

SMALL PLATES

MIRIS BHAJI (VG)

Banana chilli fritters served with chickpeas and tamarind

MOJO CUTLETS (VG)

Brinjal and potato crumbed dumbling served with chilli mayo

URULAI PODITHOOVAL (VG)

Crispy potatoes tossed with colombo spices paprika mayonnaise

GARAM PAKODA (D)(V)

Chickpea battered kale & onions, sweetened yoghurt, tamarind & mint chutney (Vegan option available)

TAWA FISH (D)(G)

Seasonal fish grilled in bell pepper & ginger sauce

KUKUL DEVIL (SF*)(G*)

Buffalo chicken wings, spicy devil sauce & mixed peppers

LAMB ROLLS (SF*)(G)

Spiced pastry rolls stuffed with lamb, masala potato & Colombo spices

COLOMBO PORK RIBS (G)

Grilled baby pork ribs infused with hot BBQ sauce

PRAWN DEVIL (SF)(G)

Crispy prawns & mixed peppers tossed in spicy devil sauce

LARGE PLATES

AETA MIDULU (G)

Roasted Beef bone marrow & spiced minced meat,smoked coriander, turmeric, served with parottas (gluten free option with String Hoppers)

CEYLON KOTHU (MEAT / VEG)(G)

Shredded layered bread with seasonal vegetables or chicken & lamb, spring onions and pandan leaves, served with salna (gluten free option available with string hoppers)

CHAR GRILLED HISPY CABBAGE (VG)

Char grilled hispi cabbage in creamy srilankan sodhi

ROAST CHICKEN SIZZLER (D)(G*)

Srilankan spiced roast chicken served in sizzler

SIDES

SPRING GREEN PORIYAL (VG)

Spring greens tempered with coconut & moong lentils

PICKLED MOJO (VG)

Fried Brinjal tossed with Thai shallots, green chillies & kasundi mustard

PAROTTAS (V)(G) 2 PIECES

Traditional Tawa layered flat bread cooked soft & crispy

POL ROTI (VG)(G)

Small size bread infused with red onions & green chillies, cooked in coconut oil

MASALA POTATOES (VG)

Boiled potatoes tempered with whole spices, onions & herbs

SAMBAR (VG)

Lentil-based vegetable stew with drumstick

AMBA MALUWA(VG)

Sweet & sour mango pickle tampered with mustard

KARIS

8.00

ANDHA VYAMJANA (VG)

Red lentils slow cooked with rampe leaf & Sril Lankan spices

12.00

9.00

KAJU KARI (VG)(N)

Cashewnut, green peas & ground spices in a rich creamy sauce

14.00

7.00

VAMBATU MOJU (VG)

Aubergine and kokum with shallots, garlic, sun dried tomatoes & coriander

14.00

7.00

ERA KULAMBU (SF)(D)

Mild shrimp curry cooked in coconut milk, tempered with tumeric, mustard, fennel and curry leaves

18.00

12.00

10.00

THORA MALU (D)

Singala spiced seasonal fish curry tempered with mustard and curry leaves

18.00

9.00

CEYLONESE LAMB KARI (D)

Tender lamb slow cooked in house spice & curry leaves

18.00

11.00

BLACK PORK KARI

Slow cooked pork belly with smoked coconut & cinnamon

16.00

11.00

KUKUL BAEDAPU (D)

Mild chicken curry with Sri Lankan spices

14.00

DOSA & HOPPERS

15.00

TEAR & SHARE DOSA (VG)

48 hours fermented crispy rice pancake served with chutneys and sambar Add masala filling for an extra £2.50

16.00

12.00

CRISPY DOSA (VG)

Crispy rice flour dosa, served with chutneys & sambar

8.50

12.00

HOPPER (PLAIN OR EGG) (VG/V)

Coconut milk rice batter pancake served with coconut & seni sambols

7.00/8.00

15.00

STRING HOPPERS (VG)

Rice flour pressed noodles served with coconut & seni sambol

8.00

RICE

8.00

COCONUT RICE (VG)

Basmati rice cooked with coconut oil, grated coconut & cumin

4.00

4.00

MATTA RICE (VG)

Traditional steamed rice, known for its coarseness & health benefits

4.00

6.50

CEYLONESE CHICKEN FRIED RICE (N*)

All time favourite chicken fried rice

10.00

6.50

4.00

CONDIMENTS

7.00

CHUTNEY COMBO (VG) (Coconut, Mint & coriander, Kara)

3.00

COCONUT SAMBOL (VG) (shredded coconut with red onions and chilli)

1.50

SENI SAMBOL (VG) (onions and dried chilli cooked with oil & sugar)

1.50

KARA CHUTNEY (VG) (blend of dried red chillies, lentils & mustard seeds)

1.50

COCONUT CHUTNEY (VG) (blend of coconut, chillies, lentils & mustard seeds)

1.50

MINT & CORIANDER CHUTNEY (VG) (blend of mint, coriander & green chillies)

1.50

PAPRIKA MAYONNAISE (VG) (blend of vegan mayonnaise & paprika)

1.50

SWEET YOGHURT (D) (sweetened yoghurt)

1.00

(SF) SHELLFISH / (SF*) TRACES SHELLFISH / (D) DAIRY / (G) GLUTEN / (G*) GLUTEN TRACES / (N) NUTS /(N*) NUTS TRACES (V) VEGGIE / (VG) VEGAN
IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE LET US KNOW SO WE CAN HELP AND MAKE SURE THAT YOUR FOOD IS COOKED SAFELY.
AN EXTENDED ALLERGEN LIST IS ALSO AVAILABLE ON REQUEST, JUST ASK OUR STAFF AND WE'LL DO THE REST!