



SRI LANKAN RESTAURANT

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MENU GUIDE

- Suitable for veggies & vegans
- Gluten free (fried items may contain traces)
- Mild chilli
- Medium chilli
- Serious chilli!

ALLERGY DISCLAIMER

Before placing your order, please inform us if anyone in your group has a food allergy

MENU

Prices include VAT @ 20%
10% service charge will be added to your bill

STARTERS - SHORT EATS & LIGHT BITES

						£		
	CUTLETS, ROLLS & PATTIES	Favourite Sri Lankan short eats, with spicy potato, onion, fresh veg & more, crumbed and deep fried. May be rolled into balls, or triangular, or shaped like a Chinese roll. Patties are made with pastry. 2 pieces, served with choice of dips						
	 Fish Cutlets	or	Lamb Rolls	or	 Vegetable Rolls	or  Vegetable Patties		
	£5.20		£5.80		£5.00	£5.00		
	Crispy Wadeh	3 crispy deep-fried treats made with dhal, curry leaf & spices. Served with choice of dips				5.80		
	Oyster Mushroom Tempura	Strips of oyster mushroom in a crispy seasoned coating. Served with a lime wedge and choice of dips				5.80		
	Chicken Thigh Rasai !	Tender bite-size thigh fillet in a carefully seasoned crispy coating. Served with choice of dips:				6.40		
	Dips for the above:	Hot Chilli Sauce	or	Sweet Chilli Sauce	or	Yoghurt swirled with sweet soy & lime juice	or	Tomato Ketchup
								
	HOPPERS	The most famous Sri Lankan snack of all! A hopper is a bowl-shaped crispy pancake, made from a fermented mixture of coconut milk and rice flour, seasoned. Very more-ish!						
	 Plain Hopper	4.50	Cheese Hopper	5.20	Egg Hopper	(There's a soft-cooked egg in the middle)		5.20
		Served with both seeni (sweet) sambol & lunu (onion) miris – delicious Sri Lankan relishes						
	Pol Roti	A type of flat bread, made with wheat flour, fine chopped onion, coconut & spices, freshly made to order. 2 pieces, served with lunu miris						4.90
	Godhamba Roti	A fine roti, made thin, then rolled & sliced. 4 pieces, served with a dhal & spinach dip						4.90
	Buttered Della	Crispy squid cooked in butter, with spring onions, bell pepper, spices & a slice of lime						5.50

CURRIES

All our curries are gluten free

			£
	Brinjal & Pineapple sweet curry	Fried brinjal (aubergine) with fresh pineapple in a sweet sauce	10.80
	Cashew & Pea curry	Cooked in coconut milk with turmeric, cinnamon and other spices	10.80
	Beetroot & Mustard seed curry	With coconut milk, fennel, fenugreek and other spices	9.80
	Dhal & Spinach curry	With spinach & mustard seed – full of flavour	9.80
	Chicken & Celeriac curry	Tender pieces of chicken breast in a subtle curry sauce with celeriac	10.80
	Pork & Mango curry	Lean leg pork, slow cooked with fresh mango.	10.80
	Chick Pea & Paneer curry	With spinach	10.50
	Jackfruit curry with jack seed	Slow cooked jackfruit curry sprinkled with crispy jackseed, pan fried with garlic and spices	10.50

SPECIAL DISHES

FINE MEAT CURRIES



These curries are prepared to their own unique recipe, using blends of spices and leaves to complement the flavour of the meat. Served with plain Basmati rice and green papaya & pineapple chutney

Lamb Curry 14.50 - **Venison Curry** 15.50

DEVILLED DISHES



Fried with rough chopped bell pepper, onion, capsicum & spices, served with a coating of chilli & tomato sauce. Another favourite in Sri Lankan eateries

*Please tell us how **hot** you would like your devilled dish*

🌿 **Chicken** 12.50 - 🌿 **Beef** 12.50 - **SL Pork Sausage *** 11.00

[* specially made to our recipe by Dalton's next door !]

KOTTHU

Very popular as a street food – made with fine chopped roti (dough mixture), vegetable & spices. A filling meal in itself.

🌿 **Chicken Kotthu** 13.20 - 🌿 **Seafood Kotthu** 13.50 - 🌿 **Vegetable Kotthu** 12.50 - **Cheese Kotthu** 13.20

BURIYANI



Kandy style with ghee, masala spices, cashew and much more. Served with homemade creamy mint sauce

Chicken Buriyani 13.50 **Lamb Buriyani** 14.00 **Prawn Buriyani** 14.50

Lamprais

Famous Dutch Burgher meal-in-one! Rice mixture with veg, egg, cashew, chicken, brinjal, seeni sambol and more... slow cooked & served on a banana leaf

15.50

Kandy Prawns

Large Prawns (shelled) pan fried with spinach in a cream sauce & lightly spiced

12.50

Seafood Fried Rice (🌿) or Noodles

With cuttlefish, mussels, prawns, cooked in a wok

13.50

Green Rice

Samba rice (risotto style with veg stock) & wonderful SL spinach, green peas, onion, garlic, cardamom & other spices. Served with: 🌿 **Veggie Rolls** or **Chicken Thigh Rasai**

14.50

RICE - NOODLES - MALLUM - SAMBOLS - SALADS - SIDES

🌿 🌿 Plain Basmati rice	3.80	🌿 🌿 🌿 Tempered Potatoes – sautéed with onion, garlic, capsicum & pandan leaf	5.00
🌿 🌿 🌿 Aromatic rice (with cinnamon, cloves, pandan leaf, curry leaf, ghee oil and more)	4.50	🌿 🌿 🌿 Pol Sambol – with fresh coconut & mustard seed)	4.20
🌿 🌿 Red rice	4.25	🌿 🌿 Carrot Sambol – fresh grated carrot, onion & coconut with coriander leaf and lime.	4.20
🌿 🌿 Mixed fried rice (🌿) or noodles with veg, egg & chicken	9.50	🌿 🌿 🌿 Pickled Lime – homemade spicy pickled lime	
🌿 🌿 🌿 Vegetable fried rice or noodles	9.20	🌿 Dish of Pappadum	1.80
🌿 🌿 Brinjal Salad – aubergine fried in strips & tossed with tomato, onion & a twist of lime	5.50	🌿 Homemade Chutney	1.20
🌿 🌿 🌿 Chef's special fried jackseed – with mix of veg & spices. Wonderful nutty flavour!	5.50	Extra dish of yoghurt	1.20
		🌿 🌿 🌿 Extra dish of hot chilli sauce	1.20

DESSERTS

🌿 Watalappan – the most popular Sri Lankan dessert – it's a gently cooked crème with jaggery, cardamom, cinnamon, clove & nutmeg... topped with chopped dates	6.20
🌿 Jack Fruit – with vanilla ice cream* and palm treacle	5.50
🌿 Treacle Hopper – with vanilla ice cream* and palm treacle	5.80
Sweet Rhubarb & Ginger – compôte of homegrown rhubarb on a base of sticky ginger cake, topped with lime zest and a pinch of SL mace. Served with ice cream	6.20
Chaminda Dessert – the base is ginger biscuit & butter, the filling includes yogurt, cream & lemon zest	5.80
Dairy Ice Cream – 2 scoops served with crystallised fruit & nut topping, palm treacle & caramel biscuit (Mango / Salted Caramel / Mint / Vanilla - subject to availability)	5.50
🌿 Simply Sorbet – At the end of a big meal, this might be the perfect finish to refresh the palate.. Just 2 small scoops of Mango or Lemon Sorbet (or both) with a sprig of mint	3.00

TEA & COFFEE

Rangala Tea is from our own estate in Sri Lanka - guaranteed free of any additives. Our Green Tea is simply air-dried naturally in the shade. No other processing is involved. Our Black Tea is Single Estate BOPF grade.

The **coffee** is dark roast Italian, strength Medium / Strong

Rangala Green Tea	2.00	Espresso	2.75
Rangala Black Tea	2.00	Black	2.75
Decaff tea	1.75		
Earl Grey	1.75	Latte	3.25