

kolamba

EAST

The Sri Lankan table is built on contrast, freshness and richness, spice and sweetness, slow-cooked depth and vibrant accompaniments. Share a selection of dishes and discover how each flavour complements the next.

FIRST SIPS

Paulett Wines Sparkling Riesling 12
Negroni #7 15
Spicy Blood Orange Margarita 11
(Non-alcoholic)

BITES

Pappadums & Mango Chutney (Vg) 5
Curry Leaf Dusted Murukku (Vg) 5
Lime & Pepper Peanuts (Vg, N) 4
Apple & Orange Achcharu (Vg) 5

TO START

Jaffna Spiced Lamb Chops (H) 22
Chargrilled Wild King Prawns 19
Hot Butter Soft-Shell Crab 15
Watermelon Salad (Vg) 13
Pepper Chicken Chops (H) 14
Beetroot Cutlets 12

MAINS

★ Whole Rib Jaggery Beef (H) 38
★ King Prawn String Hopper Biryani (N) 35
★ Roasted Pineapple (Vg) 15
★ Batticaloa Lamb Osso Bucco (H) 32
Flame-Grilled Chicken Curry (H) 23
Coconut Sea Bass 26
Jackfruit String Hopper Biryani (Vg, N) 28

VEGETABLES

Kolamba House Dhal (Vg) 13
Spring Vegetable Mallung (Vg) 15
Smoked Brinjal (Vg) 14
Ala Thel Dala (Vg) 12

SAMBOLS, RICE & HOPPERS

Cacklebean Egg Hopper 7
Plain Hopper 6
String Hoppers (Vg) 7
Paratha 5
Pol Sambol (Vg) 5
Heritage Tomato Sambol (Vg) 8
Yellow Rice (Vg) 5

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 partnered with WaterAid.

★ = Favourite

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.