

#### Starters

Malu Gulí (Físh Cakes)	£7.15
Fish Cake prepared with tuna and served with dipping sauce	
<u>Crab Cakes</u>	£7.15
Srí Lankan style crab meat Cakes served wíth chíllí mayo	
<u>Falafel</u>	£5.95
Made with chickpeas, brown rice flour, onion and mixed spices	
<u>Veggie Cake</u>	£6.55
Potato, leek, onions and spinach served with chilli jam	
Addis Operan	

#### Main Courses

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

<u>Kukul Mas (Chicken)</u> GF	£12.50
Spícy marinated chicken with ginger, cinnamon, cardamom and clove	
Harak Mas (Beef) GF	£14.95
Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves	
Malu Hodí (Físh) GF	£15.95
Filet of Asían catfish, onion, curry leaves, green chilli, red peppers, curry powder, cooked in	coconut
mílk, fresh coríander and turmeríc	
<u>Isso Hodí (Prawn)</u> GF	£15.95
11	(11- 10-4-1)

Kíng prawns, oníon, curry leaves, green chillí, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric

## <u>Vegetarían Maín Courses</u>

### (Side order or large size. Large size served with a taste of dhal. sambal & steamed rice)

Side brace of large size. Carge size served with a case of arial, samual	9 SCUMENTUC)		
Pol Sambal (Fresh Coconut Sambal) v GF	£5.95 (síde only)		
<u>Wattakka</u> (Pumpkín) v GF	£6.95/£11.15		
Pumpkín wíth oníons, garlíc, chíllí powder, ground mustard seeds, cínnamon, green leaf spínach			
Paríppu Hodí (Dhal) v GF			
Red lentil onions and spinach tempered using Sudu's special method	£6.95/£10.95		
Kadala (Chickpea and Spinach) v GF			
Chíckpea, oníon, green chillí, curry leaves, tomato and spinach	£6.95/£10.95		
Rathu Alla (Beetroot) v GF			
Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes	£6.95/ £10.95		

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

Select 3 curries (must include a minimum of 1 vegetable curry) £16.75 p/p meat curries - fish, beef, chicken

vegetable curries -beetroot, dhal, pumpkin, chickpea,

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