

kolamba

EAST

BEFORE YOUR MEAL

Negroni #7	15	Watermelon Cucumber Spritz	15
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BITES

Pappadums and Mango Chutney (Vg)	5
Masala Peanuts (Vg, N) Curry leaf lime dressing	5
Plum and Peach Achcharu (Vg) House spice-mix pickeled	5

TO START

Hot Butter Soft-Shell Crab Shallots & Spring Onions	15
Beetroot Cutlets Goats Cheese, Pickled Beets Gel	12
Green Mango and Papaya Salad (Vg) Kithul Dressing & Cirtus Fruits	13
Jaffna Spiced Lamb Chops (H) Roasted Aubergine	22
Dorset Clams Leeks in a Tomato Broth & Roasted Paan	16
Kochchi Chicken (H,N) Peanut chutney & pappadum curls	14

SAMBOLS & SIDES

Mixed Sprouts Sambol (Vg) Chili tamarind dressing	8
Cucumber Sambol (Vg)	4
White Pol Sambol (Vg) Coconut with red chili and onion	5
Yellow Rice (Vg)	5
Plain Hopper	6
Cacklebean Egg Hopper	7
String Hoppers (Vg) Kiri Hodi & White Pol Sambol	7
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	39
Curry leaf chili jam	

MEAT & FISH

Charred Coconut Chicken (H)	23
Grilled Fennel	
Grilled Halibut	29
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	