

kolamba

FOOD

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.

FIRST SIPS

Homemade Vegan Chai 2

Freshly brewed every day

Ceylon Tea Sour 13

Trinco gin, coconut, cold-brewed Ceylon tea and citrus

Serendib Spritz 13

Trinco gin, watermelon, Prosecco and cucumber bitters

SHORT EATS

Light, crisp and made for sharing

Aunty Mo's 'Chatti' Roast (H) 14

Spicy dry-fried beef with chilli and tomato, served on steamed string hoppers with turmeric coconut gravy

Mutton Rolls (H) 10

Crisp pastry filled with spiced minced mutton, potato and onion. Fried until golden

Hot Butter Cuttlefish 12

Sri Lanka's iconic bar snack. Crisp cuttlefish in a hot butter chilli glaze with spring onion and shallot rings

Pomelo & Cashew Salad (Vg) (N) 10

Pomelo with cashew, mint and basil in a chilli, lime and jaggery dressing

Bun Dosa (Vg) 9

Soft, pillowy fermented dosa. Served with house chutneys

Pappadums (Vg) 4

With Sri Lankan mango chutney

MAINS

Rich, slow-cooked curries. Pick a few to share across the table.

Lamb Shank Buriyani (H) 26

Lamb shank on layered fragrant rice with whole spices, saffron and crisp fried onions. Served with raita

Ceylon Chicken Curry (H) *Signature* 18

Our signature curry. On-the-bone chicken cooked slowly with tamarind, curry leaves and coconut milk

Jaffna Spiced Pork Ribs 19

Iberico pork ribs in a dark, roasted Jaffna spice marinade. Bold and peppery

Black Pepper King Prawn Fry 21

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

Vaira's Jaggery Beef (H) 20

Slow-cooked beef steeped overnight in jaggery and spices

Young Jackfruit (Vg) 14

Young jackfruit braised in roasted spices, curry leaves and coconut milk

HOPPERS, RICE & SAMBOLS

For every last lick of curry and gravy. Sambols add freshness and balance.

String Hoppers with Kiri Hodhi & Pol Sambol (Vg) 8

Steamed rice noodles served with turmeric coconut gravy and spicy sambol (4 per portion)

Plain Hopper 5

Cacklebean Egg Hopper 6

Pol Roti (Vg) 6
(2 per portion)

Aromatic Basmati Rice (Vg) 5

Long-grain rice steamed with curry leaves, pandan and whole spices

Tomato Sambol (Vg) 5

Vine tomato muddled with red onion, green chilli, lime and coconut.

Pol Sambol (Vg) 4

Grated coconut muddled with red chilli and onion. The classic rice puller

VEG

Earthy, bright and full of flavour. Order a couple alongside the curries.

Mango Curry (Vg) 13

Green mango slow-cooked with cardamom, mustard seed and curry leaves. Sweet, spicy and tangy

Dhal (Parippu) (Vg) 11

Creamy red lentils with coconut milk, turmeric and tempered spices. The one everyone orders.

Broadbean Mallung (Vg) 10

Tender broadbeans tempered with grated coconut, green chilli, turmeric and lime

Okra (Vg) 9

Okra fried with turmeric, mustard seed and curry leaves

DRINKS

WHITE WINE

150ML . 500ML . BOTTLE

El Zafiro, Pardina, Chardonnay (Vg) Extremadura, Spain, 2024	10 / 25 / 29
Barrete Vinho Verde, Loureiro, Arinto, Alvarinho (Vg) Minho, Portugal, 2025	12 / 27 / 39
La Loupe, Grenache Blanc (Vg) Languedoc, France, 2025	49
Gorgo, Bianco di Custoza (Vg) Veneto, Italy, 2025	55
Attis Lias Finas, Albariño Galicia, Spain, 2024	95

RED

150ML . 500ML . BOTTLE

El Zafiro, Tempranillo, Shiraz (Vg) Extremadura, Spain, 2024	10 / 25 / 29
Casa do Lago, Cabernet Sauvignon, Touriga (Vg) Lisboa, Portugal, 2021	12 / 27 / 39
Taron, Tempranillo (Vg) Rioja, Spain, 2024	49
Gorgo, Bardolino (Vg) Veneto, Italy, 2024	55
Chateau Gachon, St. Émilion Bordeaux, France, 2022	95

ROSÉ

150ML . 500ML . BOTTLE

Grande Courtade, Merlot, Cabernet Sauvignon, Pinot Noir Languedoc, France, 2024	12 / 33 / 42
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SPARKLING

125ML . BOTTLE

Prosecco Borgo del Col Alto, Glera (Vg) Italy, NV	10 / 39
Le Monde Prosecco, Glera (Vg) Italy, NV	49

BEER

Lion Lager Sri Lanka, 330ml, 4.8%	8.50
Empress Pale Ale Leamington, 330ml, 4.5%	8.50
Empress IPA Leamington, 330ml, 5.9%	8.50
Empress British Lager (Gf) Leamington, 330ml, 4.5%	8.50
Lucky Saint Lager Germany, 330ml, 0.5%	6.50
Lucky Saint Hazy IPA Germany, 330ml 0.5%	6.50

COCKTAILS

Ceylon Tea Sour Trinco gin, coconut, cold-brewed Ceylon tea and citrus	13
Colombo Heat Finlandia, mango and house chilli tincture	13
Arrack Old Fashioned Ceylon arrack, Havana, and house spices	13
Kandy Garden El Jimador, pineapple, blue agave and citrus	13
Serendib Spritz Trinco gin, watermelon, Prosecco and cucumber bitters	13
Galle Fort Negroni Trinco gin, Campari and coconut liqueur	13

CLEAN, LOW AND NO

Mango Lassi Fresh and creamy spiced mango drink	6
Homemade Limenade Fresh lime, squeezed to order and mixed with our own citrus syrup	7
Ceylon Iced Tea Antioxidant-packed tea with passion fruit or peach	4
Neli Soda Refreshing Neli fruit, soda, and aromatic bitters	6
Forest & Tonic Everleaf Forest paired with Fever-Tree Indian Tonic	9
Marine & Soda Everleaf Marine paired with Fever-Tree Soda	9
Mountain & Lemonade Everleaf Mountain paired with Fever-Tree Lemonade	9

SOFT DRINKS

Sri King Coconut Water Naturally electrolyte-rich Sri Lankan King Coconut	6
Ginger Beer Elephant House, Sri Lanka	5
Coke / Diet Coke	4.50
Juices Orange, Pineapple or Apple	4.50
Water Still or sparkling	5