

kolamba

In Sri Lanka, food is eaten together, with dishes arriving to be mixed, matched and enjoyed across the table.

After snacks or short eats, the meal gathers around a main curry. For the true experience, we recommend a meat, fish or vegetable centrepiece alongside dhal, a couple of vegetable dishes and something bright to pull the rice.

FOOD

BEFORE YOUR MEAL

To start things gently. Best enjoyed as you settle in

Chilli Margarita 12
Tequila, lime and chilli

Watermelon Cucumber Spritz 12
Gin, Aperol, watermelon and cucumber

TO START

Sri Lankan 'short eats'. Light, crisp and made for sharing

Pappadums 4
With Sri Lankan mango chutney

Mutton rolls 10
Crisp pastry filled with spiced minced mutton, potato and onion, fried until golden

Nalini's Fish Cutlets 10
Sri Lanka's most loved short eat. Spiced mackerel fried in breadcrumbs with curry mayo. Just as Nalini makes them

Hot Butter Cuttlefish 12
Sri Lanka's iconic bar snack. Crisp cuttlefish in a hot butter chilli glaze with curry leaves and lime

Aunty Mo's 'Chatti' Roast (H) 14
Spicy dry-fried beef with chilli and tomato, served on steamed string hoppers with turmeric coconut gravy

Green Mango & Papaya Salad (N) (Vg) 10
Green mango and papaya with chilli, cashew, coriander,

SAMBOLS, HOPPERS & RICE

Rice, hoppers and roti sit at the centre of the meal. Sambols are often called "rice pullers", bright, punchy sides that bring curries together and make each mouthful complete.

Pol Sambol (Vg) 4
Grated coconut muddled with red chilli and onion. The classic rice puller

Kale & Carrot Sambol (Vg) 6
A spicy mix of carrot, kale, onion, coconut, chilli and lime

Plain Hopper 5
Bowl-shaped rice pancake, crisp edge, soft centre

Cacklebean Egg Hopper 6
Plain hopper with Cacklebean egg cracked in

String Hoppers with Kiri Hodhi & Pol Sambol (Vg) 8
Steamed rice noodles served with turmeric coconut gravy and spicy sambol (4 per portion)

Aromatic Basmati Rice (Vg) 5

Pol Roti (Vg) 6
Flatbread made with fresh coconut (2 per portion)

MAINS

Meat, fish and vegetable curries that anchor the meal

Ceylon Chicken Curry (H) 18
Our signature curry. On-the-bone chicken cooked slowly with tamarind, curry leaves and coconut milk

Young Jackfruit (Vg) 14
Slow-cooked young jackfruit in roasted spices, curry leaves and coconut milk

Black Pepper King Prawn Fry 23
Pan-fried king prawns with crushed black pepper, mixed spices and green chilli

Red Monkfish Curry 24
Monkfish gently poached in a chilli and coconut milk gravy with curry leaves and dried red chilli

Jaffna Mutton Poriyal (H) 20
Tender shoulder dry-fried with onion, green chilli, lime and coconut milk

Vaira's Jaggery Beef (H) 21
Vaira's recipe. Beef steeped overnight in jaggery and spices

VEGETABLES

Alongside the main curry, these complete the meal

Dhal (Parippu) (Vg) 11
Creamy red lentils cooked in coconut milk and turmeric, finished with tempered spices. Found on kitchen tables across Sri Lanka

Okra (Vg) 10
Okra fried with turmeric, mustard seed and curry leaves

Beetroot Curry (Vg) 13
A mild curry balancing earthy beetroot with sweet coconut milk, mustard seeds and fenugreek

Toasted Pumpkin (Vg) 14
Pumpkin tossed with red chilli, black pepper and roasted coconut