

MENU

express lunch

Mutton Rolls or Veg Cutlet
Lamb or Veg Kothu Roti
Hopper or Dosa
Choice of Kari
Sambols or Chutneys

£
17.00

shorts eats

Bonemarrow Varuval, Roti	7.00
Taro, Cashew & Ash Plaintain Fry	3.50
Chicken Lollipop Chukka	6.00
Goat Roti, Rasa	6.50
Hot Butter Devilled Shrimps	7.00
Idli, Sambhar, Podi	4.50
Mutton Rolls	5.00
Calamari Fry, Chemmeen Podi	8.50
String Hoppers, Kiri Hodi, Pol Sambol	5.00

sides

Brinjal Moju	2.00
Drumstick Sambhar	3.50
Gotukola Sambol	3.00
Plain Idlu	1.50
Pol Roti	2.00
Potatio Fry	3.50
Roti	2.00
Yoghurt	2.00
Pilau Rice	3.50



hoppers + dosas

Hopper	4.00
Egg Hopper	4.50
Dosa	4.00
Podi Dosa	4.50

karis

Root Vegetable Kari	6.00
Okra and Plantain Kari	6.00
Lamb Kari	7.00
Fish Kari	7.00
Black Pork Kari	7.00
Chicken Kari	7.00

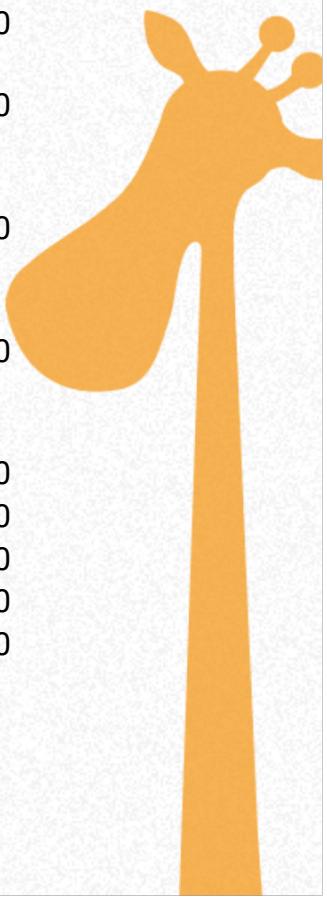
rice, roast & kothu

Short Rib Buriani, Duck Egg Kari, Yoghurt,	
Brinjal Moju	18.50
Ceylonese Spit Chicken, Gotukola Sambol, Pol	
Roti	21.00
Lamb Kothy Roti	10.00
Shellfish Kothu Roti	12.00
Vegetable Kothu Roti	9.00

softs

Green Papaya Krush	4.50
Green Papaya - Cucumber - Coriander - Green Chilli -	
Salt Lime Soda	
Sunshine Juice	5.00
Cold	
press Orange - Carrot - Ginger _ Turmeric - Honey	
Ceylon Ice Tea	5.00
White Tea - Green Mango - Nutmeg - Lemon	
Verbena	
Masala Buttermilk	5.00
Salted Stirred Yougurt - Shallots - Curry Leaves -	
Ginger - Green Chilli	
Wattalapan Milk	5.50
Malt - Coconut - Jaggery - Cinnamon + Cardamon	
Milk	
Ginger Beer	3.50
Coconut water	3.50
Kingsdown sparkling water	3.50
Sweet Metre Tea	2.50
Sweet Forthy Kaapi	2.50

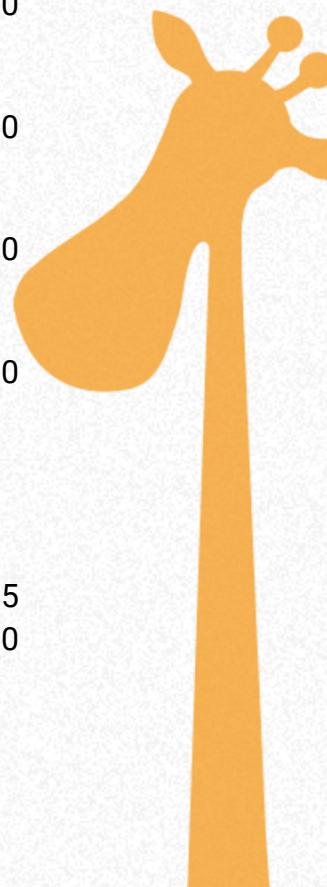
wine



125ml		5.00
White - Gavi Le Marne		
Michele Chiarlo 2016	Red -	
Barbera d'Asti Le Orme Superiore	Michele	
Chiarlo 2014		
375ml		14.00
White - Gavi Le Marne		
Michele Chiarlo 2016	Red -	
Barbera d'Asti Le Orme Superiore	Michele	
Chiarlo 2014		

hards

Arrack Attacked	8.50
Ceylon Arrack - Lime -Bitters - House Ginger Beer	
White Tea Punch	8.50
Amrut Whisky - White Tea - Green Mango - Nutmeg -	
Lemon Verbena	
Sambol Garita	9.00
Green Pepper Tequila - Lime Pickle - Fresh Lime -	
Toasted Coconut Salt	
Hoppers G+T	8.50
Hoppers Gooseberry Gin - Lime Leaf - Burnt	
Grapefruit - Tonic	
Wonder Tonic	8.50
Cana Brava Rum - Lime - Campari - Passion Fruit -	
Green Tea Kombucha	
Falooda Gin Fizz	9.00
Colombo Gin - Rose Petal + Kewra Syrup - Lemon -	
Cream - Basil Seeds	
Vazhappazam	8.50
Rutte Genever - Banana Vermouth -Diluted with	
Chocolate Water	
Double Trouble	7.00
A Can of Tiger Lager With A Shot of Ceylon Arrack	

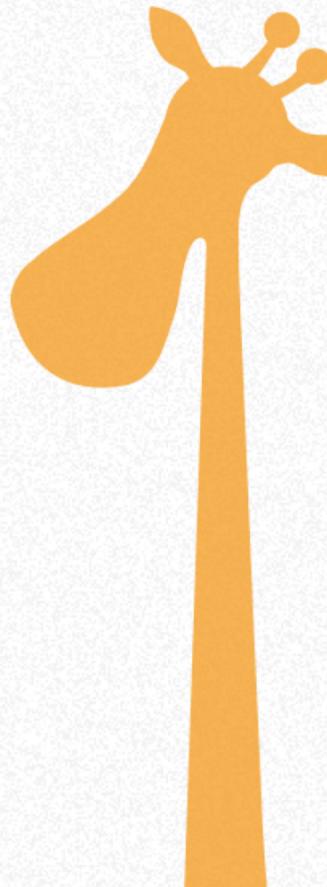


beer

Lion Sri Lankan Lager	4.75
Guest Beer	5.50

glossary

Arrack	a Sri Lankan spirit distilled from the sap of the coconut flower and matured in vats made from teak or Hamilla trees
Brinjal Moju	aubergine pickle
Chukka	fragrant and spicy , semi -dry masala from Tamil Nadu
Dosa	pancake made from a fermented lentil and rice batter
Genever	the precursor to English gins, as well as being the origin of the phrase "Dutch Courage"
Gotu Kola Sambol	pennywort relish with coconut, Maldives fish and onions
Hopper (or Appam)	bowl shaped fermented rice and coconut milk pancake
Idli	steamed rice cakes
Kari	the Tamil term for curry
Kiri Hoddy	a mild coconut milk gravy from Sri Lanka, cooked with fenugreek and Maldives fish
Kothu	a Sri Lankan street dish made with a finely chopped roti cooked with vegetables, meat or seafood
Maldives fish	sun dried bonito
Podi	coarse spicy powder mix of ground dry spices and seeds
Pol Roti	grilled coconut roti
Pol Sambal	Sri Lankan relish made with fresh ground coconut, Maldives fish, onion & red chilli
Rasa	gravy



Seeni Sambol

a Sri Lankan caramelized onion relish

String Hooper (or Idiyappam)

steamed handmade rice flour noodles

pressed into string pancake

Varuval

a classic Chettinad dish

Goraka

a sour dried berry commonly used in Sri Lanka
curries

Kappi

Tamil Nadu term for coffee

Taste of Hoppers

Bonemarrow Varuval, Rotu

28 (minimun 2 people)

Mutton Rolls

Chicken Wing Chukka

Calamari Fry

Hopper or Dosa

choose one per person

Lamb, Black Pork, Chicken, Root Vegetable or

Okra + Plantain Kari (Choose one
per person)

Lamb Kothu Roti

Shortrib Buriani

Sambols + Chutneys

Yoghurt

Brinjal Moju

Vegetarian Taste of Hoppers

28pp (minimum 2 people)

Taro, Cashew + Ash Plantain Fry

Kappa Cutlets

Paneer Chukka

String Hoppers, Kiri Hoddi



Hopper or Dosa
(choose one per person)

Root Vegetable or Okra + Plantain Kari
(choose one per person)

Mushroom Kothu Roti
Vegetable Buriani

Chutneys
Yoghurt
Brinjal Moju

