

kolamba

— WEEKEND BRUNCH MENU —

10 AM – 4 PM

WE RECOMMEND 1-2 "BITES", 2 MEAT/FISH & 2-3 VEG
TO SHARE BETWEEN 2 PEOPLE

— BITES —

SHORT EATS' SRI LANKAN STYLE

Pappadums 3.7

with mango chutney

Nalini's Fish Cutlets 8.7

A crispy, spicy traditional 'short eat' of mackerel fried in breadcrumbs served with curry mayo

Hot Butter Cuttlefish 10.9

Batter-fried cuttlefish, with a spicy chilli glaze

Aunty Mo's 'Chatti' Roast (H) 10.9

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

Green Mango & Papaya Salad (N) (Vg) 9.4

Mixed with chilli, cashew, ginger, lime & kithul

— VEGETABLES —

Cashew Fry (N) (Vg) 11.6

Sweet cashew flash fried with caramelised onions, crispy curry leaves & spices

Dhal (Parripu) (Vg) 9

Red split lentils cooked in coconut milk, turmeric & finished with tempered spices

Okra (Vg) 9.4

Okra fried with turmeric, mustard seed & curry leaves

Pineapple Fry (Vg) 10.9

Sweet pineapple & baby shallots tossed with spices, red chilli & curry leaves

— SIDES & SAMBOLS —

Kithul Glazed Bacon 4

Thick cut bacon coated in kithul treacle

Cacklebean Eggs 5.5

Poached, Fried

Pol Sambol (Vg) 3.7

Grated coconut muddled with red chilli & onion
– perfect with everything to add heat

Seeni Sambol 3.7

A Lankan-style caramelised onion relish with salty Maldivian fish— a combo of spicy, sweet and tangy flavours

— BRUNCH SPECIALS —

Poached Eggs with Avocado 13.7

Cacklebean eggs served on pol roti, sliced avocado & tomato with pol sambol and fresh green chilli & coconut chutney

String Hoppers, Egg Hodhi And Pol Sambol 12.5

Rice flour noodles with a turmeric infused coconut gravy, hard boiled eggs & a chilli coconut relish

Red Leicester And Seeni Sambol Toastie 12.5

Rich, spicy & sweet relish in a buttered toastie served with tomato sambol

Chicken and Pol Sambol Toastie (H) 13.5

Spicy chicken curry married with chilli coconut relish in a buttered toastie served with tomato sambol

— MEAT & FISH —

Vaira's Jaggery Beef (H) 16.7

Slow-cooked beef steeped overnight in jaggery & spices

Ceylon Chicken Curry (H) 15.8

Cooked on the bone, with sharp tangy tamarind & creamy coconut milk

Kamala's Kalu Pol Pork 17.9

A slow-cooked toasted coconut pork belly with lemongrass & curry leaves

Deville King Prawns 19.9

Sticky marinated prawns, tossed with chilli, tomato & onion

— RICE & BREADS —

Kiribath with Lunu Miris (Vg) 6

Traditional dish of rice cooked in coconut milk with a spicy chilli-onion relish

Aromatic Basmati Rice (Vg) 4

Hoppers

Plain Hopper 4.5

Cacklebean Egg Hopper 5.5

Pol Roti (1 per portion) (Vg) 3.7

*We take all reasonable precautions to prevent cross contamination. However, there may be a risk that traces of all allergens can be found in any dish and we cannot 100% guarantee there will be no cross-contamination. Most of our dishes are gluten free for more information on this please ask a member of our team. (Vg) Suitable for vegans. (N) Contains nut ingredients. (H) Halal. Kindly note, a discretionary 13.5% service charge will be added to your final bill.