kolamba

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.

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**

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**

mains *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**

Kamala's Kalu Pol Pork
Slow-cooked pork belly with toasted coconut, roasted curry spices, lemongrass and curry leaves. (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.

kolamba

drinks

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 *Minho, Portugal, 2024*	6	17	30
Lorgeril, Viognier *Languedoc, France, 2024*	9	25	45
Cantina Orsogna, Pecorino *Abruzzo, Italy, 2024*	11	30	55
Hoffmann, Riesling *Mosel, Germany, 2024*	12	33	60
Domaine de Chatenoy, 'Isabelle' Sauvignon Blanc *Loire, France, 2024*	14	38	70

red

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

orange

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

rosé

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

sparkling

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

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

dessert

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