# kolamba

WE RECOMMED 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

# Hot Butter Cuttlefish 10.9

Nalini's Fish Cutlets 8.7 A crispy, spicy traditional 'short eat' of mackerel fried in breadcrumbs served with curry mayo

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

# 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

#### **Devilled King Prawns 19.9**

Sticky marinated prawns tossed with chilli, tomato & onion

#### Coconut Seabass 19.7

Marinated in green chilli, coconut & lime with a tamarind drizzle, wrapped in a banana leaf

# VEGETABLES -

#### Cashew Fry (N) (Vg) 11.6

Sweet cashew is 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

# Cabbage Mallum (Vg) 8.9

Green cabbage, sautéed with turmeric, mustard seeds & coconut

#### 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

# SAMBOLS -

# Seeni Sambol 3.7

A local caramelised onion relish with salty Maldive fish

# Pol Sambol (Vg) 3.7

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

# Tomato Sambol (Vg) 4.5

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

# RICE & BREADS -

#### Hoppers

Plain Hopper 4.5 Cacklebean Egg Hopper 5.5

#### String Hoppers with Kiri Hodhi and Pol Sambol (4 per portion) (Vg) 7.9

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

Aromatic Basmati Rice (Vg) 4

Pol Roti (1 per portion) (Vg) 3.7