THE kettle

MENU

HOUSE *Specials*

Modern Indian plates, crafted with spice, balance, and character.

SERVING *Brunch*

THURSDAY-FRIDAY | 11AM-3PM

SATURDAY-SUNDAY | 10AM-3PM



THE KETTLE

REGIONAL INDIAN BRUNCH

SWEET TREATS 25

At Kettle, we take French toast beyond the usual, infusing it with Indian-style richness, slow-cooked sweetness, and a comforting depth you won't find elsewhere.

KETTLE'S GULAB JAMUN FRENCH TOAST
We wanted to create something unique by pairing Gulab Jamun with classic French toast. Since most brunch places stick to the same maple syrup version, we chose to add a sweeter, more Indian-inspired twist.

KETTLE'S RABDI TOAST
Golden, thick-cut French toast layered with rich, creamy rabdi and topped with a scoop of indulgent malai ice cream.

BERRY FRENCH TOAST
Bread pudding toast served warm, layered with luscious house-made rabdi and finished with a vibrant berry compote for a perfect balance of creamy sweetness and fruity tang.

KETTLE'S INDIAN CILBIR 25

MASALA EGG CILBIR
Turkish-style poached eggs reimagined with Indian spiced yogurt, chilli ghee tadka and pita bread.

MASALA KHEEMA SCOTCH EGG
Succulent chicken kheema encasing a soft egg, fried until golden and complemented by gently spiced curried yogurt, chilli oil and pita bread.

KETTLE'S UTTAPAM · CREPES 25

MASALA AVOCADO CREPE
Rice battered crepe, spiced avocado, chutney. (VEGAN)

PANEER CREPE
Masala paneer, rice crepe, house salad, chutney. (VEG)

CHEESE CHILLI MASALA UTTAPAM
Rice battered masala crepe, chutney, salad. (VEG)

KETTLE'S MASALA CREPE
Rice battered masala crepe, choice of chicken/lamb,sunny-side-up egg, salad and chutney.

SPICED BONE MARROW UTTAPAM
Rice and lentil crepe, beef bone marrow, beef broth.

KETTLE'S STREET BURGER 26

Served with spiced Kettle chips

TRUFFLE MUSHROOM BURGER
Crispy raw banana and potato tikki, truffle mushroom, aged cheese, truffle aioli.

SPICY BUTTER CHICKEN BURGER
Spiced butter chicken, melted cheese, crunchy coleslaw and pickled onions in a toasted brioche bun.

LAMB CHAPLI KABAB BURGER
Spiced lamb chapli kebab topped with a fried egg, melted cheese and caramelised onions, served in a toasted brioche bun.

SHAMI KABAB BURGER
Shami kebab patty, pickled onion, mint chutney, smoked chilli aioli, toasted brioche, eggs.

KETTLE'S FAVOURITE 26

TOFU & MASALA PEAS AKURI
Parsi-inspired scrambled tofu with caramelised onions, tomatoes, green chilli, peas and crispy potato. Served with pav (vegan)

THE KETTLE VEGETARIAN BREAKFAST
Masala scrambled paneer, Indian beans, buttered dinner rolls, house fries & salad.

MASALA OMELETTE + PARATHA
Masala mix omelette, paratha.
ADD: choice of meat +5, Cheese +3, Mushroom +3

THE KETTLE INDIAN BREAKFAST
Masala scrambled eggs, choice of chicken/lamb keema, buttered dinner rolls, house fries & salad.

SURTI KHAW SUEY
Surti khaw suey Coconut-based curry with spiced chicken, egg, noodles, chilli oil inspired by Surat's distinctive take on Burmese comfort food.

THE KETTLE 685 BREAKFAST
Crispy fried chicken chunks, flaky paratha, sunny-side egg, slaw, sweet chilli chutney.

BOMBAY KHEEMA PAV
Bombay-style spiced mutton mince with green chilli, peas, sunny side egg , served with buttery toasted pav.

KETTLE'S BENEDICTS 25

Most brunch spots in Toronto serve the same classic Benny, so we wanted to do something different. Our Benny bring in rich Indian flavours, with spiced versions that feel familiar yet completely new.

TRUFFLE MUSHROOM BENNY
Poached eggs on sourdough with mushroom, curried hollandaise, spiced house fries.

MASALA AVOCADO
Poached eggs on sourdough, masala avocado, curried hollandaise, spiced house fries.

CHICKEN KEBAB
Poached eggs on chicken kebab, curried hollandaise, spiced house fries.

MASALA CHICKEN
Poached eggs on sourdough, chicken masala and curried hollandaise, spiced house fries.

BEEF KEBAB
Poached eggs with beef kebab, curried hollandaise, spiced house fries.

NIHARI BENNY
Poached eggs on sourdough, pulled beef and curried hollandaise, spiced house fries.





KETTLE'S SIGNATURE 26

Growing up in Surat, Ghotala was always close to our hearts. Now, we are excited to bring it to our brunch menu with a fresh twist, blending it with shakshuka and layering it with bold Indian flavours.

PALAK PANEER GHOTALA
House-made paneer scrambled with fresh spinach, green chilli, ginger and served with buttered pav.

PANEER GHOTALA 2.0
Paneer cooked in a rich, spiced masala with bold Indian flavours.

SIGNATURE EGG GHOTALA
Indian-style egg shakshuka served with buttered dinner rolls.

GREEN GARLIC GHOTALA
Green garlic masala, spiced egg served with dinner rolls.

MASALA CHICKEN GHOTALA
Indian-style chicken shakshuka with egg, served with buttered dinner rolls.

BEEF KEBAB GHOTALA
Shakshuka with boiled egg, served with buttered dinner rolls.

SIDES

GARLIC BUTTERED PAV	4
MALABAR PARATHA	5
SPICED HOUSE FRIES	7

FOR GROUPS OF 4 OR MORE, AN 18% GRATUITY + APPLICABLE TAXES WILL BE ADDED TO THE FINAL BILL.
IN PURSUIT OF SPEEDY & EFFICIENT SERVICE THAT YOU DESERVE, WE DO NOT SUBSTITUTE ITEMS.
VARIATIONS TO MENU ITEMS WILL INCUR AN ADDITIONAL COST.
WE ENCOURAGE YOU TO PLACE YOUR ENTIRE ORDER TOGETHER TO ENSURE SMOOTH SERVICE.

DRINK MENU

MOCKTAIL 13

FRESH NIMBU SODA
Lemon, simple syrup, mint, sparkling water

PASSION FRUIT SPARK
Mint, lime salt, sparkling soda

MASALA KING
Lemonade, spiced salt, mint

BERRY COOLER
Blueberry and jamun lemonade

DARK MONSOON
Classic kala khatta, black salt, lime

PINK CITY SPRITZ
Guava nectar, edible rose, sparkling soda

KOKUM ROYALE
Kokum fruit reduction, sparkling soda

MUMBAI MANGO FIZZ
Mint, lemon, citrus, sparkling water

MANGO INDULGENCE 12

MANGO LASSI

MANGO COCONUT DELIGHT

MANGO CLOUD



CHAI · COFFEE · WARMERS 7

HERBAL INFUSIONS
Cream of Earl Grey (black)
Masala chai (black)
Green tea (herbal)
Hibiscus (herbal)
Peppermint (herbal)

MASALA CHAI

JAGGERY CHAI

CARDAMOM CHAI

ROSE CHAI

INDIAN COFFEE

BROWN BUTTER COFFEE

COCONUT GOLDEN MILK

SAFFRON SPICED MILK

CHILLED FAVOURITES 12

MASALA ICED CHAI

MASALA CHAI AFFOGATO

KETTLE'S COLD COFFEE

BISCOFF COLD COFFEE

CARAMEL CLOUD COFFEE

SOFT DRINKS 5

Coke / Diet Coke / Coke Zero / Ginger Ale / Limca / Sparkling Water





KETTLE'S EXPERIENCE

SMALL KETTLE	28
BIG KETTLE	32



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$40 PER PERSON

HIGH TEA
AT THE KETTLE

THURSDAY - SUNDAY
4-6PM



In our homes, tea was never just tea. It was the reason people gathered without a reason.

A quick "chai?" that turned into long conversations. Rain outside. Warm cups inside. Snacks on the side, not because it was planned, but because it's just how we do it.

That same feeling, now served as High Tea at Kettle. Sweet bites, savoury favourites, and the kind of comfort you don't rush.

SWEET BITES

INDIAN COOKIES

ASSORTED BAKES

SAVOURY BITES

VEG	NON-VEG
VADA PAV	*VADA PAV*
ONION BHAJIYA	*ONION BHAJIYA*
PANEER PAKORA	*CHICKEN KEBAB*
SAMOSA CHAAT	*SAMOSA CHAAT*
PANEER PUFF	*CHICKEN PUFF*
BOMBAY SANDWICH	*CHICKEN SANDWICH*

DRINKS

Selection of Specialty Teas & Coffee