

STARTERS

All starters served with a selection of homemade chutneys and salad garnish

Uridu Vadai £4.95 (v) ✓

crispy rings of Urid dhal flavoured with jeera, curry leaves and onions

(2 per portion)

Masala Vadai £4.95 (v) ✓

a crispy Northern Sri Lankan dumpling prepared with channa dhal, jeeral onions and other spices

(2 per portion)

Fish Cutlet £5.95

a traditional Sri Lankan fish cake oftuna lightly breaded and delicately spiced with black pepper and onions

(3 per portion)

Mutton Rolls £6.95

tender pieces of mutton and potato cooked in Sri Lankan spices. Wrapped in filo pastry and lightly breaded

(2 per portion)

Mini Masala Dosai £6.95 (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 £4.95 (v) ✓

onions dipped in gram flour and spices and lightly fried

(2 per portion)

Crab Claws £4.95

succulent crab meat wrapped in a light bread crumb coating

(4 per portion)

Spring Rolls £4.50 (v)

filo pastry filled with vegetables

(5 per portion)

Vegetable Samosa £5.95 (v)

triangular parcels of filo pastry encasing spiced mixed vegetables

(2 per portion)

Meat Samosa £5.95

triangular parcels of filo pastry encasing minced lamb and potato

(2 per portion)

Rasam £5.95 (v) ✓

famous traditional thin soup in Sri Lanka and South India made with tamarind, tomato, cumin, black pepper and coriander

Chicken Tikka £7.50 (n)

chunks of chicken breast marinated with ginger, garlic and spices cooked in Tandoori oven.

(v) Vegetarian ✓ Vegan Friendly (n) Contains nuts

All prices inclusive of VAT. Prices subject to change without notice

A 12.5% discretionary service charge will be added to your bill. All gratuities go to staff.

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

Allergies & Intolerances

Whilst we endeavour to provide for allergy requirements, we cannot guarantee that allergens are not present in our products. 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.

Please enquire about gluten free options.

CHEF'S RECOMMENDATIONS

Vegetable Thali £17.95 (v) ✓

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

Chicken Thali £18.95

chicken curry and 2 vegetable curries served with steamed rice.

A popular dish amongst families in Northern Sri Lanka

Lumprais £19.95

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 £13.95 (v)

South India's most famous dish. Urid and rice flour batter crispy pancake stuffed with savoury potato.

Served with chutney and sambar

Chicken Masala Dosai £14.95

South India's most famous dish. Urid and rice flour batter crispy pancake stuffed with savoury potato.

Served with chutney and sambar

Chicken Kothu String Hopper £13.95

originating from Trincomalee, this dish has become a popular street food across the whole of Sri Lanka.

String hopper chopped and combined on a hot plate with chicken, egg, onions, leeks and spices.

Served with a garnish of salad

Idly Sambar £11.95 (v) ✓

a type of savoury rice cake made with urid lentils and rice flour, popular throughout South India and Northern Sri Lanka and served with sambar (dish made with lentils, mixed vegetables, tamarind, herbs, spices & a special spice powder known as sambar powder).

Cheese Masala Dosa £14.95 (v)

famous South Indian thin and crispy pancake stuffed with savoury potato and cheese.

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.

Devilled Potato £10.95

Devilled Paneer £10.95

Devilled Mutton £12.95

Devilled Chicken £12.95

Devilled Prawn £13.95

Devilled Beef £12.95

Devilled King Prawn £16.95

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 £9.95 (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 £9.95 (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 £9.95 (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

Dhal Makhani £9.95 (v)

Slow-cooked black lentils in a creamy and aromatic tomato-based sauce, a classic Indian comfort dish.

Okra Curry £10.95 (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 £9.95 (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 £10.95 (v) (n)

potatoes cooked with spices and flavoured with coconut milk

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

Aubergine Curry £10.95 (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/Pilau rice or Paratha

Manga Kalan £10.95 (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 Jaffna, Coconut rice, Pilau rice or Paratha

Matar Paneer £10.95 (v) (n)

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 Jaffna, Lemon rice or Paratha

Mixed Vegetable Curry £9.95 (v) (n) (mild)

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

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

Chilli Paneer £10.95 (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, onion, curry leaves and/or coconut milk.

Chicken Jaffna £12.95 (medium)

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

Ideal with Dhal spinach, Manga Kalan, Lemon rice or Paratha.

Chicken Madras £12.95 (n) (hot)

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

Try it with Dhal spinach, Coconut rice or rotti.

Chicken Korma £12.95 (n) (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 £12.95 (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

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

Beef Madras £12.95 (n) (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 £12.95 (medium)

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

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

Chicken Jalfrezi £12.95 (n) (hot)

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

Excellent when eaten with Manga Klan, Pilau rice or Paratha

Chicken Tikka Masala £12.95 (n) (mild)

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

Chicken Tikka £12.95 (n)

chunks of chicken breast marinated with ginger, garlic and spices cooked in Tandoori oven.

Butter Chicken £12.95 (n)

Creamy tomato-based curry with tender chunks of chicken, infused with rich buttery flavours.

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 with Sri Lankan spices and coconut milk.

Prawn Curry £13.95 (medium)

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

Ideal with this dish are Dhal spinach, Manga Kalan, Lemon rice or Paratha.

Prawn Masala £13.95 (n) (mild)

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

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

Fish Curry £13.95 (medium)

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

Try it with Dhal, Manga Klan, Coconut sambal, Lemon rice or String Hopper

Squid Curry £14.95 (medium)

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

Ideal with Dhal, Manga Klan, Coconut sambal, Lemon rice or String Hopper

King Prawn Masala £16.95 (n) (mild)

a Cochin specialty. 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)

King Prawn Curry £16.95 (medium)

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

Ideal with Dhal, Manga Klan, Coconut sambal, Lemon rice or String Hopper

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 £13.95

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

Chicken Kothu Rotti £13.95

chopped Godamba rotti mixed on a hot plate with chicken, egg, onion, and spices

Vegetable Kothu String Hopper £13.95 (v)

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

Beef Kothu Rotti £13.95

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

Mutton Kothu Rotti £13.95

chopped Godamba rotti mixed on a hot plate with mutton, egg, onion, 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 £13.95 (v) (n)

Mutton Biryani £14.50 (n)

Chicken Biryani £14.50 (n)

Beef Biryani £14.50 (n)

BREADS

Rotti £3.50 (v)

Sri Lankan style thin bread griddled with a little oil

Paratha £5.50 (v)

Sri Lankan style puffed bread

Coconut Paratha £5.95 (v) (n)

Sri Lankan style puffed bread with coconut

Egg Rotti £6.95

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

Plain Naan £3.50 (v)

Garlic Naan £3.95 (v)

Butter Naan £3.95 (v)

ACCOMPANIMENTS

Papadam £3.50 (v) ✓

is a thin, crisp, round flatbread seasoned dough usually made from peeled black gram (urid lentil) flour. (2 per portion). Comes with triple dips (v)

Coconut Sambol £4.95 (v) ✓

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

Seeni Sambol £4.95

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

RICE

Steamed Rice	£3.95 (v) ✓
Pilau Rice	£3.95 (v) ✓
Coconut Rice	£4.25 (v) ✓
Lemon Rice	£4.25 (v) ✓
Vegetable Fried Rice	£7.95 (v) ✓
Egg Fried Rice	£8.95

STRING HOPPER

String Hopper £7.95 (v) ✓

(Served with Coconut Sambol)

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 sambal

HOPPERS

(please check availability)

Plain Hopper £2.95 (v) ✓

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

Egg Hopper £3.95

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

Milk (Sweet) Hopper £3.95

thin rice-flour bowl-shaped pancake. Crispy around the edges and soft in the middle with sweetened coconut milk in the centre