

MENU

£

LUNCHTIME RICE PLATE

Kari, Rice, Drumstick Sambhar, Sambols/Chutneys, Brinjal Moju, Duck Egg, Cutlet 17.50

SNACKS

Shrimp Chips 3.50
Cashew + Peanut Fry(v) 3.50
Banana Chips(v) 3.50

SHORT EATS

Idli, Sambhar, Podi, Coriander Chutney(v) 4.50
Podi Butter Corn on the Cob, Coriander Sambol(v) 6.50
Podi Butter Corn on the Cob, Coriander Sambol(v) 6.50
String Hoppers, Kiri Hodi, Pol Sambol 5.00
Mutton Rolls, SL Hot Sauce 5.00
Bonemarrow Varuval, Roti 7.00
Chicken Wing Chukka 6.50
Jaffna Beef Rib Fry 9.00
Hot Butter Devilled Chipirones 7.50
Goat Roti, Rasa 6.50

KOTHU

Lamb Kothu Roti. 11.00
Vegetable Kothu Roti(v) 9.00
String Hopper Seafood Kothu 12.50

RICE + ROASTS

Black Pork Ribs, Turmeric, Cashew + Fennel Sambol 16.50
Banana Leaf Roasted Bream, Green Mango + Madras Onion Sambol 15.00
Masoor Dhal Ghee Buriani, Pineapple Acharu, Yoghurt(v) 13.00
Fish Buriani, Fish Acharu, Yoghurt 16.50
Half Rack Jaffna Lamb Chops, Cucumber + Mooli Sambol 20.00

HOPPERS+ DOSAS

Hopper(v) 4.00
Egg Hopper(v) 4.50
Dosa(v) 4.00
Podi Dosa(v) 4.50

CHUTNEYS + SAMBOLS

Pol Sambol 1.50
Seenii Sambol 1.50

Tomato Chutney(v)	1.50
Coconut Chutney(v)	1.50
Coriander Chutney(v)	1.50
Brinjal Moju(v)	2.00
Beet + Kale Sambol(v)	4.00

KARIS

Aubergine Kari(v)	7.00
Cauliflower Kari(v)	7.00
Chicken Kari	8.00
Prawn Kari	9.50
Crab Kari	15.00
Lamb Shank Kari	16.00

SIDES

Drumstick Sambhar(v)	3.50
Plain Idli(v)	1.50
Roti(v)	2.00
Egg Roti(v)	2.50
Potato Fry(v)	3.50
Yoghurt(v)	2.00
Daily Rice(v)	3.50

DESSERT

Love Cake Ice Cream Sandwich

5.50

FEAST

28.5pp

Minimum 2 people to be taken by the whole table

Bonemarrow Varuval, Roti Mutton Rolls, SL Hot Sauce Hot Butter Devilled Chipirones Lamb

Kothu Roti

Hopper or Dosa or Daily Rice or Roti Chicken Kari or Prawn Kari

Pol Sambol - Coriander Chutney Beet + Kale Sambol - Yoghurt

VEGETARIAN FEAST

28.5pp

Minimum 2 people to be taken by the whole table

Banana Chips

String Hoppers, Kiri Hodi, Tomato Chutney Podi Butter Corn on the Cob, Coriander Sambol Idli, Sambhar, Podi, Coconut Chutney Vegetable Kothu Roti

Hopper or Dosa or Daily Rice or Roti Aubergine Kari or Cauliflower Kari

Tomato Chutney - Coriander Chutney Beet + Kale Sambol - Yoghurt

GLOSSARY

Sri Lankan style pickle

Arrack - Sri Lankan spirit distilled from the sap of the coconut flower and matured in vats made from teak or Hamilla trees

Brinjal Moju - Sri Lankan aubergine pickle

Chukka - fragrant and spicy, semi-dry masala from Tamil Nadu

Dosa - crisp pancake made from a fermented lentil and rice batter

Lankan curries

Hopper (or Appam) - bowl shaped fermented rice and coconut milk pancake

Idli - steamed rice cakes Jaffna - region in northern Sri Lanka

Kari- the Tamil term for curry

Kiri Hoddi - mild coconut milk gravy from Sri Lanka, cooked with fenugreek

Kothu - Sri Lankan street dish made with a finely chopped roti cooked with vegetables, meat or seafood

Maldives Fish - sun dried bonito

and seeds

onion & red chilli

Rasa – gravy

Sambol - Sri Lankan relish

Seeni Sambol - Sri Lankan caramelized onion relish

String Hopper (or Idiyappam) – steamed handmade rice flour noodle discs

Varuval - a classic Chettinad dish

