

Starters

Sharing Plate *Minimum 2 people*

£8.50 p/p

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

Malu Guli *

(This is authentic street food and is best eaten with your hands)

£7.45

Our Fish Cake prepared with tuna and served with dipping sauce

Parippu Waday * v GF

(This is authentic street food and is best eaten with your hands)

£5.10

Red lentil pattie served with tomato and pumpkin chutney

Soup v GF

£5.50

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

£7.50

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

Beetroot

£6.50

Sides

small/large

Pol Sambal (Fresh Coconut Salad) v GF

GF

£4.95/£8.50

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

Elawalu Saha Tofu (Vegetables & Tofu) v GF

£4.95/£8.50

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

Wattakka (Pumpkin) v GF

£4.95/£8.50

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

Parippu Hodi (Dhal) v GF

£4.95/£8.50

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

Kalu Atta (Black eye Beans) v GF

£4.95/£8.50

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

Kadala (Chickpea and Spinach) v GF

£4.95/£8.50

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

Rathu Alla (Beetroot) v GF

£4.95/£8.50

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

Pipigna Sambal (Crunchy Green Salad) v GF

£7.50

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

Roti v N

Traditional Sri Lankan coconut & walnut flat bread

£3.15

Rice v GF

Steamed basmati rice

£3.15



Main Courses - Meat & Fish

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

<u>Kukul Mas (Chicken)</u> GF	£13.75
<i>Spicy marinated chicken with ginger, cinnamon, cardamom and clove.</i>	
<u>Malu Hodi (Fish)</u> GF	£14.25
<i>Filet of Asian catfish marinated with turmeric, goraka, coriander and mustard.</i>	
<u>Uru Mas (Pork)</u> GF	£14.50
<i>Pork marinated in roasted curry powder, cinnamon, cardamom, cloves and tamarind.</i>	
<u>Harak Mas (Beef)</u> GF	£14.95
<i>Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves.</i>	

Main Courses - Vegetarian

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

<u>Elawalu Saha Tofu (Vegetables & Tofu)</u> V GF	£12.50
<i>Carrots, green beans and tofu with green chillies, cinnamon, fenugreek and mixed curry powder</i>	
<u>Wattakka (Pumpkin)</u> V GF	£12.50
<i>Pumpkin with onions, garlic, chilli powder, ground mustard, cinnamon, green leaf spinach</i>	
<u>Parippu Hodi (Dhal)</u> V GF	£12.50
<i>Red lentil onions and spinach tempered using Sudu's special method</i>	
<u>Kalu Atta (Black eye Beans)</u> V GF	£12.50
<i>Black eyed peas cooked with green chilli, onion, tempered with turmeric and curry leaves</i>	
<u>Kadala (Chickpea and Spinach)</u> V GF	£12.50
<i>Chickpea, onion, green chilli, curry leaves, cumin, tomato and spinach</i>	
<u>Rathu Alla (Beetroot)</u> V GF	£12.50
<i>Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes</i>	

A Taste of Sri Lanka (minimum of 2 people)

Select 3 curries (must include a minimum of 1 vegetarian curry) £17.25 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 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