

STARTERS

all starters served with a selection of home-made chutneys and a salad garnish

Uridu Vadai £2.95 (v)

crispy rings of Urid dhal flavoured with jeera, curry leaves and onions
(2 per portion)

Masala Vadai £2.95 (v)

a crispy Northern Sri Lankan dumpling prepared with channa dhal, jeera, onions and other spices
(2 per portion)

Fish Cutlet £2.95

a traditional Sri Lankan fish cake of tuna lightly breaded and delicately spiced with black pepper and onions
(3 per portion)

Mutton Rolls £3.95

tender pieces of mutton and potato cooked in Sri Lankan spices. Wrapped in filo pastry and lightly breaded
(2 per portion)

Mini Masala Dosai £4.50 (v)

crispy light pancake rolled and filled with a delicately spiced potato filling. Served with home-made coconut chutney and sambar (a vegetable stew with tamarind and spices)

Onion Bhaji £2.95 (v)

onions dipped in gram flour and spices and lightly fried

Crab Claws £3.95

succulent crab meat wrapped in a light bread crumb coating
(4 per portion)

Spring Rolls £2.95 (v)

filo pastry filled with vegetables
(5 per portion)

Vegetable Samosa £2.95 (v)

triangular parcels of filo pastry encasing spiced mixed vegetables
(2 per portion)

Meat Samosa £2.95

triangular parcels of filo pastry encasing minced lamb and potato
(2 per portion)

Rasam £4.95 (v)

famous traditional thin soup in Sri Lanka and South India made with tamarind, tomato, cumin, black pepper and coriander (2 per portion)

(v) Vegetarian  Vegan Friendly

All prices inclusive of VAT.

All gratuities go to staff.

We cater for all special occasions and requirements. Please speak to the manager for further information.

Allergies & Intolerances

Some foods may contain traces of nuts. Please speak to our staff about ingredients in your meals when placing your order. All dishes are medium spicy unless otherwise stated.

CHEF'S RECOMMENDATIONS

Vegetable Thali £13.95 (v)

a trio of vegetable curries served with steamed rice. A popular dish amongst families in Northern Sri Lanka

Chicken Thali £14.95

chicken curry and 2 vegetable curries served with steamed rice. A popular dish amongst families in Northern Sri Lanka

Lumprais £15.95

a popular Dutch-influenced Sri Lankan dish of rice boiled in stock. Served on a banana leaf with a special curry of aubergine, mutton curry, fish cutlets, and seeni sambol

Masala Dosai £10.95

South India's most famous dish. Urid and rice flour batter crispy pancake stuffed with savoury potato. Served with chutney and sambar (a vegetable stew with tamarind and spices)

Chicken Masala Dosai £12.95

Urid and rice flour batter crispy pancake stuffed with savoury potato and chicken. Served with chutney and sambar

Chicken Kothu String Hopper £10.95

originating from Trincomalee, this dish has become a popular street food across the whole of Sri Lanka. String hopper (steamed Sri Lankan noodles) chopped and combined on a hot plate with chicken, egg, onions, leeks and spices. Served with a garnish of salad

Idly Sambar £9.95 (v)

a type of savoury rice cake made with urid and rice flour, popular throughout South India and Northern Sri Lanka

DEVILLED DISHES

a favourite across Sri Lanka, devilled dishes consist of meat (or vegetables) stir-fried with coarsely ground black pepper, ginger, Sri Lankan spices, onions, capsicum and tomatoes. Ideal with Dhal spinach, Paratha or Rotti

Potato £6.50 (v)

Paneer £7.50 (v)

Lamb £9.50

Chicken £8.50

Prawn £9.50

Beef £9.50

King Prawn £13.50

VEGETABLE DISHES

hailing from the South of India to the Northern and Southern tips of Sri Lanka, our vegetable dishes are designed to inspire and tantalise your taste buds

Cabbage Coconut £6.50 (v)

a dry dish of cabbage and fresh coconut. Flavoured with red whole chillies and curry leaves.

Recommended with Chicken curry, Mutton curry, Aubergine curry, Okra curry, and Lemon rice

Dhal £6.50 (v)

a mild dish of Mysore lentils flavoured with curry leaves and slowly cooked in a steel pot.

Ideal with any Devilled dish, Chicken curry, Pilau rice or Paratha

Dhal Spinach £6.50 (v)

chef's recommendation. A mild dish of Mysore lentils and spinach flavoured with curry leaves and slowly cooked in a steel pot.

Try it with any Devilled dish, Chicken curry, Lemon rice or Paratha

Okra Curry £7.50 (v)

whole ladies' fingers lightly fried and then curried with a mix of Sri Lankan spices and tamarind.

An excellent accompaniment to Chicken curry, Mutton curry, Manga kalan, Lemon/Pilau rice or Paratha

Chickpea Coconut £6.50 (v)

a dry dish of chickpea and fresh coconut. Flavoured with red whole chillies and curry leaves.

Popular dish in Northern Sri Lanka.

Bombay Potato £6.50 (v)

potatoes cooked with spices and flavoured with coconut milk.

Try it with Chicken curry, Mutton curry, Aubergine curry, Okra curry, Lemon rice, Pilau rice or Paratha

Aubergine Curry £7.50 (v)

a Jaffna favourite, fingers of diced aubergine gently softened by lightly frying and then curried with a mix of Sri Lankan spices and tamarind.

Ideal with Chicken curry, Mutton curry, Manga kalan, Lemon rice, Pilau rice or Paratha

Manga Kalan £7.50 (v)

from the valleys of Madurai. Fresh mango and green banana cooked with mustard seeds, curry leaves and a dash of coconut milk.

Recommended with any Devilled dish, Chicken curry, Coconut rice, Pilau rice or Paratha

Matar Paneer £7.50 (v)

a delicious combination of cottage cheese and peas flavoured with cashew nuts, dry methi, and a touch of coconut milk.

Try it with any Devilled dish, Chicken curry, Pilau rice or Rotti

Avial £7.50 (v)

an original Keralan dish. A very mild curry of baby aubergines, green banana, carrots cooked in coconut milk and yoghurt and flavoured with tamarind and curry leaves.

Recommended with any Devilled dish, Chicken curry, Lemon rice or Paratha

Mixed Vegetable Curry £7.50 (v) (mild)

seasonal vegetables cooked with onions, ginger, garlic and a dash of coconut milk.

Try it with any Devilled dish, Chicken curry, Pilau rice or Paratha

Chilli Paneer £7.50 (v)

chunks of cottage cheese flavoured with spices.

Ideal with Dhal spinach, Dhal, Coconut rice or Paratha

MEAT DISHES

our meat dishes are made from premium cuts of British meat flavoured with Sri Lankan or South Indian spices and a combination of ginger, garlic, curry leaves, or coconut milk.

Chicken Jaffna £8.50

diced Chicken breast marinated in Sri Lankan spices with curry leaves and a touch of coconut milk.

Ideal with Dhal spinach, Avial, Manga kalan, Lemon rice or Paratha

Chicken Madras £8.50 (hot)

a fiery treat for chilli lovers. Diced Chicken breast cooked with green chillies and chilli powder.

Try it with Dhal spinach, Avial, Coconut rice or rotti

Chicken Kerala £8.50 (mild)

a very mild Cochin special. Diced chicken breast flavoured with dry methi leaves, ginger and garlic.

Excellent when eaten with Dhal spinach, Devilled potato (spicy), Cabbage coconut, Okra curry (spicy), Aubergine curry (spicy), Pilau rice

Beef Colombo £9.50

from the city of Colombo, a diced beef curry flavoured with black pepper and traditional Sri Lankan spices. Cooked in a clay pot. Made with the best of British beef.

Ideal accompaniments are Dhal spinach, Avial, Manga kalan, Lemon rice or Paratha

Beef Madras £9.50 (hot)

a fiery treat for chilli lovers. Beef cooked with green chillies and chilli powder. Made with the best of British beef.

Try it with Dhal spinach, Manga kalan, Coconut rice or Paratha

Mutton Curry £9.50

diced mutton marinated in Sri Lankan spices with curry leaves, onions and a touch of coconut milk.

Recommended with Avial, Dhal, Dhal spinach, Lemon rice or Paratha

Chicken Jalfrezi £8.50 (hot)

marinated chicken breasts cooked in thick sauce with capsicum and onion. Flavoured with ginger and garlic.

Excellent when eaten with Manga kalan, Pilau rice or Paratha

Chicken Tikka Masala £8.50 (mild)

chunks of marinated grilled chicken cooked with ginger, garlic and spices in a thick sauce.

Recommended with Devilled potato, Dhal spinach, Pilau rice, Paratha or Naan

SEAFOOD DISHES

a staple of Sri Lankan and South Indian households, our seafood dishes offer a mouth-watering blend of fresh prawns, fish or squid coupled with Sri Lankan spices and coconut milk.

Prawn Curry £9.50

prawns flavoured with tamarind, curry leaves, Sri Lankan spices and a dash of coconut milk.

Ideal with this dish are Dhal spinach, Avial, Manga kalan, Lemon rice or Paratha

Prawn Masala £9.50 (mild)

a mild curry of prawns flavoured with dry methi leaves, ginger and garlic.

Ideal accompaniments: Dhal spinach, Devilled potato, Cabbage coconut, Okra curry (spicy), Aubergine curry (spicy), Pilau rice

Fish Curry £9.50

Jaffna meets Kerala in this simple but flavoursome curry. Boneless King Fish steaks flavoured with tamarind, curry leaves, Sri Lankan spices and a dash of coconut milk.

Try it with Dhal, Avial, Manga kalan, Coconut sambal, Lemon rice or String hoppers

Squid Curry £9.50

tender Indian Ocean squid slices cooked with Sri Lankan spiced curry powder, tamarind, herbs and coconut milk.

Ideal accompaniments: Dhal, Avial, Manga Kalan, Lemon rice or String Hoppers

King Prawn Masala £13.50 (mild)

a Cochin speciality. Succulent King prawns cooked with dry methi leaves, ginger and garlic.

A great combination with any of the following; Dhal spinach, Bombay potato, Cabbage coconut, Okra curry (spicy), Aubergine curry (spicy), Pilau rice

King Prawn Curry £13.50

succulent King Prawns cooked with onions, Sri Lankan spices, tamarind and a dash of coconut milk.

Ideal with Dhal spinach, Avial, Manga kalan, Lemon rice or Coconut rice

KOTHUS

originating from Trincomalee, this dish has become a popular street food across the whole of Sri Lanka. Godamba rotti (or string hopper) is chopped and combined on a hot plate with meat or vegetables, onions, egg, and spices. Served with a garnish of salad

Chicken Kothu String Hopper £10.95

chopped string hopper mixed on a hot plate with chicken, egg, onions and spices

Vegetable Kothu String Hopper £9.95 (v)

chopped string hopper mixed on a hot plate with vegetables, onions and spices

Beef Kothu Rotti £10.95

chopped Godamba rotti mixed on a hot plate with beef, egg, onions and spices

Mutton Kothu Rotti £10.95

chopped Godamba rotti mixed on a hot plate with mutton, egg, onions and spices

BIRYANI

our biryani is made with pilau rice flavoured with Sri Lankan spices and coriander leaves. A curry of either meat or vegetables is then added to the rice and slowly cooked together to fuse all the flavours with the rice and then served piping hot with a salad garnish and raitha (yoghurt and cucumbers flavoured with mustard seeds)

Vegetable Biryani £9.95 (v)

Chicken Biryani £10.95

Mutton Biryani £10.95

Beef Biryani £10.95

BREADS

Rotti £2.25 (v)

Sri-lankan style thin bread griddled with a little oil

Paratha £3.75 (v)

Sri-lankan style puffed bread

Coconut Paratha £3.95 (v)

Sri-lankan style puffed bread with coconut

Egg Rotti £4.95

eggs, onions, green chilli, curry leaves folded into a rotti and griddled

Plain Naan £2.25 (v)

Garlic Naan £3.00 (v)

ACCOMPANIMENTS

Papadam £2.50 (v)

(2 per portion)

Coconut Sambol £2.95 (v) 

shredded coconut and chilli flavoured with jeera, curry leaves and onions

Seeni Sambol £3.50

onion, tamarind and flakes of Maldives fish cooked with spices, crushed chilli and sugar

RICE

Steamed Rice £3.00 (v) 

Pilau Rice £3.25 (v)

Coconut Rice £3.25 (v) 

Lemon Rice £3.25 (v) 

Vegetable Fried Rice £4.95 (v)

Egg Fried Rice £4.95

STRING HOPPER

String Hopper £4.95 (Served with Coconut Sambol) (v) 

rice and wheat flour based steamed Sri Lankan style noodles. A traditional breakfast dish across the whole of Sri Lanka generally eaten with Fish curry, Dhal and Coconut sambol

HOPPERS (please check availability)

Plain Hopper £2.00 (v) 

thin rice-flour bowl-shaped pancake. Crispy around the edges and soft in the middle

Egg Hopper £3.00

thin rice-flour bowl-shaped pancake. Crispy around the edges and soft in the middle with an egg in the centre