THE kettle



Contemporary Regional Indian Cuisine

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Regional roots. Contemporary craft.

India tells its story through food. Every region brings its own flavours, ingredients and ways of cooking.

At KETTLE, these regional traditions shape our menu, alongside the ingredients we find here in Ontario. From layered street food to tandoor-fired dishes and slow-cooked meats, each brings a different side of Indian cuisine to the table.

FOOD
MENU



INDIAN STREET FOOD & CHAAT

Dahi Puri 16
Crisp hollow puris · whipped yoghurt mousse
date and tamarind glaze · fine sev

Kale Patta Chaat 16
Battered fried kale leaves · cumin-scented yoghurt
coriander chutney

Smashed Samosa Chaat 16
Crushed samosa · mulberry-infused yoghurt
tamarind reduction · mint-coriander chutney · sev

100-Layer Aloo Chaat 17
Layered Ontario potato · green chilli and coriander yoghurt
tamarind glaze · roasted cumin

Ragda Pattice 2.0 18
Golden raw banana patties · white pea ragda
sweet potato · cumin · herb emulsion

SIGNATURES

Beetroot & Walnut Tikki 19
Roasted beetroot patties · walnut cream cheese
panko crust · spiced tomato relish

Kettle's 685 19
Golden-fried chicken · signature sweet-and-sour
glaze · curry leaves

Beef Shami Kebab 19
Slow-cooked beef · roasted spices · green chilli
fresh mint

Pepper Fry Jackfruit Taco 22
Layered paratha shells · tawa-seared young
jackfruit · Malabar black pepper · curry leaves
pickled red onion

Mutton Lukmi 22
Hyderabadi layered pastry · tender spiced mutton
tamarind-date dip · mint

Bombay Kheema Pav 22
Mumbai-style minced lamb · spinach · green peas
crisp potato salli · butter-toasted pav

TANDOOR

Traditional marinades · Clay-oven cooking · Live-fire flavours

Angara Paneer Tikka 23
House-made paneer · Kashmiri chilli marinade · mint chutney

Methi Malai Chicken Tikka 24
Cream-marinated chicken · fresh fenugreek · green cardamom

Achari Chicken Tikka 24
Tandoor-roasted chicken · traditional pickling spices
mustard oil · charred green chilli

Kasundi Prawn Tikka 27
Kasundi mustard · mango · chilli

Tandoori Lamb Chops 29
Lamb chops · fragrant spice marinade · mint chutney
grilled lemon · kachumber salad

BIRYANI EXPERIENCE

Dum-cooked aged basmati · Whole spices · Served with mint raita

Chicken Biryani 26
Tandoor-marinated chicken · saffron basmati
caramelised onions · mint

Mutton Biryani 29
Slow-cooked mutton · aged basmati · caramelised onions
saffron · whole spices

Beef Bone Marrow Biryani 32
Ontario beef · roasted bone marrow · saffron basmati
reduced beef jus

VEGETARIAN MAINS

Table-Side Smoked Dal Makhani 22
Black lentils simmered to a rich finish · fenugreek butter
cultured cream · tableside smoke

Cauliflower Angara 24
Tandoor-roasted cauliflower · smoked onion and tomato
sauce · toasted spices

Saag Paneer 24
House-made organic paneer · seasonal greens · garlic
tempered spices

Matar Paneer Makhani 25
House-made paneer filled with green pea purée · cashew
makhani

Almond Paneer Kofta 25
Handcrafted paneer koftas · rose-almond gulkand centre
delicately seasoned tomato cashew gravy

NON-VEGETARIAN MAINS

Achari Butter Chicken 26
Tandoor-seared chicken · North Indian pickling spices
cashew-tomato gravy · cultured butter

Smoked Chicken Curry 26
Chicken in deeply roasted onion masala · black pepper
charred chilli · tableside smoke

Mumbai Mutton Masala 29
Tender mutton · Mumbai-style charred masala
crisp potato salli

Bone Marrow Nihari 30
Ontario beef · roasted bone marrow · Awadhi-inspired spices
fresh ginger

COASTAL & SOUTHERN INDIA

Coastal flavours · Konkan traditions · Southern Indian kitchens

Kerala Pumpkin Curry 23
Charred pumpkin · Kerala-style coconut curry
mustard seeds · curry leaves

Chicken Sukka 26
Mangalorean dry-roasted chicken · toasted coconut
black pepper · fennel

Coconut & Mango Chicken 26
Coastal-style chicken curry · ripe mango · curry leaves
green chilli

Goan Prawn Curry 29
Tiger prawns · coconut cream · tamarind · chilli oi

Branzino Malvani 30
Branzino · Malvani kokum marinade · coastal spices
coconut cream · banana leaf





BREADS

Selection of house-made Indian breads · cultured butter

Tawa Roti 5
Whole wheat · soft · lightly charred

Malabar Paratha 5
Flaky layered bread · ghee · crisp edges

Butter Naan 5
Tandoor-baked · butter · soft & pillowy

Green Garlic Naan 6
Fresh garlic · green herbs · butter

Chilli Cheese Naan 7
Melted cheese · green chilli · butter

Bread Basket 19
Assorted house breads · served warm

ACCOMPANIMENTS

Mint & Cucumber Raita 5
Chilled yoghurt · cucumber · mint
roasted cumin

Kachumber Salad 7
Cucumber · tomato · red onion
lemon · coriander

Saffron Rice 7
Aged basmati · saffron
whole spices

Coconut Rice 8
Fragrant basmati · coconut · curry leaves
mustard seeds

House-Made Beetroot & Taro Papad 8
Thin-sliced beetroot and taro
crisp-fried · house seasoning

KETTLE TREATS 14

Shahi Tukda 2.0
Saffron brioche · cardamom rabri
almond praline · rose

Daulat Ki Chaat
Light saffron milk foam · cardamom
walnut · rose

Saffron Brûlée Kheer
Slow-cooked rice pudding · saffron
cardamom · caramelised sugar crust

Gulab Jamun Bread Pudding
Caramelised brioche · cardamom custard
gulab jamun · saffron ice cream

Built with Ontario farms, markets & maple.

Gluten Free Vegan Spicy

FOR GROUPS OF 4 OR MORE, AN 18% GRATUITY + APPLICABLE TAXES WILL BE ADDED TO THE FINAL BILL.
TO ENSURE THE SPEEDY & EFFICIENT SERVICE YOU DESERVE, WE DO NOT SUBSTITUTE ITEMS.
SELECT MENU ITEMS MAY BE CUSTOMISED TO SUIT YOUR PREFERENCES.
KINDLY INFORM OUR TEAM OF ANY SPECIFIC REQUESTS AT THE TIME OF ORDERING.

DRINK
MENU

SPECIALITY COLD DRINKS 12

Kettle's Cold Coffee

Biscoff Cold Coffee

Masala Iced Chai

MANGO INDULGENCE 12

Mango Lassi

Mango Coconut Delight

Mango Cloud

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

Pink City Spritz
Guava nectar · edible rose sparkling soda

Kokum Royale
Kokum fruit reduction sparkling soda

Mumbai Mango Fizz
Mint · lemon · citrus sparkling soda

ZERO PROOF 18

Mangochilli Spark
Mango purée, lime juice, vodka. A bold fusion of ripe mango & subtle heat - vibrant, playful.

Minted Jamun Referesher
Jamun (Indian blackberry), black salt, fresh mint, gin a vibrant berry refresher layered with mint and citrus zest.

Dragon Spark
Tequila, lime juice, rum, with a pinch of salt.





COCKTAILS 20

Mumbai Mango Dreams 2oz
Mango puree, fresh lime, tequila, and Tajin

Passionfruit Margarita 2oz
Tequila, passionfruit, fresh lime, and a chilli-salt rim with the perfect sweet-heat balance

Kokum Cloud 2.5oz
Tart kokum, citrus, subtle sweetness, and velvety foam in a coastal-inspired cocktail

The Kettle's Sikanji 2oz
Dragon fruit with Indian-style spiced lemonade, citrus, and subtle heat

Jamun Mint Sour 2oz
Tequila, jamun (Indian blackberry), freshmint, and lemon. Tart, earthy, and balanced

BEER

Corona 10
Light, crisp Mexican lager with a clean, refreshing finish. 4.6% ABV

Heineken 11
Premium Dutch lager with balanced malt and subtle hop bitterness. 5% ABV

Kingfisher Lager 12
Crisp, refreshing Indian lager with a smooth finish. 4.55% ABV

WINE

RED	6oz	Bottle
ED HOUSE WINE CO. *Cabernet Shiraz ABV 13%*	12	35
RED MISTERIO *Malbec 13% ABV*	12	38
DUCA DI SARAGNANO *Alchymia Primitivo 14.5% ABV*	14	52

WHITE

SANTA MARGHERITA *Pinot Grigio 12.5% ABV*	14	45
INNISKILLIN *Unoaked Chardonnay VQA 12% ABV*	NA	50
OYSTER BAY *Cabernet Shiraz ABV 13%*	14	60

ROSÉ

GÉRARD BERTRAND *Côte des Roses Rosé 13% ABV*	NA	60



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