



## Take Away Menu

### Starters

<u>Malu Guli</u> (Fish Cakes)	£7.15
Fish cake prepared with tuna and served with dipping sauce	
<u>Veggie Cake</u>	£6.55
Potato, leek, onions and spinach served with chilli jam	
<u>Isso Badala</u> (Prawns)	£8.50
Crunchy coconut tempura king prawns with chilli jam	
<u>Mas Sahitha Katu</u> (Sticky Ribs)	£8.00
Meaty pork ribs served with our special sticky sauce	
<u>Kakuluwa Sambal</u> (Crab Sambal) <b>N</b>	£7.75
Fresh picked Crab blended with coconut, chilli, lime & served with Roti (Remove the roti for the Gluten Free/Nut free option)	

### Main Courses

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

<u>Kukul Mas</u> (Chicken) <b>GF</b>	£12.50
Spicy marinated chicken with ginger, cinnamon, cardamom and clove	
<u>Uru Mas</u> (Pork) <b>GF</b>	£14.75
Pork marinated in roasted curry powder, cinnamon, cardamom, cloves and tamarind	
<u>Harak Mas</u> (Beef) <b>GF</b>	£14.95
Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves	
<u>Mas Sahitha Katu</u> (Pork Ribs)	£14.95
Meaty pork ribs served with our special sticky sauce with rice or potato wedges	
<u>Isso Hodi</u> (Prawn Curry) <b>GF</b>	£15.95
8 king prawns, onion, curry leaves, green chilli, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric	

### Vegetarian Main Courses

*(Small or Large size - each dish served with a taste of dhal, sambal & steamed rice)*

<u>Pol Sambal</u> (Fresh Coconut Sambal) <b>V GF</b>	£5.95
<u>Elawalu Saha Tofu</u> (Vegetables & Tofu) <b>V GF</b>	£6.95 / £11.15
Carrots, green beans, leeks and tofu with green chillies, cinnamon, fenugreek and mixed curry powder	
<u>Wattakka</u> (Pumpkin) <b>V GF</b>	£6.95 / £11.15
Pumpkin with onions, garlic, chilli powder, ground mustard seeds, cinnamon, green leaf spinach	
<u>Parippu Hodi</u> (Dhal) <b>V GF</b>	£6.95 / £10.95
Red lentil onions and spinach tempered using Sudu's special method	
<u>Kalu Atta</u> (Black eye Beans) <b>V GF</b>	£6.95 / £10.95
Black eyed peas cooked with green chilli, tempered with onion and curry leaves	

**V** - Vegan

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

**N** - Contains Nuts



## Vegetarian Main Courses (cont...)

Kadala (Chickpea and Spinach) v GF

Chickpea, onion, green chilli, 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

Bimmal (Mushroom) v GF

Onion, green chillie, curry leaves, ginger and garlic

£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 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)

## A Taste of Sri Lanka vegetarian

Select 3 curries (from the vegetable curries below) £15.75 p/p

Minimum of 2 people

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

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

(Supplement will be added for Specials)