

kolamba

— BITES —

SHORT EATS' SRI LANKAN STYLE

Pappadums 4.9
with mango chutney

Nalini's Fish Cutlets 12.3
A crispy, spicy traditional 'short eat' of mackerel fried in breadcrumbs served with a curry mayo sauce

Aunty Mo's 'Chatti' Roast 14.5
Spicy dry fried beef with chilli and tomato served on steamed string hoppers, with turmeric coconut gravy

Hot Butter Cuttlefish 13.3
Batter-fried cuttlefish, with a spicy chilli glaze

Green Mango & Papaya Salad (N) (Vg) 10.7
Mixed with chilli, cashew, coriander, lime, garlic & jaggery dressing

Banana Blossom Patties (V) 9.5
Spiced banana blossom wrapped in soft buttery pastry and golden fried with chilli garlic sauce

— MEAT & FISH —

Jaffna Mutton Poriyal (H) 19.5
Tender shoulder dry fried with onions, green chilli, lime and finished in coconut milk

Ceylon Chicken Curry (H) 18.2
Cooked on the bone, with sharp tangy tamarind and creamy coconut milk

Black Pepper Prawn Fry 23.2
Pan-fired in crushed black pepper, mixed spices and green chilli

Vaira's Jaggery Beef (H) 22.5
Slow-cooked beef steeped overnight in jaggery & spices

Grilled Whole Fish 22.2
Pan fried spiced mackerel with onion relish

— VEGETABLES —

Young Jackfruit (Polos) Curry (Vg) 14.5
A dark, boldly flavoured curry of tender Jackfruit, cinnamon & fried onion

Dhal (Parripu) (Vg) 11.2
Red split lentils cooked in coconut milk, turmeric and finished with tempered spices

Okra (Vg) 10.9
Okra sautéed with turmeric, mustard seed and curry leaves

Toasted Pumpkin (Vg) 13.9
Pumpkin tossed with red chilli, black pepper and coconut

Beetroot Curry (Vg) 12.9
This curry contrasts earthy beets with sweet coconut milk, mustard seeds and fenugreek

— SAMBOLS —

Seeni Sambol 3.6
A local caramelised onion relish with salty Maldivian fish

Pol Sambol (Vg) 4
Grated coconut muddled with red chilli and onion – perfect with everything to add heat

Kale & Carrot Sambol (Vg) 6
A spicy mix of carrot, kale, onion, grated coconut, chilli & lime

— RICE & BREADS —

Hoppers
Plain Hopper 5.5
Cacklebean Egg Hopper 6.5

String Hoppers with Kiri Hodhi and Pol Sambol (4 per portion) (Vg) 8.3
Steamed rice & wheat flour noodles served with turmeric coconut gravy and spicy sambol

Aromatic Basmati Rice (Vg) 4.9

Pol Roti (1 per portion) (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.
(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
Taron Blanco, Rioja Alta (Vg) Spain, 2022	9.5 / 29 / 39
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 Albarel, Rias Bixas, 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

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	68

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 Skin Contact Orange, United Kingdom 2022	16.7 / 47 / 70

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 —

Watermelon Cucumber Spritz 12.5
Axia, aperol, watermelon, cucumber soda

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

— 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

Specialty 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

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If you have any food allergies or dietary requirements please let us know! (Vg) suitable for vegans.
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