kolamba

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

- BITES -

SHORT EATS' SRI LANKAN STYLE

Pappadums 4.2

with mango chutney

Nalini's Fish Cutlets 10.3

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

Aunty Mo's 'Chatti' Roast (H) 13.5

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

Hot Butter Cuttlefish 11.2

Batter-fried cuttlefish, with a spicy chilli glaze

Green Mango & Papya Salad (N) (Vg) 7.9

Mixed with chilli, cashew, coriander, lime, garlic & jaggery dressing

Banana Blossom Patties 8.2

Spiced banana blossom wrapped in soft buttery pastry and golden fried with spicy sriracha

- MEAT & FISH -

Pork Bistek 15.9

Sliced pork sautéed with red onion & capiscum

Ceylon Chicken Curry (H) 17.6

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

Devilled King Prawns 21.2

Sticky marinated prawns tossed with chilli, tomato & onion

Vaira's Jaggery Beef (H) 22.5

Slow-cooked beef steeped overnight in jaggery & spices

Grilled Whole Fish 18.9

Pan fried spiced mackerel with onion relish

- VEGETABLES -

Cashew & Pea Curry (N) (Vg) 13.9

Sweet cashew gently cooked in coconut milk with pandan leaf and peas

Dhal (Parripu) (Vg) 9.9

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

Okra (Vg) 9.9

Okra fried with turmeric, mustard seed & curry leaves

Mango Curry (Vg) 11.9

Delicately flavoured Mango, cooked till tender in coconut milk and spices

Kos Mallung (Vg) 13.4

Sliced jackfruit sautéed with Sri Lankan spices

- SAMBOLS -

Seeni Sambol 3.2

A local caramelised onion relish with salty Maldive fish

Pol Sambol (Vg) 3.8

Grated coconut muddled with red chilli and onion
- perfect with everything to add heat

Tomato Sambol (Vg) 5

A vibrant mix of heritage tomatoes with green chilli, lime & red onion

Kohila Fry (Vg) 4.3

A Sri Lankan root vegetable sautéed with spices and fried onions

- RICE & BREADS -

Hoppers

Plain Hopper 5.7 Egg Hopper 6.7

String Hoppers with Kiri Hodhi and Pol Sambol (Vg) 8.3

Steamed rice flour noodles served with turmeric coconut gravy & spicy coconut sambol

Aromatic Basmati Rice (Vg) 4.9

Pol Roti (Vg) 4.9