FOOD

COLOMBO TO CHENNAI

'Nadu' means 'land' in Tamil and our menu is a celebration of Tamil and Sinhala cuisine, originating from Tamil Nadu and Sri Lanka, two regions bound by sea travellers for centuries.

Our menu has been carefully crafted to showcase honest food, full of exotic flavours, using local produce and traditional Tamil and Sinhala techniques, stretching from Colombo to Chennai.

We hope you enjoy the taste of our Nadu

NADU

SMALLER PLATES

NANDU MELAGU g,sf £10
Soft shell crab in a bed of string hoppers on a shallot, dry chilli and mixed peppercorns sauce

KUKUL DEVIL g £8.5
Buffalo chicken wings, spicy devil sauce, curry leaves
*unsuitable for seafood allergies

VAZHAIKAI BAJJI vg £6.5
Chickpea battered plantain served with kara chutney

UNUSUM PAGODA v,d £6.5
Crispy kale, golden garlic, curry leaves, pomegranate
(ask to go without yogurt for vegan)

NADU HOUSE SALAD vg £5
Fresh greens with grapefruit dressing and pickles

STRING HOPPERS vg £6.5
Rice flour press noodles served with sambols

SUTTA ERA sf £10
Whole grilled tiger prawns, star anise, fennel, red peppercorn

LAMB ROLLS g £6.5
2 Pastry rolls stuffed with lamb, mashed potato and Colombo spices

SPRING GREEN PORIYAL vg £8
Long green beans and spring greens tempered with mustard, coconut and moong dahl

URULAI PODITHOOVAL vg £5
Deep fried potato tossed with Colombo spices

KAL DOSA vg £7.5
Fluffy rice pancakes served with chutney and sambar

HOPPER v
Coconut milk rice batter pancake served with sambol
PLAIN vg £6
EGG £7

RICE & BREADS

Coconut Rice £3.5
Tamarind Rice (n) £3.5
Matta Rice £3
Steam Rice £3
Parottas (v,d,g) 2 pieces £5.5

LARGER PLATES

AETA MIDULU g*,d* £9.5
Beef. bone marrow, smoked coriander, turmeric, golden coconut, served with parrottas* (GF option available with String Hoppers)

BLACK PORK CURRY £14
Pork belly slow cooked with kokum in grandma's spice blend

AVIYAL vg £9
Braised Ceylon vegetables, creamed coconut and black cumin

VAMBATU MOJU vg £10.5
Aubergine and kokum with shallots, garlic, sundried tomatoes and coriander

KAJU KARI vg,n £12.5
Cashew nut, green peas, ground spices in a rich creamy sauce

VEG KOTHU v,g,d £8.5
Shredded layered bread with mixed vegetables, spring greens and pandan leaves, accompanied with salna

MIXED KOTHU g,d,sf £10.5
Shredded layered bread with lamb, chicken and prawns, spring greens and pandan leaves, accompanied with salna

NELUM KOLA MALU £14
Seasonal fish with roasted garlic, mango and shallots in a tangy curry

ISSAN POL sf £14
Shrimp in a fresh turmeric coconut milk infused with mustard and fennel

ROKI ELUMAS £14
Slow cooked lamb with a lemongrass, ceylon cinnamon and caramelised onion

KUKUL BAEDAPU £12.5
Tender boneless chicken thighs, colombo spices, coconut milk

TEAR & SHARE DOSA vg £12.5
48hrs fermented crispy rice pancake served with chutneys and sambar
ADD MASALA FILLING FOR AN EXTRA £2.50

WHAT DO I DO...?

We recommend choosing a selection of smaller and larger plates and sharing with your table to enjoy the full Nadu experience. Each dish arrives at your table as soon as it's ready so don't wait around - tuck in!

WHAT IS IT...?

KOKUM
Kokum is a fruit related to the mangosteen, and it is native to India. The dried fruit is used as a fruity souring agent and when infused in curries results in a tartness that matches really well with other spices

MORINGA
A plant that is often called the drumstick tree or the miracle tree which is native to India but also grows in other parts of Asia, Africa and South America. With nutritional properties of vegan bonemarrow it has a fibrous outer casing which can be chewed down and should be discarded after releasing the juicy centre

CHUTNEYS VS SAMBOLS
Our chutneys are blended with a more paste-like texture whereas our sambols are chunkier, more like salsas

TEAR & SHARE VS KAL DOSA
Our Tear and Share dosa is a thin, crispy pancake spanning nearly a metre, our Kal Dosa's are smaller, fluffier pancakes which take their name from the dosa pan which is traditionally made from stone

CONDIMENTS vg £1.5

COCONUT SAMBOL
Shredded coconut with red onion and chilli

SENI SAMBOL
Onions and dried chilli cooked with oil and sugar

KARA CHUTNEY
A blend of dried red chilli, lentils and mustard seed

COCONUT CHUTNEY
A blend of coconut, chilli, lentils and mustard seed

MINT & CORIANDER CHUTNEY
A blend of mint, coriander and green chillis

FIND US ONLINE

ALLERGIES OR DIETARY REQUIREMENTS?

Ask your server for our full allergen list

(sf) - shellfish (d) - dairy (g) - contains gluten

(n) - contains nuts (v) - vegetarian (vg) - vegan