

# kolamba

WE RECOMMEND 1-2 "BITES", 2 MEAT/FISH &  
2-3 VEG TO SHARE BETWEEN 2 PEOPLE

## — BITES —

### SHORT EATS' SRI LANKAN STYLE

#### **Pappadums 4.2**

with mango chutney

#### **Nalini's Fish Cutlets 10.3**

A crispy, spicy traditional 'short eat' of mackerel fried in breadcrumbs served with curry mayo

#### **Aunty Mo's 'Chatti' Roast (H) 13.9**

Spicy dry fried beef with chilli & tomato served on steamed string hoppers, with turmeric coconut gravy

#### **Hot Butter Cuttlefish 11.9**

Batter-fried cuttlefish, with a spicy chilli glaze

#### **Green Mango & Papaya Salad (N) (Vg) 10.2**

Mixed with chilli, cashew, coriander, lime, garlic & jaggery dressing

#### **Banana Blossom Patties (V) 9.3**

Spiced banana blossom wrapped in soft buttery pastry and golden fried with chilli garlic sauce

## — MEAT & FISH —

#### **Pork Bistek 15.9**

Sliced pork sautéed with red onion & capiscum

#### **Ceylon Chicken Curry (H) 17.9**

Cooked on the bone, with sharp tangy tamarind & creamy coconut milk

#### **Vaira's Jaggery Beef (H) 22.5**

Slow-cooked beef steeped overnight in jaggery & spices

#### **Devilled King Prawns 21.2**

Sticky marinated prawns tossed with chilli, tomato & onion

#### **Grilled Whole Fish 19.9**

Pan fried spiced mackerel with onion relish

## — VEGETABLES —

#### **Cashew & Pea Curry (N) (Vg) 13.9**

Sweet cashew gently cooked in coconut milk with pandan leaf and peas

#### **Dhal (Parippu) (Vg) 10.3**

Red split lentils cooked in coconut milk, turmeric & finished with tempered spices

#### **Mango Curry (Vg) 12.6**

Delicately flavoured Mango, cooked till tender in coconut milk and spices

#### **Okra (Vg) 10.3**

Okra fried with turmeric, mustard seed & curry leaves

#### **Kos Mallung (Vg) 12.1**

Sliced jackfruit sautéed with Sri Lankan spices

## — SAMBOLS —

#### **Seeni Sambol 3.2**

A local caramelised onion relish with salty Maldivian fish

#### **Pol Sambol (Vg) 3.8**

Grated coconut muddled with red chilli and onion  
– perfect with everything to add heat

#### **Tomato Sambol (Vg) 5**

A vibrant mix of heritage tomatoes with green chilli, lime & red onion

#### **Kohila Fry 4.3**

A Sri Lankan root vegetable sautéed with spices and fried onions

## — RICE & BREADS —

#### **Hoppers**

Plain Hopper 5.5  
Egg Hopper 6.5

#### **String Hoppers with Kiri Hodhi and Pol Sambol (Vg) 8.3**

Steamed rice flour noodles served with turmeric coconut gravy & spicy coconut sambol

#### **Aromatic Basmati Rice (Vg) 4.9**

#### **Pol Roti (Vg) 4.9**

\*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. Most of our dishes are gluten free for more information on this please ask a member of our team.  
(V) Suitable for Vegetarians, (Vg) Suitable for vegans (N) Contains nut ingredients (H) Halal. Kindly note, a discretionary 13.5% service charge will be added to your final bill.

WHITE WINE

175ml / 500ml / BTL

Boatmans Drift, Chenin Blanc (Vg) South Africa, 2022	8 / 24 / 35 9.5 / 29 / 39
Taron Blanco, Rioja Alta (Vg) Spain, 2022	
Languedoc Chardonnay Esprit Cepage France, 2024	42
Trocken Ruppertsberger Pfalz, Riesling Germany, 2022	44
Loureiro, Vinho Verde, AB Valley (Vg) Portugal, 2022	11 / 33 / 46
Condes de Albarei, Rias Baixas, Albarino Spain, 2022	13 / 39 / 55
Chenin Blanc Sur Lie Reserve Laibach Organic (Vg) South Africa, 2021	60
Le Longues Fins, Domaine Andre Neveu, Sancerre (Vg) France, 2022	65

ROSÉ & ORANGE

175ml / 500ml / BTL

Grande Courtade L'Instant Organic (Vg) France, 2022	9.5 / 27 / 40
Domaine Fredavelle Organic Rose, Coteaux d'Aix (Vg) France 2023	50
Sharpham 'Little Bee' Pinot Gris Skin Contact Orange United Kingdom 2022	16.7/ 47 / 70

RED WINE

175ml / 500ml / BTL

Rubicone Allegri IGT, Sangiovese Italy, 2021	8 / 24 / 35
Lisboas, Touriga, Cabernet Casa do Lago Portugal, 2020	9.5 / 29 / 39
Primitivo Puglia Doppio Passo Italy, 2023	40
Tor Del Colle, Montepulciano d'Abruzzo Riserva Italy, 2019	42
Marques de Riscal Arienzo, Rioja Crianza (Vg) Spain, 2018	11 / 33 / 47
Angus Paul, Pinotage (Vg) South Africa, 2022	12.3 / 37 / 52
Valpolicella Ripasso Gorgo Classico Italy, 2020	63
Chateau Bechereau, Lalande de Pomerol France 2022	*

SPARKLING

125ml / BTL

Barocco Prosecco Spumate Extra Dry Rose (Vg) Italy NV	6.5 / 40
Le Monde Prosecco (Vg) Italy, NV	8 / 48
Sharpham 'Figgie Daniel' Col Fondo United Kingdom 2022	15.7 / 65

— COCKTAILS —

Lychee Martini 13 Colombo No7 Gin, Lychee, Agave, Lime
Chilli Margarita 12.5 Tequila, Lime, Chilli
Berri Berri Yusha 12.5 Ceylon Arrack, Amaretto, Cranberry, Iced Tea
Wel Dodam Martini 13.5 Vodka, Coconut, Mango Syrup, Passionfruit, Lime
1948 14 Ceylon Arrack, Chestnut Liquor, Angostura Bitters
Yamu Yamu 13.5 Plantation 3 Star, Melonade, Banana, Pineapple, Coconut, Lime
Smoke on the Sand 14 Red Rouge, Cherry Herring, Ardbeg Wee Beastie, Pineapple, Almond

— MOCKTAILS —

Palankal Crush 6.7 Coco, Mango, Passion Syrup, Soda
Ceylon Iced Tea 6.7 Mint & Lime / Fruity
Neli Soda 6.7 Neli, Soda, Orange, Peychaud Bitters

— BEER —

Lion Lager 6.2 Sri Lanka, 330ml, 4.8%
Harbour Mavericks Pilsner (Gf) 6.2 Cornwall, 330ml, 5%
Harbour Arctic Sky IPA 6.2 Cornwall, 330ml, 4.3%
Lucky Saint 5.9 Germany, 330ml, 0.5%
Collider Session IPA 5.9 United Kingdom, 0.5%

— SOFT DRINKS —

Ginger Beer 5
Organic Coconut Water 5.5
Homemade Lime Juice 4.5
Coke/Diet Coke 4.7
Juices 4.2 Orange, Pineapple, Cranberry

— TEA & COFFEE —

Plain Tea 3.5/ Milk Tea 3.8 Imperial Ceylon Black Tea, Dickwella Estate, Sri Lanka
'Chai by Mira' 5
Speciality Herbal Teas 3.5 Berry / Mint / Green Tea
Espresso Single 3.2 / Double 3.5
Cappuccino / Americano / Latte 3.8

— DESSERTS —

Watalappam (N) 8.2 The most famous and traditional of Sri Lankan desserts – A spiced coconut custard, garnished with cashew nuts
Coconut & Lime Sorbet (Vg) 5

Chocolate Mousse 7.6 Velvety chocolate mousse infused with coffee and cardamom, topped with cream and dark chocolate
Alphonso Mango Sorbet (Vg) 5

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If you have any food allergies or dietary requirements please let us know! (Vg) suitable for vegans.  
Kindly note, a discretionary 13.5% service charge will be added to your final bill.