

## SNACKS

Pappadums and Mango Chutney (Vg)	5.5
Masala Peanuts (Vg) (N)	5
Pear Achcharu (Vg)	5

## LARGE PLATES

Ceylon Moor King-Prawn String Hopper Biryani (N)	35
Jackfruit String Hopper Biryani (Vg) (N)	28
Whole Rib Jaggery Beef (H)	38
Southern Lamb Shank (H)	38

## SAMBOLS & SIDES

Heritage Tomato Sambol (Vg)	6.5
Cucumber Sambol (Vg)	4
White Pol Sambol (Vg)	5.5
Yellow Rice (Vg)	5.5
Plain Hopper (Vg)	6
Egg Hopper	7
String Hoppers with Kiri Hodi (Vg)	7.5
Roti	5

## TO START

Idli with Sambar (Vg)	12
Green Mango & Papaya Salad (Vg)	11.2
Hot Butter Soft Shell Crab	14
Jaffna Spiced Lamb Chops (H)	19.5
Sri Lankan Yellowtail (N)	16
Popcorn Chicken with Fiery Chutney (H)	13.6

## FOR THE TABLE

Charred Coconut Chicken (H)	21
Banana Leaf Bream	22.5
Dhal with Spinach (Vg)	12
Okra (Vg)	13
Breadfruit Curry (Vg)	15
Roasted Pineapple (Vg)	15.5
Blackened Spring Veg (Vg)	12

## DESSERTS

Payasam (N)	7.5
Caramel Pudding	7.5
Chocolate & Coconut Delice	9
Alphonso Mango Love Cake Trifle (N)	9.5
Ice Cream or Sorbet per scoop	4

# DRINKS

## kolamba EAST

### COCKTAILS

<b>Her Legacy</b>	17
Buffalo Trace Bourbon, Bubbles, Doppelganger Aperitif, Sweet Vermouth, Passionfruit, Strawberry	
<b>Kolamba-Politan</b>	15
Desi Daru Mango Vodka, Cranberry, Citrus Pierre Ferrand Late Harvest Yuzu Curaçao	
<b>Spiced Mango Iced Tea</b>	15
Canerock Spiced Rum, Mango, Ceylon Black Tea	
<b>Negroni No. 7</b>	18
Spice infused Colombo 7 Gin, Plum, Campari, Dolin Rouge	
<b>Lychee Martini</b>	18
Mikolasch Vodka, Lychee-Fenugreek, Cranberry Apple & Ginger Foam	
<b>Pol Mezcalita</b>	17
Amores Verde Mezcal, Coconut, Citrus Scotch Bonnet, Pol Sambol	
<b>Clarified Piña Colada</b>	17
Plantaray 3 Rum, Pineapple, Jaggery Coconut, Citrus	
<b>K.C.C. (Kolamba Coffee Cocktail)</b>	18
Doghhouse Moonshine, Fair Café, Coffee, Jaggery Tonka, Cardamom, Nutmeg	
<b>Banana Manhattan</b>	16
Ceylon Arrack, Banana Liqueur, King Coconut Water, Sweet Vermouth	
<b>Arrack Old Fashioned</b>	17
Curry Leaf Ceylon Arrack, Jaggery, Bitters	

### MOCKTAILS

<b>Mango Iced Tea</b>	6.5
Mango Oleo, Ceylon Tea	
<b>Pandan Lemongrass Iced Tea</b>	6.5
Pandan, Lemongrass, Ceylon Tea	
<b>Guava Nelli Crush</b>	8
Guava, Nelli, Citrus, Soda	

### SOFTS

<b>King Coconut Water</b>	6
<b>Homemade Lemonade/Ginger Beer</b>	3.5
<b>Tonic /Soda/Coke London Essence</b>	4.5
Orange & Fig Soda, Pink Grapefruit Soda, Roasted Pineapple Soda, Ginger Ale	
<b>Botivo</b>	8.5
With Soda, Tonic or Pink Grapefruit	

### BEERS

<b>Harbour Brewing Co. Maverick's Pilsner</b>	7
(GF, 330ml, 5%)	
<b>Harbour Brewing Co. Arctic Sky IPA</b>	7
(330ml, 4%)	
<b>Noam Lager</b>	9
(340ml, 5.2%)	
<b>Big Drop Pine Trail. Pale Ale</b>	6.5
(330ml, 0.5%)	

We take all reasonable precautions to prevent cross contamination. However, there may be a risk that traces of all allergens can be found in any dish and we cannot 100% guarantee there will be no cross-contamination. Please speak to your waiter if you have any allergies and/or food intolerances.  
(H) = Halal. (Vg) = Vegan (N) = Nuts. Spirits are sold as a 50ml measures, but are available as a 25ml measure on request.  
Kindly note, a discretionary 13.5% service charge will be added to your final bill.