

# FOOD

At the Sri Lankan table, flavours unfold gradually. light and bright to begin, deeper and richer as the meal progresses.

Dishes are layered through contrast: freshness alongside slow-cooked depth, richness lifted by spice.

## BEFORE YOUR MEAL

*Aperitifs to open the palate*

**Paulett Wines Sparkling Riesling 12**

**Negroni #7 15**

**Spicy Blood Orange Margarita 11**

Non-alcoholic

## BITES

*Small, familiar tastes to begin*

**Pappadums & Mango Chutney (Vg) 5**

**Curry Leaf Dusted Murukku (Vg) 5**  
Crisp rice flour snack with curry leaf

**Masala Peanuts (Vg, N) 4**  
Curry leaf, lime and black pepper

**Apple and Orange Achcharu (Vg) 5**  
Pickled in house with mustard seed and chilli

## TO START

*Plates with spice, texture and contrast*

**Jaffna Spiced Lamb Chops (H) 22**  
Jaffna-spiced and grilled, with smoked aubergine

**Trinco Chargrilled Prawns 19**  
Butterflied prawns with a dark spice crust, garlic and coconut yoghurt

**Hot Butter Soft-Shell Crab 15**  
Crisp crab in a hot butter chilli glaze with shallots and spring onion

**Watermelon Salad (Vg) 13**  
Compressed watermelon, tender coconut, cucumber, tamarind and lime

**Pepper Chicken Chops (H) 14**  
Chicken chops with yellow pepper, coconut chutney and crispy leeks

**Beetroot Cutlets 12**  
Beetroot with goat's cheese and pickled beet

## SIGNATURES

*The dishes Kolamba East is*

*known for*

**Whole Rib Jaggery Beef (H) 38**  
A whole beef rib, slow-roasted with jaggery, the dark palm sugar of Sri Lanka. Dark, glossy, deeply savoury

**King Prawn String Hopper Biryani (N) 35**  
King prawns gently cooked with island spices, layered through string hoppers with onion and tomato

**Roasted Pineapple (Vg) 15**  
Pineapple roasted over open flame. Spiced with black pepper and cardamom, finished with coconut cream

## SAMBOLS, RICE & HOPPERS

*Sambols bring brightness and balance. Rice, hoppers and paratha form the base that bring curries together*

**Cacklebean Egg Hopper 7**  
A bowl-shaped rice pancake, crisp at the edge, with a runny Cacklebean egg at the centre

**Plain Hopper 6**  
A bowl-shaped rice pancake. Crisp edge, soft centre

**String Hoppers (Vg) 7**  
With kiri hodi and pol sambol

**Paratha 5**  
Buttery, flaky layered flatbread

**Pol Sambol (Vg) 5**  
Coconut with red chilli and onion

**Heritage Tomato Sambol (Vg) 8**  
Heritage tomatoes, red onion and a pickled tomato dressing

**Yellow Rice (Vg) 5**  
Yellow rice with caramelised onion and curry leaf.

## MAINS

*Slow-cooked, deep-spiced, built to share*

**Southern-Spiced Lamb Osso Bucco (H) 32**  
Lamb shank slow-braised with the spices of Sri Lanka's southern coast. Chilli, curry leaves and pickled ginger

**Charred Chicken (H) 23**  
Cooked over high heat, finished in a warm chilli sauce with grilled fennel

**Coconut Sea Bass 26**  
Sea bass slow-cooked in coconut milk with pickled radish and samphire

**Jackfruit String Hopper Biryani (Vg, N) 28**  
Young jackfruit threaded through string hoppers, with kiri hodi and pol sambol

## VEG

*Alongside the main curry, these complete the table*

**Dhal (Vg) 13**  
Creamy lentils with fried kale and curry leaves

**Spring Vegetable Mallung (Vg) 15**  
Wilted greens and spinach with coconut and curry leaves

**Spiced Aubergine (Vg) 14**  
Marinated aubergine with a Sri Lankan tomato curry & shredded coconut

**Ala Thel Dala (Vg) 12**  
Potatoes with caramelised onion, mustard seed and curry leaf

**Belu Water**  
Enjoy unlimited still or sparkling Belu filtered water for £1 per person. 50% of each sale goes directly to Belu, a social enterprise who partner with WaterAid and are changing the way the world sees water.

**Allergen & service note** We take all reasonable precautions to prevent cross-contamination; however, traces of allergens may be present. Please speak to your waiter if you have any allergies or intolerances. (H) Halal | (Vg) Vegan | (N) Nuts. A discretionary 13.5% service charge will be added to your final bill.

**kolamba**  
**EAST**