



Take Away Menu

Main Courses

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

<u>Kukul Mas (Chicken)</u> GF	£14.95
Spicy marinated chicken with ginger, cinnamon, cardamom and clove	
<u>Harak Mas (Beef)</u> GF	£15.95
Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves	
<u>Malu Hodi (Fish)</u> GF	£15.95
Filet of Asian catfish, onion, curry leaves, green chilli, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric	
<u>Isso Hodi (Prawn)</u> GF	£16.95
King prawns, onion, curry leaves, green chilli, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric	
<u>Uru Mas (Pork)</u> GF	£15.50
Pork marinated in roasted curry powder, cinnamon, cardamom, cloves and tamarind.	

Vegetarian Main Courses

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

<u>Pol Sambal (Fresh Coconut Sambal)</u> V GF	£6.95 (side only)
<u>Wattakka (Pumpkin)</u> V GF	£8.95 / £12.15
Pumpkin with onions, garlic, chilli powder, ground mustard seeds, cinnamon, green leaf spinach	
<u>Parippu Hodi (Dhal)</u> V GF	£8.95 / £11.95
Red lentil onions and spinach tempered using Sudu's special method	
<u>Kadala (Chickpea and Spinach)</u> V GF	£8.95 / £11.95
Chickpea, onion, green chilli, curry leaves, tomato and spinach	
<u>Rathu Alla (Beetroot)</u> V GF	£8.95 / £11.95
Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes	
<u>Elawalu Saha Tofu (Vegetables & Tofu)</u> V GF	£8.95 / £13.15
Carrots, green beans, leeks and tofu with green chillies, cinnamon, fenugreek and mixed curry powder	

A Taste of Sri Lanka (minimum of 2 people)

Select 3 curries (must include a minimum of 1 vegetable curry) £18.75 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 & a small side of Pol Sambal