

DESSERT

Skip to regret



DUBAI CHOCOLATE CHEESECAKE & GULAB JAMUN 9.5

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



CARDAMOM CHOCOLATE BROWNIE 8.0

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 BRASS TEA CUP



*JOIN CANTEEN CLUB LOYALTY PROGRAM ,
25% OFF ON SPEND ABOVE 75.00 ON SUN - THU.

1 £ YOU SPEND COLLECT 1 POINT

POINTS CAN BE REDEEMED AT NESSO CAFE BAR LEEDS & MORLEY

(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

KERALA CANTEEN

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

25% OFF ON TOTAL BILL FOR CANTEEN CLUB MEMBERS



CANTEEN TAPAS



CHICKEN KOTHU POROTTA 12.0

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



SEA BASS POLLICHATHU 11.0

SEARED SEA BASS SERVED WITH TEMPERED CHERRY TOMATO & TANGY MASALA BASE (DF,GF)



KING PRAWN & COURGETTE MASALA 8.5 *

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)



TRIVANDRUM FRIED CHICKEN 8.5 *

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



CRISPY CURRY LEAF CALAMARI 8.5 *

LIGHTLY COATED CALAMARI WITH CURRY MAYONNAISE



PANEER PEPPER FRY 8.5 *

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



CHILLI & TAMARIND CAULIFLOWER 8.5 *

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



GUNPOWDER POTATOES 8.5 *

TRIPPLE COOKED HASSEL BACK POTATOES TOSSED IN GUN POWDER SPICE (DF,GF,VE,V)



MINI BROCCOLI MASALA DOSA 8.0

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



POPPADOM TRAY 5.5

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

MINI THALI (PRE THEATRE) 12.95



TILL 5.45 PM ALL DAY NOT ON SATURDAYS & SUNDAYS

CHOOSE A CURRY - BEEF, CHICKEN OR VEG KORMA

COMES WITH BASMATI RICE, MASALA POTATO ,POPPADOM & POROTTA OR CHEESE CHAPATHI

TAPAS SHARER 24.5

CHOOSE ANY 3 TAPAS (TAPAS MARKED WITH *)

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)

CURRY BOWLS



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 16.5

SKIN ON SALMON IN SAME GREEN MANGO COCONUT CURRY WE USE FOR PRAWNS (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 15.5 *

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



GRAIN FED CHICKEN CURRY 15.0 *

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



GREEN SEASONAL VEGETABLE KORMA 14.0*

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



PANEER & PEAS MASALA 14.5

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



FRIED IDLI & BUTTERNUT SAMBHAR 9.0

CRISPY OUT SIDE YET SOFT LENTIL AND RICE STEAM CAKES. WITH A DAL BASED SPICED BUTTERNUT SQUASH CURRY (DF,GF,VE ,V)

CHEFS SPECIAL



T-BONE STEAK 29.95

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

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 TABLE MUST PARTICIPATE

AVAILABLE OF LARGE GROUP PLEASE MAIL US INFO@KERALACANTEEN.COM

BOLLYWOOD BOTTOMLESS BRUNCH 39.95

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

SIDES

With a Tapas Or curry

CHILLI GARLIC EGG FRIED RICE 4.95

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

BLUE BERRY & GREEK YOGHURT 3.95 *

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

BASMATI RICE 3.0 *

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

CANTEEN POROTTA 3.5 *

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

CHEESY CHAPPATHI 3.5 *

ONE MINI WHOLE WHEAT FLAT BREAD COOKED IN A GRIDDLE , WITH CLARIFIED BUTTER TOPPED WITH GRATED CHEDDAR (V)