

## 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

- 45. **Chicken Kothu String Hopper** £10.95  
chopped string hopper mixed on a hot plate with chicken, egg, onions and spices
- 46. **Vegetable Kothu String Hopper** £9.95 (v)  
chopped string hopper mixed on a hot plate with vegetables, onions and spices
- 47. **Beef Kothu Rotti** £10.95  
chopped Godamba rotti mixed on a hot plate with beef, egg, onions and spices
- 48. **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)

- 49. **Vegetable Biryani** £9.95 (v)
- 50. **Mutton Biryani** £10.95
- 51. **Chicken Biryani** £10.95
- 52. **Beef Biryani** £10.95

## BREADS

- 53. **Rotti** £2.25 (v)  
Sri Lankan style thin bread griddled with a little oil
- 54. **Paratha** £3.75 (v)  
Sri Lankan style puffed bread
- 55. **Coconut Paratha** £3.95 (v)  
Sri Lankan style puffed bread with coconut
- 56. **Egg Rotti** £4.95  
eggs, onions, green chilli, curry leaves folded into a rotti and griddled
- 57. **Plain Naan** £2.25 (v)
- 58. **Garlic Naan** £3.00 (v)


## RICE

- 59. **Steamed Rice** £3.00 (v) 
- 60. **Pilau Rice** £3.25 (v)
- 61. **Coconut Rice** £3.25 (v) 
- 62. **Lemon Rice** £3.25 (v) 
- 63. **Vegetable Fried Rice** £4.95 (v)
- 64. **Egg Fried Rice** £4.95

## ACCOMPANIMENTS

- 65. **Papadam** £2.50 (v)  
(2 per portion) with chutneys
- 66. **Coconut Sambol** £2.95 (v)   
shredded coconut and chilli flavoured with jeera, curry leaves and onions
- 67. **Seeni Sambol** £3.50  
onion, tamarind and flakes of Maldives fish cooked with spices, crushed chilli and sugar

## STRING HOPPER

- 68. **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)

- 69. **Plain Hopper** £2.00 (v)   
thin rice flour bowl-shaped pancake. Crispy around the edges and soft in the middle
- 70. **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

## CHEF'S RECOMMENDATIONS

- 71. **Vegetable Thali** £13.95 (v)   
a trio of vegetable curries served with steamed rice. A popular dish amongst families in Northern Sri Lanka
- 72. **Chicken Thali** £14.95  
chicken curry and 2 vegetable curries served with steamed rice. A popular dish amongst families in Northern Sri Lanka
- 73. **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
- 74. **Masala Dosai** £10.95 (v)  
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)
- 75. **Chicken Masala Dosai** £12.95  
Urid and rice flour batter crispy pancake stuffed with savoury potato and chicken. Served with chutney and sambar
- 76. **Chicken Kothu String Hopper** £10.95  
chopped string hopper mixed on a hot plate with chicken, egg, onions and spices
- 77. **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

### Allergies & Intolerances

Some foods may contain traces of nuts. Please speak to our staff about ingredients in your meals when placing your order.

All prices include vat. Prices subject to change without notice.

# PAPAYA

## SRI LANKAN & SOUTH INDIAN CUISINE

*“For authentic Sri Lankan food Papaya is highly recommended”*

*The Guardian*

## OPENING HOURS

MON - SUN

12.00 - 14.30

17.30 - 23.00

161 Northfield Avenue  
London W13 9QT

# 020 8579 1662

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**Home Delivery Available**  
**Minimum Order £20.00**  
**(£3.00 delivery charge)**

 *Vegan Friendly*

## STARTERS

all starters served with a selection of homemade chutneys

- 1. Uridu Vadai £2.95 (v)**   
crispy rings of Urid dhal flavoured with jeera, curry leaves and onions (2 per portion)
- 2. Masala Vadai £2.95 (v)**   
a crispy Northern Sri Lankan dumpling prepared with channa dhal, jeera, onions and other spices (2 per portion)
- 3. 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)
- 4. 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)
- 5. Mini Masala Dosai £4.50 (v)**  
crispy light pancake rolled and filled with a delicately spiced potato filling. Served with homemade coconut chutney and sambar (a vegetable stew with tamarind and spices)
- 6. Onion Bhaji £2.95 (v)**   
onions dipped in gram flour and spices and lightly fried
- 7. Crab Claws £3.95**  
succulent crab meat wrapped in a light bread crumb coating (4 per portion)
- 8. Spring Rolls £2.95 (v)**  
filo pastry filled with vegetables (5 per portion)
- 9. Vegetable Samosa £2.95 (v)**  
triangular parcels of filo pastry encasing spiced mixed vegetables (2 per portion)
- 10. Meat Samosa £2.95**  
triangular parcels of filo pastry encasing minced lamb and potato (2 per portion)
- 11. Rasam £4.95 (v)**   
famous traditional thin soup in Sri Lanka and South India made with tamarind, tomato, cumin, black pepper, chilli and coriander

## 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

- 12. Devilled Potato £6.50 (v)**
- 13. Devilled Paneer £7.50 (v)**
- 14. Devilled Lamb £9.50**
- 15. Devilled Chicken £8.50**
- 16. Devilled Prawn £9.50**
- 17. Devilled Beef £9.50**
- 18. Devilled 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

- 19. Cabbage Coconut £6.50 (v)**   
a dry dish of cabbage with mustard seeds and fresh coconut. Flavoured with red whole chillies and curry leaves
- 20. Dhal £6.50 (v)**   
a mild dish of Mysore lentils flavoured with curry leaves and slowly cooked in a steel pot
- 21. 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
- 22. Okra Curry £7.50 (v)**   
whole ladies' fingers lightly fried and then curried with a mix of Sri Lankan spices and tamarind
- 23. Chickpea Coconut £6.50 (v)**   
a dry dish of chickpea with mustard seeds and fresh coconut. Flavoured with red whole chillies and curry leaves
- 24. Bombay Potato £6.50 (v)**  
potatoes cooked with spices and flavoured with coconut milk
- 25. 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
- 26. Manga Kalan £7.50 (v)**   
from the valleys of Madurai. Fresh ripened mango and green banana cooked with mustard seeds, curry leaves and a dash of coconut milk
- 27. 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
- 28. Avial £7.50 (v)**  
an original Keralan dish. A very mild curry of baby aubergines, green banana and carrots cooked in coconut milk and yoghurt and flavoured with tamarind and curry leaves
- 29. Mixed Vegetable Curry £7.50 (v) (mild)**  
seasonal vegetables cooked with onions, ginger, garlic and a dash of coconut milk
- 30. Chilli Paneer £7.50 (v)**  
chunks of cottage cheese flavoured with spices

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

(v) Vegetarian  Vegan Friendly

## 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

- 31. Chicken Jaffna £8.50 (medium)**  
diced chicken breast marinated in Sri Lankan spices with curry leaves and a touch of coconut milk
- 32. Chicken Madras £8.50 (hot)**  
a fiery treat for chilli lovers. Diced chicken breast cooked with green chillies and chilli powder
- 33. Chicken Kerala £8.50 (mild)**  
a very mild Cochin special. Diced chicken breast flavoured with dry methi leaves, ginger and garlic
- 34. Beef Colombo £9.50 (medium)**  
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
- 35. 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
- 36. Mutton Curry £9.50 (medium)**  
diced mutton marinated in Sri Lankan spices with curry leaves, onions and a touch of coconut milk
- 37. Chicken Jalfrezi £8.50 (hot)**  
marinated chicken breasts cooked in a thick sauce with capsicum and onion. Flavoured with ginger and garlic
- 38. Chicken Tikka Masala £8.50 (mild)**  
chunks of marinated grilled chicken cooked with ginger, garlic and spices in a thick sauce

## 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

- 39. Prawn Curry £9.50 (medium)**  
prawns flavoured with tamarind, curry leaves, Sri Lankan spices and a dash of coconut milk
- 40. Prawn Masala £9.50 (mild)**  
a mild curry of prawns flavoured with dry methi leaves, ginger and garlic
- 41. Fish Curry £9.50 (medium)**  
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
- 42. Squid Curry £9.50 (medium)**  
tender Indian Ocean squid slices cooked with Sri Lankan spiced curry powder, tamarind, herbs and coconut milk
- 43. King Prawn Masala £13.50 (mild)**  
a Cochin speciality. Succulent king prawns cooked with dry methi leaves, ginger and garlic
- 44. King Prawn Curry £13.50 (medium)**  
succulent king prawns cooked with onions, Sri Lankan spices, tamarind and a dash of coconut milk