

kolamba

FOOD

BEFORE THE MEAL

Watermelon Cucumber Spritz	12	Chilli Margarita	12
Axia, Aperol, Watermelon, Cucumber Soda		Tequila, Lime, Chilli	

We recommend 1–2 starters, 2 meat/fish dishes, and 2 vegetable dishes to share between 2 people.

BITES

Pappadums	4
with mango chutney	
Mutton Rolls	10
Crisp pastry filled with spiced minced mutton, potato and onion, fried until golden	
Nalini's Fish Cutlets	10
A crispy, spicy traditional 'short eat' of mackerel fried in breadcrumbs served with curry mayo	
Aunty Mo's 'Chatti' Roast (H)	14
Spicy dry fried beef with chilli and tomato. Served on steamed string hoppers, with turmeric coconut gravy	
Hot Butter Cuttlefish	12
Batter-fried cuttlefish, with a spicy chilli glaze	
Green Mango & Papaya Salad (N, Vg)	10
Mixed with chilli, cashew, coriander, lime, garlic and jaggery dressing	

MEAT & FISH

Jaffna Mutton Poriyal (H)	20
Tender shoulder dry fried with onions, green chilli, lime and coconut milk	
Ceylon Chicken Curry (H)	18
Cooked on the bone, with sharp tangy tamarind and creamy coconut milk	
Black Pepper Prawn Fry	23
Pan-fired in crushed black pepper, mixed spices and green chilli	
Vaira's Jaggery Beef (H)	19
Slow-cooked beef steeped overnight in jaggery and spices	
Red Monkfish Curry	24
Poached in chili and coconut milk gravy with curry leaves and dried red chili	

SAMBOLS & SIDES

Pol Sambol (Vg)	4
Grated coconut muddled with red chilli and onion	
Seeni Sambol	4
A sweet-savoury onion relish, slow-cooked with chilli and spices.	
Kale & Carrot Sambol (Vg)	6
Spicy carrot, kale, onion, grated coconut, chilli and lime	
Hoppers	
Plain / Egg	5 / 6
String Hoppers with Kiri Hodhi & Pol Sambol	
(4 per portion) (Vg)	8
Steamed rice and 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)	14
A dark, boldly flavoured curry of tender jackfruit, cinnamon and fried onion	
Dhal (Parippu) (Vg)	11
Red split lentils cooked in coconut milk, turmeric. Finished with tempered spices	
Okra (Vg)	10
Okra fried with turmeric, mustard seed & curry leaves	
Beetroot Curry (Vg)	13
Mild curry with earthy beets, sweet coconut milk, mustard seeds and fenugreek	
Toasted Pumpkin (Vg)	14
Pumpkin tossed with red chilli, black pepper and roasted coconut	

*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.