

# FOOD

At the Sri Lankan table, flavours unfold gradually. Light and bright to begin, deeper and richer as the meal progresses.

Dishes are layered through contrast: freshness alongside slow-cooked depth, richness lifted by spice.

## BEFORE YOUR MEAL

Aperitifs to open the palate

**Negroni #7 15**

**Spicy Blood Orange Margarita 9**

Non-alcoholic

## BITES

Small, familiar tastes to begin

**Pappadums & Mango Chutney (Vg) 5**

**Masala Peanuts (Vg, N) 5**

Curry leaf, lime and toasted spice

**Plum & Peach Achcharu (Vg) 5**

House-spiced pickled fruit

## TO START

Plates with spice, texture and contrast

**Jaffna Spiced Lamb Chops (H) 22**

Dry-spiced in the northern tradition.

Grilled over high heat with roasted aubergine

**Trinco Chargrilled Prawns 19**

Pandan-infused chilli glaze, garlic and coconut yoghurt

**Green Mango & Papaya Salad (N, Vg) 13**

Kithul dressing, citrus fruits and cashews

**Hot Butter Soft-Shell Crab 15**

Crisp crab in a hot butter chilli glaze with shallots and spring onion

**Kochchi Chicken (H,N) 14**

Grilled chicken with peanut chutney and pappadam

**Beetroot Cutlets 12**

Spiced beetroot in the Sri Lankan cutlet tradition, goat's cheese and pickled beet. cheese and pickled beet

## SIGNATURES

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**Whole Rib Jaggery Beef (H) 38**

A whole beef rib, slow-roasted with jaggery, the dark palm sugar of Sri Lanka, which gives the meat its depth and gloss. Pickled onions and black pepper

**King Prawn String Hopper Biryani (N) 35**

King prawns spiced in the Ceylon tradition, layered through string hoppers with onion and tomato

**Roasted Pineapple (Vg) 15**

Flame-roasted pineapple with toasted spice

## SAMBOLS, RICE & HOPPERS

Sambols bring brightness and balance.

Rice, hoppers and paratha form the base that bring curries together

**Cacklebean Egg Hopper 7**

A plain hopper with a Cacklebean free-range egg set in the centre

**Plain Hopper 6**

A bowl-shaped rice pancake. Crisp at the edge, soft at the centre

**String Hoppers (Vg) 7**

With kiri hodi and white pol sambol

**Flaky Paratha 5**

**White Pol Sambol (Vg) 5**

Coconut with red chilli and onion

**Mixed Sprouts Sambol (Vg) 8**

Chilli tamarind dressing

## MAINS

**Southern-Spiced Lamb Osso Bucco (H) 32**

Slow-cooked lamb with house spice and pickled ginger

**Charred Coconut Chicken (H) 23**

Chicken charred over high heat with coconut and spice

**Grilled Wild Halibut 29**

Wild halibut in a yellow mustard curry, rooted in the coastal cooking of southern Sri Lanka. Roasted turnips

**Aubergine String Hopper Biryani (Vg) 28**

Baby aubergine slow-cooked with seasonal vegetables and aromatic spice, layered through string hoppers

## VEGETABLE DISHES

Alongside the main curry, these complete the table

**Dhal (Vg) 13**

Creamy lentils with crispy kale and curry leaves

**Kalu Pol Pumpkin (Vg) 15**

Roasted pumpkin with spiced coconut

**Okra (Vg) 13**

Tempered onions and tomatoes

**Ala Thel Dala (Vg) 12**

Spiced potatoes with caramelised onion

**Allergen & service note** We take all reasonable precautions to prevent cross-contamination; however, traces of allergens may be present. Please speak to your waiter if you have any allergies or intolerances. (H) Halal | (Vg) Vegan | (N) Nuts. A discretionary 13.5% service charge will be added to your final bill.

**kolamba**  
EAST