

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

Paulett Wines Sparkling Riesling 12

Negroni #7 15

Spicy Blood Orange Margarita 11

Non-alcoholic

BITES

Small, familiar tastes to begin

Pappadums & Mango Chutney (Vg) 5

Curry Leaf Dusted Murukku (Vg) 5

Crisp rice flour snack with curry leaf

Masala Peanuts (Vg, N) 4

Curry leaf, lime and black pepper

Apple and Orange Achcharu (Vg) 5

Pickled in house with mustard seed and chilli

TO START

Plates with spice, texture and contrast

Jaffna Spiced Lamb Chops (H) 22

Jaffna-spiced and grilled, with smoked aubergine

Trinco Chargrilled Prawns 19

Butterflied prawns with a dark spice crust, garlic and coconut yoghurt

Hot Butter Soft-Shell Crab 15

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

Watermelon Salad (Vg) 13

Compressed watermelon, tender coconut, cucumber, tamarind and lime

Pepper Chicken Chops (H) 14

Chicken chops with yellow pepper, coconut chutney and crispy leeks

Beetroot Cutlets 12

Beetroot with goat's cheese and pickled beet

SIGNATURES

The dishes Kolamba East is

known for

Whole Rib Jaggery Beef (H) 38

A whole beef rib, slow-roasted with jaggery, the dark palm sugar of Sri Lanka. Dark, glossy, deeply savoury

King Prawn String Hopper

Biryani (N) 35

King prawns gently cooked with island spices, layered through string hoppers with onion and tomato

Roasted Pineapple (Vg) 15

Pineapple roasted over open flame. Spiced with black pepper and cardamom, finished with coconut cream

SAMBOLS, RICE & HOPPERS

Sambols bring brightness and balance.

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

Cacklebean Egg Hopper 7

A bowl-shaped rice pancake, crisp at the edge, with a runny Cacklebean egg at the centre

Plain Hopper 6

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

String Hoppers (Vg) 7

With kiri hodi and pol sambol

Paratha 5

Buttery, flaky layered flatbread

Pol Sambol (Vg) 5

Coconut with red chilli and onion

Heritage Tomato Sambol (Vg) 8

Heritage tomatoes, red onion and a pickled tomato dressing

Yellow Rice (Vg) 5

Yellow rice with caramelised onion and curry leaf.

MAINS

Slow-cooked, deep-spiced, built to share

Southern-Spiced Lamb Osso Bucco (H) 32

Lamb shank slow-braised with the spices of Sri Lanka's southern coast. Chilli, curry leaves and pickled ginger

Charred Chicken (H) 23

Cooked over high heat, finished in a warm chilli sauce with grilled fennel

Coconut Sea Bass 26

Sea bass slow-cooked in coconut milk with pickled radish and samphire

Jackfruit String Hopper Biryani (Vg, N) 28

Young jackfruit threaded through string hoppers, with kiri hodi and pol sambol

VEG

Alongside the main curry, these complete the table

Dhal (Vg) 13

Creamy lentils with fried kale and curry leaves

Spring Vegetable Mallung (Vg) 15

Wilted greens and spinach with coconut and curry leaves

Spiced Aubergine (Vg) 14

Marinated aubergine with a Sri Lankan tomato curry & shredded coconut

Ala Thel Dala (Vg) 12

Potatoes with caramelised onion, mustard seed and curry leaf

Belu Water

Enjoy unlimited still or sparkling Belu filtered water for £1 per person. 50% of each sale goes directly to Belu, a social enterprise who partner with WaterAid and are changing the way the world sees water.

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