

# Starters

## Sharing Plate *Minimum 2 people*

£8.75 p/p

Our sharing plate consist of Fish Cakes, Lentil Pattie, Beef wrap, Tempura Prawns & served with a selection of dips.

## Sharing Plate *Minimum 2 people (Veggie)*

£8.15 p/p

Our sharing plate consist of Veggie Cakes, Lentil Pattie, Beetroot wrap, Tempered Chickpea & served with a selection of dips.

### Malu Guli

£7.75

Fish cake prepared with tuna and served with dipping sauce

### Veggie Cake

£7.25

Potato, leek, onions and spinach served with chilli jam and mango chutney

### Beetroot Sambal *v GF*

Beetroot blended with coconut, chilli, lime & served with Roti  
(Remove the roti for the Gluten Free/Nut free option)

£6.95

### Soup *v GF*

£5.95

Red lentil and spinach or beetroot

### Isso Badala

£9.25

Crunchy coconut tempura king prawns with chilli jam

### Mas Sahitha Katu (Sticky Ribs)

£8.75

Meaty pork ribs served with our special sticky sauce

### Kakuluwa Sambal (Crab Sambal) *N*

£8.50

Fresh picked Crab blended with coconut, chilli, lime & served with Roti  
(Remove the roti for the Gluten Free/Nut free option)

### Salada Othala (Lettuce Wraps)

Beef £7.95

Crispy cos lettuce topped with our yoghurt & cucumber dip, coconut sambal

Beetroot *v* £6.95

# Sides

small/large

### Pol Sambal (Fresh Coconut Salad) *v GF*

£5.75 / £8.95

Shredded coconut, red & green chilli, red onion, tomato, black pepper mixed together with refreshing lime juice

### Elawalu Saha Tofu (Vegetables & Tofu) *v GF*

£5.75 / £8.95

Carrots, green beans and tofu with green chillies, cinnamon, fenugreek and mixed curry powder

### Wattakka (Pumpkin) *v GF*

£5.75 / £8.95

Pumpkin with onions, garlic, chilli powder, ground mustard seeds, cinnamon, green leaf spinach

### Parippu Hodi (Dhal) *v GF*

Red lentil onions and spinach tempered using Sudu's special method

£5.75 / £8.95

### Kalu Atta (Black eye Beans) *v GF*

Black eyed peas cooked with green chilli, tempered with onion and curry leaves

£5.75 / £8.95

### Kadala (Chickpea and Spinach) *v GF*

Chickpea, onion, green chilli, curry leaves, tomato and spinach

£5.75 / £8.95

### Rathu Alla (Beetroot) *v GF*

Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes

£5.75 / £8.95

### Bimmal (Mushroom)

Onion, green chillie, curry leaves, ginger and garlic

£5.75/£8.95

### Pipigna Sambal (Crunchy Green Salad) *v GF*

£7.95

Crunchy salad with tomato, red onion, coriander, green chilli and dressed with coconut cream



## Main Courses - Meat

*(Each dish is served with a taste of dhal, coconut sambal, poppadum's and steamed rice)*

<u>Kukul Mas (Chicken) GF</u>	£15.25
Spicy marinated chicken with ginger, cinnamon, cardamom and clove	
<u>Uru Mas (Pork) GF</u>	£16.50
Pork marinated in roasted curry powder, cinnamon, cardamom, cloves and tamarind	
<u>Harak Mas (Beef) GF</u>	£16.75
Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves	
<u>Mas Sahitha Katu (Pork Ribs)</u>	£16.50
Meaty pork ribs served with our special sticky sauce with rice or potato wedges	

## Main Courses-Fish

*(Each dish is served with a taste of dhal, coconut sambal, poppadum's and steamed rice)*

<u>Malu Hodi (Fish) GF</u>	£16.75
Filet of Asian catfish marinated with turmeric, goraka, coriander and mustard	
<u>Isso Hodi (Prawn Curry) GF</u>	£16.45
8 king prawns, onion, curry leaves, green chilli, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric	
<u>Bala Malu (Tuna Steak) GF</u>	£16.45
Tuna steak, rice, sambal and curry sauce	
<u>Isso Salada (Prawn Salad) GF</u>	£12.50
6 Pan-fried king prawns, cos lettuce, tomato, onion, lime juice and coconut cream	

## A Taste of Sri Lanka (minimum of 2 people)

Select 3 curries (must include a minimum of 1 vegetable curry) £18.25 p/p

meat curries - fish, beef, chicken or pork

vegetable curries - beetroot, dhal, pumpkin, tofu, chickpea, black eyed beans

Served with steamed basmati rice, roti with a yoghurt and cucumber dip & a small side of Pol Sambal

(Supplement will be added for Prawn Curry and Daily Specials)

V - Vegan

GF - Gluten Free dishes meaning NGCI (No gluten containing ingredients)

N - Contains Nuts

A service charge of 10% will be added to tables of 6 or more



## Main Courses - Vegetarian

*(Each dish is served with a taste of dhal, coconut sambal, poppadum's and steamed rice)*

<u>Elawalu Saha Tofu (Vegetables &amp; Tofu)</u> v GF	£12.95
Carrots, green beans and tofu with green chillies, cinnamon, fenugreek and mixed curry powder	
<u>Wattakka (Pumpkin)</u> v GF	£12.95
Pumpkin with onions, garlic, chilli powder, ground mustard, cinnamon, green leaf spinach	
<u>Parippu Hodi (Dhal)</u> v GF	£12.95
Red lentil onions and spinach tempered using Sudu's special method	
<u>Kalu Atta (Black eye Beans)</u> v GF	£12.95
Black eyed peas cooked with green chilli, onion, tempered with turmeric and curry leaves	
<u>Kadala (Chickpea and Spinach)</u> v GF	£12.95
Chickpea, onion, green chilli, curry leaves, cumin, tomato and spinach	
<u>Rathu Alla (Beetroot)</u> v GF	£12.95
Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes	
<u>Bimmal (Mushroom)</u>	£12.95
Onion, green chillie, curry leaves, ginger and garlic	

## A Taste of Sri Lanka Vegetarian

Select 3 curries (from the vegetable curries below) £17.25 p/p

Minimum of 2 people

vegetable curries - beetroot, dhal, pumpkin, tofu, chickpea, black eyed beans

Served with steamed basmati rice, roti with a yoghurt and cucumber dip & a small side of Pol Sambal

(Supplement will be added for specials)

v - Vegan

GF - Gluten Free dishes meaning NGCI (No gluten containing ingredients)

N - Contains Nuts

A service charge of 10% will be added to tables of 6 or more