

Sri Lankan Tapas

Basket of Papadoms (VG) (MU) A basket of papadoms served with chutney and pickled vegetables.	4
 Signature Jaffna Mutton Rolls (G) (D) (MU) Served with mango chilli dip.	7
Fish Cutlets (G) (D) (MU) Served with chilli dip.	6
Vada with Coconut Chutney (VG) (MU) Served with coconut chutney.	6
Okra Fries (VG) Served with chilli dip.	6
Masala Fries (VG) Served with chilli dip.	6
Mutton Chukka (MU)	11
Hot Butter Squid (C) (D)	8
Chicken 65 (D) Served with a tomato-based spicy yoghurt dip.	9
Jaffna Style Prawn Varuval (C)	12
Gobi 65 (D) Served with a tomato-spiced yoghurt dip.	8
Deville Paneer (D) Served with tangy tomato chilli dip.	9
Deville Cashew Nuts (N)	8

@copperceylon

Please ask about spice tolerances, allergies & dietary requirements.

VG = vegan G = Gluten D = Dairy N = Nuts C = Crustacean MU = Mustard Oil

ALL PRICES ARE INCLUSIVE OF VAT. DISCRETIONARY SERVICE CHARGE: 10% APPLICABLE

come home to sri lanka

Vegetarian Curries

- Aubergine Red Curry (VG) (MU)** 9
Golden fried aubergine in a homemade red curry sauce.
- Dhal Curry (VG) (MU)** 7
Red lentils cooked in aromatic spices and coconut milk.
- Okra Curry (VG) (MU)** 9
Sliced okra cooked with Jaffna spices.
- Cashew & Pea Curry (VG) (MU) (N)** 9
Cooked in a creamy, fragrant coconut milk base, offering rich, nutty flavours with a touch of sweetness.
- Paneer Curry (D) (MU)** 10
Soft paneer cubes simmered in a coconut milk gravy infused with vibrant island spices.

Non-Vegetarian Curries

- Beef and Potato Curry (MU)** 18
Chef's special slow-cooked succulent beef, gently simmered in a rich blend of roasted spices for deep, bold flavour.
- Pork Black Curry (MU)** 15
A cherished island classic juicy pork slow-cooked, to tenderness in a homemade dark curry sauce.
- Jaffna Mutton Curry (MU)** 16
Fiery and aromatic, this Northern Sri Lankan curry is made with a unique blend of 21 spices celebrating Tamil flavours.
- Negombo Prawn Red Curry (MU) (C)** 18
Juicy prawns simmered in a rich, aromatic coconut broth, balancing creamy, spicy and tangy notes.
- Galle King Fish Red Curry (MU)** 18
A vibrant, flavourful dish featuring fish simmered in a rich, aromatic tomato sauce with creamy coconut milk and a blend of Sri Lankan herbs and spices.
- Chef's Style Chicken Red Curry (MU)** 15
Tender chicken slow-cooked in a fragrant blend of traditional spices with aromatic depth.

@copperceylon

Please ask about spice tolerances, allergies & dietary requirements.

VG = vegan G = Gluten D = Dairy N = Nuts C = Crustacean MU = Mustard Oil

ALL PRICES ARE INCLUSIVE OF VAT. DISCRETIONARY SERVICE CHARGE: 10% APPLICABLE

Sides

White Rice (VG) Steamed basmati rice	4
Yellow Rice (VG) Traditional rice with turmeric coconut milk and spices.	5
String Hoppers & Kiri Hodi (VG) (G) Disk-shaped string noodles made with white rice flour. Served with fragrant mild, creamy coconut milk gravy. Add Sambol +4	5
Paratha (VG) (G) A flaky, pan-fried flatbread made from layered dough, crisp on the outside and soft inside perfect for scooping up rich curries and sauces.	4
Pittu & Kiri Hodi (VG) (G) A traditional Sri Lankan dish with a light, fluffy texture, made from steamed wheat flour and fresh coconut, served with a mild, fragrant coconut milk gravy. Add Sambol +4	5
Sri Lankan Omelette (D) Golden fluffy omelette with a touch of Sri Lankan spice. Whisked fresh eggs with red onion, chilli, and spices.	6

Kothu

Sri Lankan speciality street food made with sliced flatbread mixed with meat, vegetables, and spices.

Chicken Kothu (G) (D) (MU)	15
Mutton Kothu (G) (D) (MU)	16
Prawn Kothu (G) (D) (MU) (C)	18
Egg Kothu (G) (D) (MU)	12
Vegetable Kothu (G) (VG) (MU)	10

Hoppers

A classic Sri Lankan pancake made from a fermented rice flour and coconut milk batter, crisp around the edges and soft in the centre, traditionally enjoyed with curries, sambols or egg.

Plain Hopper (D)	4
Egg Hopper (D)	5
Chicken & Cheese Hopper (D)	9
Prawn and Cheese Hopper (D) (C)	10
Milk and Jaggery Hopper (D)	5

@copperceylon

Please ask about spice tolerances, allergies & dietary requirements.

VG = vegan G = Gluten D = Dairy N = Nuts C = Crustacean MU = Mustard Oil

ALL PRICES ARE INCLUSIVE OF VAT. DISCRETIONARY SERVICE CHARGE: 10% APPLICABLE

come home to sri lanka

Sambols

Red Coconut Sambol (VG)

4

A freshly made traditional coconut condiment with chilli, tomato, onion, lime and seasoning.

Carrot Sambol (VG)

4

Freshly grated carrots infused with chilli, lime and seasonings.

Sri Lankan Achcharu (VG) (MU)

4

Pickled vegetables with sweet, sour, and spicy notes.

Kids À La Carte

French Fries (VG)

5

Crispy Chicken (G) (D)

7

Chicken Fried Rice (G) (D)

8

Prawn Pasta (G) (D) (C)

10

Desserts

Watalappam (D)

7

Authentic Sri Lankan jaggery and coconut pudding cooked in creamy coconut milk, infused with aromatic spices and enriched with jaggery.

Butter Cake & Custard (D)

7

A rich, moist traditional cake made with butter, flour, sugar and eggs, served with creamy custard.

Vegan Lemon Pudding (VG)

7

A light refreshing and creamy dessert with a vibrant citrus flavour and velveting texture.

Chocolate Biscuit Pudding (D)

7

A popular layered Sri Lankan no-bake pudding made with biscuits and rich, chocolate pudding.

Banana Split with Ice Cream (D)

7

A classic dessert featuring a banana sliced lengthwise with three scoops of ice cream (vanilla, chocolate and strawberry), drizzled with chocolate and berry sauces.

Choice of Ice Cream (D)

5

Chocolate/ Vanilla / Strawberry

@copperceylon

Please ask about spice tolerances, allergies & dietary requirements.

VG = vegan G = Gluten D = Dairy N = Nuts C = Crustacean MU = Mustard Oil

ALL PRICES ARE INCLUSIVE OF VAT. DISCRETIONARY SERVICE CHARGE: 10% APPLICABLE