

# 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                                    |    |

### 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     |

### 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 |    |

### 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                  |    |