



# 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 virgin mimoso** 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

Triple 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 biriyani 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 biriyani 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](mailto: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.

Available Only in Holly Month of Ramadan