

SMALL PLATES

SAMBAR IDLI (VG) Savoury steamed rice cakes served in a drumstick stew	8.50
SPRING GREEN PORIYAL (VG) Spring greens tempered with coconut & moong lentils	8.50
URULAI PODITHOOVAL (VG) Crispy potatoes tossed with colombo spices	7.00
GARAM PAGODA (D) (V) Chickpea battered kale & onions, sweetened yoghurt, tamarind & mint chutney (Vegan option available)	7.50
TAWA FISH (D) (G) Seasonal fish grilled in bell pepper & ginger sauce	12.00
KUKUL DEVIL (SF*) (G) Buffalo chicken wings, spicy devil sauce & mixed peppers	10.00
LAMB ROLLS (SF*) (G) Spiced pastry rolls stuffed with lamb, masala potato & Colombo spices	9.00
COLOMBO PORK RIBS (G) Grilled baby pork ribs infused with hot BBQ sauce	10.50
PRAWN DEVIL (SF) (G) Crispy prawns & mixed peppers tossed in spicy devil sauce	11.00

LARGE PLATES

AETA MIDULU (G) (D) Roasted Beef bone marrow & spiced minced meat, smoked coriander, turmeric, served with parottas (GF option with String Hoppers)	12.00
CEYLON KOTHU (MEAT / VEG) (G) Shredded layered bread with seasonal vegetables or selected meat, spring onions and pandan leaves, served with salna	12.00/9.50

SIDES

PICKLED MOJO (VG) Fried Brinjal tossed with Thai shallots, green chillies & kasundi mustard	4.00
PAROTTAS (V) (D) (G) 2 PIECES Traditional Tawa layered flat bread cooked soft & crispy	6.50
POL ROTI (VG) (G) Small size bread infused with red onions & green chillies, cooked in coconut oil	6.50
MASALA POTATOES (VG) Boiled potatoes tempered with whole spices, onions & herbs	3.50
SAMBAR (VG) Lentil-based vegetable stew with drumstick	5.50

**(SF) SHELLFISH / (SF*) TRACES SHELLFISH / (D) DAIRY / (G) GLUTEN / (N) NUTS / (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.**

CURRIES

ANDHA VYAMJANA (VG) Red lentils slow cooked with rampe leaf & Sri Lankan spices	10.00
KAI KARI SALNA (VG) Fresh seasonal vegetables with coriander, fennel, star anise & mild green chillies	10.00
KAJU KARI (VG) (N) Cashew nut, green peas & ground spices in a rich creamy sauce	14.00
VAMBATU MOJU (VG) Aubergine and kokum with shallots, garlic, sun dried tomatoes & coriander	11.00
ERA KUZHAMBU (SF) (D) Shrimps cooked in coconut milk curry infused with tumeric, mustard, fennel and curry leaves	16.00
MIRIS MALU (D) Seasonal fish in a tangy sauce with ginger, raw mango & Thai shallots	15.00
LAMB KORMA (D) Tender lamb slow cooked in fresh coconut & mild Sri Lankan spices	16.00
BLACK PORK CURRY Slow cooked pork belly with smoked coconut, cinnamon, cardamom, kokum in dark roasted spiced curry	16.00
CHETTINAD CHICKEN (D) Tender boneless chicken thighs, Chettinad spices & coconut milk	14.00

DOSA & HOPPERS

TEAR & SHARE DOSA (VG) 48 hours fermented crispy rice pancake served with chutneys and sambar Add masala filling for an extra £2.50	14.00
KAL DOSA (VG) Rice flour dosa, served with chutneys & sambar	8.50
HOPPER (PLAIN OR EGG) (VG/V) Coconut milk rice batter pancake served with coconut & seni sambols	7.00/8.00
STRING HOPPERS (VG) Rice flour pressed noodles served with coconut & seni sambol	7.50

RICE

COCONUT RICE (VG) Basmati rice cooked with coconut oil, grated coconut & cumin	4.50
MATTA RICE (VG) Traditional steamed rice, known for its coarseness & health benefits	4.50

CONDIMENTS (VG)

CHUTNEY COMBO (Coconut, Mint & coriander, Kara)	3.00
COCONUT SAMBOL (shredded coconut with red onions and chilli)	1.50
SENI SAMBOL (onions and dried chilli cooked with oil & sugar)	1.50
KARA CHUTNEY (blend of dried red chillies, lentils & mustard seeds)	1.50
COCONUT CHUTNEY (blend of coconut, chillies, lentils & mustard seeds)	1.50
MINT & CORIANDER CHUTNEY (blend of mint, coriander & green chillies)	1.50
PAPRIKA MAYONNAISE (blend of vegan mayonnaise & paprika)	1.50