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 16
Spicy Blood Orange Margarita 11
(Non-alcoholic)

BITES

Pappadums with Sri Lankan Chutneys (Vg) 9
Curry Leaf Dusted Murukku (Vg) 5
Masala Peanuts (Vg) 6
Pear & Plum Achcharu (Vg) 5

TO START

Jaffna Spiced Lamb Chop (H) 24
Tiger Prawn & Pomelo Salad 18
Hot Butter Soft-Shell Crab 17
Ulundu Vadai, Yoghurt & Tamarind (V) 10
Pepper Chicken Chops (H) 16
Pea & Spinach Cutlets (Vg) 12

MAINS

Batticaloa-style Whole Lamb Leg (H) 67
Vairas Jaggery Beef Rib (H) SIGNATURE 42
King Prawn String Hopper Buriyani SIGNATURE 35
Roasted Pineapple (Vg) SIGNATURE 15
Flame-Grilled Chicken Curry (H) 26
Whole Monkfish Tail 32
Wild Mushroom String Hopper Buriyani (Vg) 28

VEGETABLES

Kolamba House Dhal (Vg) 13
Tempered Pumpkin Curry (Vg) 15
Smoked Brinjal (Vg) 14
Beetroot Mallung (Vg) 12

SAMBOLS, RICE & HOPPERS

St Ewe Egg Hopper 8
Plain Hopper 6
Stringhoppers with Kiri Hodi & Pol Sambol (Vg) 7
Paratha 5
Pol Sambol (Vg) 5
Kale & Fennel Sambol (Vg) 6
Steamed Basmati Rice (Vg) 6

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.

Please tell your waiter about any allergies or dietary requirements before you order. A full allergen menu is available on request. We take all reasonable precautions to prevent cross-contamination; however, traces of allergens may be present. A discretionary 13.5% service charge will be added to your final bill.

(H) Halal | (V) Vegetarian | (Vg) Vegan

WE ARE A CASHLESS RESTAURANT