

# kolamba

## FOOD

In Sri Lanka, food is eaten together, with dishes arriving to be mixed, matched and enjoyed across the table.

After snacks or short eats, the meal gathers around a main curry. For the true experience, we recommend a meat, fish or vegetable centrepiece alongside dhal, a couple of vegetable dishes and something bright to pull the rice.

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### FIRST SIPS

#### Homemade Vegan Chai 2

Freshly brewed every day

#### Ceylon Tea Sour 13

Trinco gin, coconut, cold-brewed Ceylon tea and citrus

#### Serendib Spritz 13

Trinco gin, watermelon, Prosecco and cucumber bitters

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### SHORT EATS

Light, crisp and made for sharing

#### Aunty Mo's 'Chatti' Roast (H) 14

Spicy dry-fried beef with chilli and tomato, served on steamed string hoppers with turmeric coconut gravy

#### Mutton Rolls (H) 10

Crisp pastry filled with spiced minced mutton, potato and onion. Fried until golden

#### Hot Butter Cuttlefish 12

Sri Lanka's iconic bar snack. Crisp cuttlefish in a hot butter chilli glaze with spring onion and shallot rings

#### Pomelo & Cashew Salad (Vg) (N) 10

Pomelo with cashew, mint and basil in a chilli, lime and jaggery dressing

#### Bun Dosa (Vg) 9

Soft, pillowy fermented dosa. Served with house chutneys

#### Pappadums (Vg) 4

With Sri Lankan mango chutney

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### HOPPERS, RICE & SAMBOLS

For every last lick of curry and gravy. Sambols add freshness and balance.

#### String Hoppers with Kiri Hodhi & Pol Sambol (Vg) 8

Steamed rice noodles served with turmeric coconut gravy and spicy sambol (4 per portion)

#### Plain Hopper 5

#### Cacklebean Egg Hopper 6

#### Pol Roti (Vg) 6

(2 per portion)

#### Aromatic Basmati Rice (Vg) 5

Long-grain rice steamed with curry leaves, pandan and whole spices

#### Tomato Sambol (Vg) 5

Vine tomato muddled with red onion, green chilli, lime and coconut.

#### Pol Sambol (Vg) 4

Grated coconut muddled with red chilli and onion.

The classic rice puller

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### MAINS

Rich, slow-cooked curries. Pick a few to share across the table.

#### Lamb Shank Buriyani (H) 26

Lamb shank on layered fragrant rice with whole spices, saffron and crisp fried onions. Served with raita

#### Ceylon Chicken Curry (H) *Signature* 18

Our signature curry. On-the-bone chicken cooked slowly with tamarind, curry leaves and coconut milk

#### Jaffna Spiced Pork Ribs 19

Iberico pork ribs in a dark, roasted Jaffna spice marinade. Bold and peppery

#### Black Pepper King Prawn Fry 21

Pan-fried king prawns with crushed black pepper, mixed spices and green chilli

#### Red Monkfish Curry 24

Monkfish gently poached in a chilli and coconut milk gravy with curry leaves and dried red chilli

#### Vaira's Jaggery Beef (H) 20

Slow-cooked beef steeped overnight in jaggery and spices

#### Young Jackfruit (Vg) 14

Young jackfruit braised in roasted spices, curry leaves and coconut milk

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### VEG

Earthy, bright and full of flavour. Order a couple alongside the curries.

#### Mango Curry (Vg) 13

Green mango slow-cooked with cardamom, mustard seed and curry leaves. Sweet, spicy and tangy

#### Dhal (Parippu) (Vg) 11

Creamy red lentils with coconut milk, turmeric and tempered spices. The one everyone orders.

#### Broadbean Mallung (Vg) 10

Tender broadbeans tempered with grated coconut, green chilli, turmeric and lime

#### Okra (Vg) 9

Okra fried with turmeric, mustard seed and curry leaves

# DRINKS

## WHITE WINE

150ML . 500ML . BOTTLE

<b>El Zafiro, Pardina, Chardonnay (Vg)</b> Extremadura, Spain, 2024	10 / 25 / 29
<b>Barrete Vinho Verde, Loureiro, Arinto, Alvarinho (Vg)</b> Minho, Portugal, 2025	12 / 27 / 39
<b>La Loupe, Grenache Blanc (Vg)</b> Languedoc, France, 2025	49
<b>Gorgo, Bianco di Custoza (Vg)</b> Veneto, Italy, 2025	55
<b>Attis Lias Finas, Albariño</b> Galicia, Spain, 2024	95

## RED

150ML . 500ML . BOTTLE

<b>El Zafiro, Tempranillo, Shiraz (Vg)</b> Extremadura, Spain, 2024	10 / 25 / 29
<b>Casa do Lago, Cabernet Sauvignon, Touriga (Vg)</b> Lisboa, Portugal, 2021	12 / 27 / 39
<b>Taron, Tempranillo (Vg)</b> Rioja, Spain, 2024	49
<b>Gorgo, Bardolino (Vg)</b> Veneto, Italy, 2024	55
<b>Chateau Gachon, St. Émilion</b> Bordeaux, France, 2022	95

## ROSÉ

150ML . 500ML . BOTTLE

<b>Grande Courtade, Merlot, Cabernet Sauvignon, Pinot Noir</b> Languedoc, France, 2024	12 / 33 / 42
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## SPARKLING

125ML . BOTTLE

<b>Prosecco Borgo del Col Alto, Glera (Vg)</b> Italy, NV	10 / 39
<b>Le Monde Prosecco, Glera (Vg)</b> Italy, NV	49

## BEER

<b>Lion Lager</b> Sri Lanka, 330ml, 4.8%	8.50
<b>Empress Pale Ale</b> Leamington, 330ml, 4.5%	8.50
<b>Empress IPA</b> Leamington, 330ml, 5.9%	8.50
<b>Empress British Lager (Gf)</b> Leamington, 330ml, 4.5%	8.50
<b>Lucky Saint Lager</b> Germany, 330ml, 0.5%	6.50
<b>Lucky Saint Hazy IPA</b> Germany, 330ml 0.5%	6.50

## COCKTAILS

<b>Ceylon Tea Sour</b> Trinco gin, coconut, cold-brewed Ceylon tea and citrus	13
<b>Colombo Heat</b> Finlandia, mango and house chilli tincture	13
<b>Arrack Old Fashioned</b> Ceylon arrack, Havana, and house spices	13
<b>Kandy Garden</b> El Jimador, pineapple, blue agave and citrus	13
<b>Serendib Spritz</b> Trinco gin, watermelon, Prosecco and cucumber bitters	13
<b>Galle Fort Negroni</b> Trinco gin, Campari and coconut liqueur	13

## CLEAN, LOW AND NO

<b>Mango Lassi</b> Fresh and creamy spiced mango drink	6
<b>Homemade Limenade</b> Fresh lime, squeezed to order and mixed with our own citrus syrup	7
<b>Ceylon Iced Tea</b> Antioxidant-packed tea with passion fruit or peach	4
<b>Neli Soda</b> Refreshing Neli fruit, soda, and aromatic bitters	6
<b>Forest &amp; Tonic</b> Everleaf Forest paired with Fever-Tree Indian Tonic	9
<b>Marine &amp; Soda</b> Everleaf Marine paired with Fever-Tree Soda	9
<b>Mountain &amp; Lemonade</b> Everleaf Mountain paired with Fever-Tree Lemonade	9

## SOFT DRINKS

<b>Sri King Coconut Water</b> Naturally electrolyte-rich Sri Lankan King Coconut	6
<b>Ginger Beer</b> Elephant House, Sri Lanka	5
<b>Coke / Diet Coke</b>	4.50
<b>Juices</b> Orange, Pineapple or Apple	4.50
<b>Water</b> Still or sparkling	5