



kolamba

first sips

Small pours

Kolamba Signature Martini
58 and Co. Gin or Mikolasch Vodka.
Twisted - Dirty - Gibson. 7

Homemade Vegan Chai
Freshly brewed every day. 2

BIG FLAVOURS FROM A SMALL ISLAND

*In Sri Lanka, food comes to the middle,
mixed, shared and enjoyed by the spoonful.*

*Start with pappadums and short eats, followed by a curry,
vegetable, dhal and sambol, with hoppers or rice.*

*For two, we suggest two short eats, one main,
one vegetable, dhal, sambol and either two hoppers
or one rice. Build out in pairs from there.*

bites

To pick at with a drink

Pappadums
With Sri Lankan mango chutney. (Vg) 4

Peanut & Murukku Mix
Fried peanuts, tomato, red onion, green chilli,
curry leaf, black pepper and lime. (Vg) (N) 4

Annasi Achcharu
Pineapple pickled with mustard seed, green chilli
and jaggery. Sharp, hot and cold. (Vg) 4

short eats *Light, crisp and made for sharing*

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

Mutton Rolls
Crisp pastry filled with spiced minced mutton,
potato and onion. Fried until golden. (H) 10

Hot Butter Cuttlefish
Sri Lanka's iconic bar snack. Crisp, in a hot
butter chilli glaze with shallot rings. 12

Jambola & Cadju Salad
Pomelo and toasted cashew with mint
and basil, in chilli, lime and jaggery. (Vg) (N) 10

Steamed Idli
Eaten standing at a counter before
work. Warm, with peanut, green chilli
and coconut chutneys. (Vg) (N) 9

mainss *Slow-cooked curries and dishes off the grill*

Yalpanam Mutton Chops
Rubbed in the roasted spice of the Tamil north. Grilled hard, finished with fried curry
leaves and lime. (3 per portion) (H) 32

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

Lamb Shank Buriyani
On layered fragrant rice with whole spices, saffron and crisp fried onions.
Served with raita. (H) (N) 26

Vaira's Jaggery Beef
Slow-cooked beef steeped overnight in jaggery and spices. (H) 23

Black Pepper King Prawn Fry
Pan-fried king prawns with crushed black pepper, mixed spices and green chilli. 21

Banana Leaf Bream
Wrapped in banana leaf with shallot, tomato and curry leaf masala.
Opened at the table under a thick coconut gravy. 19

veg *Earthy, bright and full of flavour*

Cadju
Whole cashews simmered soft in a mild coconut gravy. Creamy, with a crunch
still in them. (Vg) (N) 15

Dhal (Parippu)
Creamy red lentils with coconut milk, turmeric and tempered spices.
The one everyone orders. (Vg) 11

Beetroot Curry
Fried with garlic, curry leaf and chilli. Vibrant and earthy. (Vg) 10

Pumpkin Mallung
Sautéed with dried red chilli, curry leaf and toasted coconut.
Dry, light and sweet. (Vg) 10

Bandakka
Okra cut fine and fried dry with turmeric and mustard seed. Crisp-edged,
never stewed. (Vg) 9

hoppers *Uniquely Sri Lankan. Two in place of rice*

Plain Hopper
The bowl-shaped pancake of a Sri Lankan morning. Torn and dipped straight
into the curry. 5

Cacklebean Egg Hopper
A free-range egg cracked into the well and cooked until just set. 6

String Hoppers with Kiri Hodhi & Pol Sambol
Rice flour pressed through a mould and steamed into soft nests. (4 per portion) (Vg) 8

sambols *The ultimate rice puller*

Onion & Green Chilli Sambol
Sliced fine with vine tomato, dressed with lime, chilli flakes and salt.
Raw, sharp and hot. (Vg) 5

Seeni Sambol
Red onion cooked down slowly with chilli, cinnamon and jaggery.
Dark and sticky. (Vg) 5

Pol Sambol
Grated coconut muddled with red chilli, onion and lime. Hot, salty and sharp. (Vg) 4

rice & breads *What carries the curry*

Aromatic Basmati Rice
Long-grain rice steamed with curry leaves, pandan and whole spices. (Vg) 5

Pol Roti
Coconut flatbread griddled on a hot plate. Chewy and nutty. (2 per portion) (Vg) 6



*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.





cocktails

Kolamba Signature Martini		Mini 7 · Classic 14
58 and Co. Gin or Mikolasch Vodka. Twisted - Dirty - Gibson		
White Coconut Negroni	13	
Aluna Toasted Coconut Rum, Botivo, Regal Rogue Daring Dry, Crystallised Pineapple.		
Spiced Tamarind Paloma	13	
El Rayo Plata Tequila, Spiced Tamarind Cordial, Two Keys Grapefruit, Lava Salt.		
Pandan Southside Spritz	13	
Trinco Gin, Dolin Dry, Prosecco, Pandan.		
Bitter Sweet Harmony Old Fashioned	15	
Ceylon Arrack, Cacao Cinnamon Guinness Reduction.		
Ginger Toddy	12	
Buffalo Trace Bourbon, Kaveri, Jaggery Palm, Ginger.		

beer

Lion Lager	7	
Sri Lanka, 330ml, 4.8%		
Harbour Helles Lager	6.5	
Cornwall, 330ml, 4.0%		
Harbour Session IPA	6.5	
Cornwall, 330ml, 4.3%		
Lucky Saint Lager	6.5	
Germany, 330ml, 0.5%		
Lucky Saint Hazy IPA	6.5	
Germany, 330ml, 0.5%		

low & no

Mango Lassi	7	
Yogurt, Spices, Jaggery Palm.		
No-Groni	11	
Wilfred's Non-Alc Aperitif, Smiling Wolf, Pentire Adrift, Pomegranate.		
Tea Estate Fizz	11	
Everleaf Marine & Mountain, Melon, Saicho Jasmine Sparkling Tea		

sparkling tea

Saicho Jasmine Sparkling Tea	200ml 11 · 750ml 45
China	

softs

Kolamba Plum and Sage Iced Tea	8	
Fresh Lime Juice	6	
King Coconut Water	5	
Water	5	
Still or sparkling		

wine

white	125ml · 375ml · Bottle		
AB Valley, Loureiro	6	17	30
Minho, Portugal, 2024			
Lorgeril, Viognier	9	25	45
Languedoc, France, 2024			
Cantina Orsogna, Pecorino	11	30	55
Abruzzo, Italy, 2024			
Hoffmann, Riesling	12	33	60
Mosel, Germany, 2024			
Domaine de Chatenoy, 'Isabelle' Sauvignon Blanc	14	38	70
Loire, France, 2024			

red

	125ml · 375ml · Bottle		
Roche de Belanne, Carignan Vieilles Vignes	6	17	30
Languedoc, France, 2024			
Familia Schroeder, Saurus Pinot Noir	9	25	45
Patagonia, Argentina, 2024			
Château Musar, Musar Jeune Cinsault, Syrah, Cabernet Sauvignon	11	30	55
Bekaa Valley, Lebanon, 2022			
Marqués de Riscal, 'Risk All' Tempranillo	12	33	60
Rioja, Spain, 2024			
Domaine de la Remizière, Cuvée Particulière	14	38	70
Rhône, France, 2024			

orange

	125ml · 375ml · Bottle		
Angus Paul, 'Mésas' Muscat Blanc, Sémillon	9	25	45
Western Cape, South Africa, 2024			

rosé

	125ml · 375ml · Bottle		
Château Paradis, Grenache, Cinsault, Syrah	9	25	45
Coteaux d'Aix-en-Provence, France, 2025			
Les Vignobles de Foncalieu, Picpoul Noir			39
Languedoc, France, 2025			

sparkling

	125ml · Bottle		
Paulett Wines, Riesling	9	45	
Clare Valley, Australia, NV			
Roebuck Estate, Chardonnay, Pinot Noir, Pinot Meunier	12	62	
Sussex, England, 2020			
Louis Roederer, Chardonnay, Pinot Noir, Pinot Meunier		90	
Champagne, France, NV			

	Bottle (200ml)		
Moët & Chandon, Pinot Noir, Pinot Meunier, Chardonnay		29	
Champagne, France, NV			

dessert

	125ml · 375ml · Bottle		
Vite Colte, Moscato	6	17	30
Piedmont, Italy, 2024			

