

kolamba

FOOD

BEFORE THE MEAL

Watermelon Cucumber Spritz
Axia, aperol, watermelon, cucumber soda

12

Chilli Margarita
Tequila, Lime, Chilli

12

TO START

Pappadums
with mango chutney

4

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

10

Aunty Mo's 'Chatti' Roast (H)
Spicy dry fried beef with chilli & tomato served on steamed string hoppers, with turmeric coconut gravy

14

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

12

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

10

MEAT & FISH

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

20

Ceylon Chicken Curry (H)
Red split lentils cooked in coconut milk, turmeric & finished with tempered spice

10

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

23

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

19

Grilled Whole Fish
Pan fried spiced mackerel with onion relish

22

SAMBOLS & SIDES

Pol Sambol (Vg)
Grated coconut muddled with red chilli and onion. Perfect with everything to add heat

4

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

6

Hoppers
Plain Hopper

5

Cacklebean Egg Hopper

6

String Hoppers with Kiri Hodhi and Pol Sambol
(4 per portion) (Vg)

8

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

Aromatic Basmati Rice (Vg)

5

Pol Roti (2 per portion) (Vg)

6

VEGETABLES

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

14

Dhal (Parippu) (Vg)
Red split lentils cooked in coconut milk, turmeric & finished with tempered spices

11

Okra (Vg)
Okra fried with turmeric, mustard seed & curry leaves

10

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

13

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

14

*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.