

# kolamba

## EAST

### BEFORE YOUR MEAL

Negroni #7

15

Watermelon Cucumber Spritz

15

### BITES

Pappadums and Mango Chutney (Vg) 5

Masala Peanuts (Vg, N) 5  
Curry leaf lime dressing

Plum and Peach Achcharu (Vg) 5  
House spice-mix pickled

### TO START

Hot Butter Soft-Shell Crab 15  
Shallots & Spring Onions

Beetroot Cutlets 12  
Goats Cheese, Pickled Beets Gel

Green Mango and Papaya Salad (Vg) 13  
Kithul Dressing & Citrus Fruits

Jaffna Spiced Lamb Chops (H) 22  
Roasted Aubergine

Dorset Clams 16  
Leeks in a Tomato Broth & Roasted Paan

Kochchi Chicken (H,N) 14  
Peanut chutney & pappadum curls

### SAMBOLS & SIDES

Mixed Sprouts Sambol (Vg) 8  
Chili tamarind dressing

Cucumber Sambol (Vg) 4

White Pol Sambol (Vg) 5  
Coconut with red chili and onion

Yellow Rice (Vg) 5

Plain Hopper 6

Cackbean Egg Hopper 7

String Hoppers (Vg) 7  
Kiri Hodi & White Pol Sambol

Roti 5

### SIGNATURES

King-Prawn String Hopper Biryani (N) 35  
Slow cooked Ceylon spice marinated prawns,  
aromatic onion and tomato curry

Whole Rib Jaggery Beef (H) 38  
Pickled onions and pepper

Roasted Pineapple (Vg) 15  
Flame-kissed pineapple with roasted spice

Negombo Spiced Lobster 40  
Curry leaf chili jam

### MEAT & FISH

Charred Coconut Chicken (H) 23  
Grilled Fennel

Grilled Halibut 27  
Yellow mustard curry, roast turnips

Southern Spiced Lamb Osso Bucco (H) 32  
House special spice-mix, pickled ginger

### VEGETABLES

Aubergine String Hopper Biryani (Vg) 28  
Slow cooked with winter vegetables

Dhal (Vg) 13  
Crispy Kale & Curry Leaves

Okra (Vg) 13  
Tempered Onions & Tomatoes

Kalu Pol Pumpkin (Vg) 15  
Vegetable Thoran

Ala Thel Dala (Vg) 12  
Spicy Potatoes with Caramelised Onion