

FOOD



SMALL PLATES

KUKUL DEVIL (SF) Buffalo chicken wings, spicy Devil sauce & mixed peppers	8.50
VAZHAIKAI BAJJI (VG) Chickpea battered plantain served with kara chutney	6.50
IDIYAPPAM (VG) Rice flour pressed noodles served with coconut & seni sambol	6.50
LAMB ROLLS (G) Spiced pastry rolls stuffed with lamb, masala potato & colombo spices	6.50
SPRING GREEN PORIYAL (VG) Spring greens tempered with mustard, coconut & moong lentils a perfect warm salad	7.50
URULAI PODITHOOVAL (VG) Deep fried potatoes tossed with colombo spices	6
BELLA GAMMIRIS (G) Spice battered squid, shallots, mixed peppercorn sauce	9
GARAM PAGODA (D) (V) Chickpea battered kale & onions, sweetened yoghurt, tamarind & mint chutney (Vegan option available)	6.50
PRAWN VARUVAL (SF) (G) Deep fried masala prawns with smoked paprika mayonnaise	9
SAMBAR IDLI (VG) Tamil lentil soup served with black lentils & ground rice steamed buns	7

LARGE PLATES

AETA MIDULU (G) (D) Roasted Beef bone marrow & spiced minced meat, smoked coriander, turmeric, Served with parottas (GF option with String Hoppers)	10
CEYLON KOTHU (MEAT / VEG) Shredded layered bread with seasonal vegetables or selected meat, spring onions and pandan leaves, served with salna.	8.50/10.50

SIDES

PAROTTAS (V,D,G) 2 PIECES	5.50
MASALA POTATOES	2.50
SAMBAR	4.50

CURRYS

TAPIOCA SODHI (VG) Cassava, shallots, fenugreek with fresh coconut milk	9
KAI KARI SALNA (VG) Fresh seasonal vegetables with coriander, fennel, star anise & mild green chillies	9
ERA KUZHAMBU (SF) Shrimps cooked in coconut milk curry infused with tumeric, mustard, fennel and curry leaves	14
LAMB PERATTAL Slow cooked lamb with lemongrass, Ceylon cinnamon & caramelised onions	14
BLACK PORK CURRY Slow cooked pork belly with smoked coconut, cinnamon, cardamom, kokum in dark roasted spiced curry	14
VAMBATU MOJU (VG) Aubergine and kokum with shallots, garlic, sun dried tomatoes & coriander	10
NELUM KOLA MALU Seasonal fish with roasted garlic, raw mango & shallots in a tangy sauce	14
KUKUL BAEDAPU Tender boneless chicken thighs, colombo spices & coconut milk	12.50

DOSA & HOPPERS

TEAR & SHARE DOSA (VG)	12.50
48 hours fermented crispy rice pancake served with chutneys and sambar	
Add masala filling for an extra	2.50
RAGI KAL DOSA (G) (VG)	7.50
Millet & red rice dosa, served with chutneys & sambar	
HOPPER (PLAIN OR EGG) (VG/V)	6/7
Coconut milk rice batter pancake served with coconut & seni sambols	

RICE

COCONUT RICE	3.50
MATTA RICE	3.50

CONDIMENTS (VG)

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

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

