

Chai spice dusted freshly churned soft serve ice cream in a brass tea cup

CURRY BOWLS

Choose One per person

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)

UPGRADE WITH 5.00

Add on Applies | Good to Share

Kovalam Beef Brisket Biryani

for beef biryani we use this aromatic recipe to slow cook locally sourced beef Brisket combined with short grain karma rice (GF , N)

Canteen Chicken Biryani

made with specially imported short grain rice "jeerakashala" cooked with chicken and a yoghurt masala spiced with green chilli (GF , N)

Mixed Vegetable Biryani

mixed vegetable cooked in biryani spices using coconut yoghurt (DF,GF,VE,V,N)

HOW TO BOOK

For Group less Than 6 please book from our website .

For larger Group Please mail info@keralacanteen.com along with a pre-order

For groups above 6 we need a 10.00 deposit per person which will be reduced against your final payment.

Availble Only in Holly Month of Ramadan