

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

Cacklebean 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 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