SMALL PLATES

MIRIS BHAJI (VG) 8.00
Banana Chilli Fritters served with Tamarind

URULAI PODITHOOVAL (VG) 7.00
Crispy Potatoes Tossed in Colombo Spices

GARAM PAKODA (D) (V) 8.00
Chickpea Battered Kale With Onions, Sweetened Yoghurt, Tamarind & Mint Chutney

TAWA FISH (D) (G) 12.00
Seasonal Fish, Grilled in a Bell Pepper & Ginger Sauce

KUKUL DEVIL (G*) (SF*) 10.00
Buffalo Chicken Wings in a Spicy Devil Sauce with Mixed Peppers

LAMB ROLL (SF*) (G) 10.00
Spiced Pastry Rolls Stuffed with Lamb & Masala Potato

COLOMBO PORK RIBS (G) 11.00
Grilled Baby Pork Ribs infused with Hot BBQ Sauce

NANDU MILAGU (SF) (G) 12.00
Soft Shell Crab served with a String Hopper & Crab Sauce

DEVIL (SF) (G) 12.00
Your Choice of Crispy Prawns or Fish Tossed in Spicy Devil Sauce served with Mixed Peppers

LARGE PLATES

CHAR GRILLED HISPI CABBAGE (VG) 12.00
Char Grilled Hispi Cabbage in a Creamy Sri Lankan Sodhi

CEYLON KOTHU (VEG OR MEAT) (G) 12.00 / 14.00
Shredded Layered Bread with Seasonal Vegetables or Chicken & Lamb, with Spring Onions & Pandan Leaves, served with Salna (Gluten Free options available with String Hoppers)

AETA MIDULU (G) 16.00
Roasted Beef Bone Marrow & Spiced Beef Mince, Smoked Coriander, Turmeric, Served with Parrottas (Gluten Free option available with String Hoppers)

ROAST CHICKEN SIZZLER (D) (G*) 15.00
Sri Lankan Spiced Roast Chicken served in a Sizzler Pan

SIDES

PICKLED MOJO (VG) 4.50
Fried Brinjal Tossed with Thai Shallots, Green Chilli & Kasundi Mustard Paste

MASALA POTATOES (VG) 5.00
Mashed Steamed Potatoes Tempered with Whole Spices, Onions & Herbs

DRUMSTICK SAMBAR (VG) 8.00
Lentil Stew with Shallots and Drumstick

PAROTTAS 2 PIECES (G) 7.00
Traditional Tawa Layered Flat Bread Cooked Soft and Crispy

POL ROTI (G) 6.00
Small Sized Infused with Red Onion & Green Chilli Cooked in Coconut Oil

SPRING GREEN PORIYAL (VG) 7.00
Spring Greens Tempered with Coconut and Moong Lentils

(SF) SHELLFISH / (SF*) TRACES OF SHELLFISH / (D) DAIRY / (G) GLUTEN
(G*) GLUTEN TRACES / (N) NUTS / (N*) NUT TRACES / (V) VEGETARIAN / (VG) VEGAN
IF YOU HAVE ANY DIETARY REQUIREMENTS OR WOULD LIKE TO SEE OUR FULL LIST OF ALLERGENS PLEASE LET US KNOW

KARIS

DHEL MALLUWA (VG) 12.00
Sri Lankan Breadfruit Curry

KAJU KARI (N) (VG) 14.00
Cashew Nut, Green Peas & Ground Spices in a Rich & Creamy Sauce

VAMBATU MOJU (VG) 14.00
Aubergine with Shallots, Garlic, Sun Dried Tomatoes & Coriander

MURUNGA KOLA LAMB (D) 18.00
Tender Slow Cooked Lamb infused with Drumstick Leaf Spices with Curry Leaves

ERA KULAMBU (SF) (D) 18.00
Mild Shrimp Curry Cooked in Coconut Milk, Tempered with Tumeric, Mustard, Fennel and Curry Leaves

THORA MALLU (D) 18.00
Sinhala Spiced Seasonal Fish Curry Tempered with Mustard & Curry Leaves

BLACK PORK KARI 16.00
Slow Cooked Pork Belly with Smoked Coconut and Cinnamon

KUKUL BADAPU (D) 15.00
Mild Chicken Curry with Sri Lankan Spices

DOSAS & HOPPERS

TEAR & SHARE DOSA (VG) 16.00
48hr Fermented Crispy Rice Pancake served with Chutneys & Sambar
Add Masala Potato Filling for an extra £2.50

HOPPER (PLAIN OR EGG) (VG / V) 7.00 / 8.00
Fresh Coconut Milk Rice Batter Pancake served with Coconut & Seni Sambol

STRING HOPPER (VG) 9.00
Rice Flour Pressed Noodles served with Coconut & Seni Sambol

RICE

COCONUT RICE (VG) 4.50
Basmati Rice cooked in Coconut Oil, Grated Coconut & Cumin

MATTA RICE (VG) 4.50
Traditional Steamed Rice Known for its Coarseness & Health Benefits

JACKFRUIT RICE (D) (V) 5.00
Young Jackfruit cooked in Coconut Milk & Basmati Rice

CONDIMENTS

CHUTNEY COMBO (VG) Coconut, Mint & Coriander & Kara 3.50

COCONUT SAMBOL (VG) Grated Coconut with Red Onion & Chilli 2.00

SENI SAMBOLL (VG) Red Onion & Dried Chilli Cooked in Oil & Tikul Jaggery 2.00

KARA CHUTNEY (VG) Blend of Lentils, Tomato & Red Chilli 2.00

COCONUT CHUTNEY (VG) Blend of Coconut, Chilli, Lentils & Mustard Seeds 2.00

MINT AND CORIANDER CHUTNEY (VG) Blend of Mint & Coriander & Green Chilli 2.00

PAPRIKA MAYO (VG) Blend of Vegan Mayonnaise & Paprika 2.00

SWEET YOGHURT (D) Sweetened Yoghurt 1.50