

# Starters

## Sharing Plate Minimum 2 people

£8.75 per person

Consist of Fish Cakes, Vegetable Samosas, Beef wrap, Tempura Prawns & served with a selection of dips.

## Vegan Sharing Plate Minimum 2 people

£8.15 per person

Consist of Falafel, vegetable Samosas, Beetroot wrap, Lentil Soup & served with mango chutney and chili jam.

## Veggie Sharing Plate Minimum 2 people

£8.15 per person

Consist of veggie cakes, vegetable Samosas, Beetroot wrap, Falafel & served with a selection of dips.

## Fish Sharing Plate Minimum 2 people

£8.50 per person

Consist of Fish Cakes, Crab meat cakes, Tuna wraps, Tempura Prawns & served with chili mayo and chili jam

### Malu Guli (Fish Cake)

£7.75

Our Fish Cake prepared with tuna, potatoes, leek, onions 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

£6.95

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

### Soup V GF

£5.95

Red lentil and spinach or beetroot

### Isso Badala (Tempura prawns)

£9.25

Crunchy coconut tempura king prawns with chilli jam

### Crab meat cakes

£8.50

Sri Lankan style crabmeat cakes served with chili mayo

### Mas Sahitha Katu (Sticky Ribs)

£8.75

Meaty pork ribs served with our special sticky sauce

### Balaya Sambal (Tuna Sambal) N

£8.50

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

### Salada Othala (Lettuce Wraps)

Tuna £7.50

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

Beef £7.95

Beetroot V £6.95

### Veggie Samosas V

£5.95

Potato, peas, carrots, onions and celery

### Veggie Falafel V

£5.95

Chickpeas, brown rice flour, onions and mixed spices

## Main Course - Meat

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

<u>Beef and Prawns</u>	£18.95
Onion, ginger, cardamom, black curry powder, cooked in coconut milk, cinnamon, turmeric, and thick sour spicy sauce	
<u>Kukul Mas</u> (Chicken) GF	£15.95
Spicy marinated chicken with ginger, cinnamon, cardamom and clove.	
<u>Uru Mas</u> (Pork) GF	£16.95
Pork marinated in roasted curry powder, cinnamon, cardamom, cloves and tamarind.	
<u>Harak Mas</u> (Beef) GF	£17.50
Beef marinated in roasted curry powder, turmeric, tamarind and curry leaves.	
<u>Mas Sahitha Katu</u> (Ribs) (served with rice or potato wedges)	£16.95
Meaty pork ribs served with our special sticky sauce.	

## Main Course - Fish

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

<u>Malu Hodi</u> (Fish) GF	£16.95
Filet of Asian catfish marinated with turmeric, goraka, coriander and mustard cooked in coconut milk.	
<u>Prawn Curry</u> GF	£18.95
8 King Prawns, onion, curry leaves, green chilli, red peppers, curry powder, cooked in coconut milk, fresh coriander and turmeric.	
<u>Tuna Steak</u> GF	£16.75
Pan-fried Tuna steak, rice, coconut sambal and curry sauce and poppadum on the side.	

## Sides

Roti V N Traditional Sri Lankan coconut and walnut flat bread	£3.45
Rice V Steamed Basmati Rice	£3.45

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

Select 3 curries (must include a minimum of 1 vegetarian curry) £18.75 per person

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 Course - Vegetarian

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

Main / sides

<u>Elawalu Saha Tofu</u> (vegetables & Tofu) ✓ GF	£13.75/£5.75
Carrots, green beans, leeks and tofu with green chillies, cinnamon, fenugreek and mixed curry powder	
<u>Wattakka</u> (Pumpkin) ✓ GF	£13.75/£5.75
Pumpkin with onions, garlic, chilli powder, ground mustard, cinnamon, green leaf spinach	
<u>Parippu Hodi</u> (Dhal) ✓ GF	£13.75/£5.75
Red lentil onions and spinach tempered using Sudu's special method	
<u>Kalu Atta</u> (Black eye Beans) ✓ GF	£13.75/£5.75
Black eyed peas cooked with green chilli, onion, tempered with turmeric and curry leaves	
<u>Kadala</u> (Chickpea and Spinach) ✓ GF	£13.75/£5.75
Chickpea, onion, green chilli, curry leaves, cumin, tomato and spinach	
<u>Rathu Alla</u> (Beetroot) ✓ GF	£13.75/£5.75
Beetroot, onion, tomatoes, turmeric and tempered with chilli flakes	
<u>Bimmal</u> (Mushroom) ✓ GF	£13.75/£5.75
Onion, green chilli, curry leaves, ginger and garlic.	
<u>Jersey Potato Curry</u> ✓ GF	£13.75/£5.75
Tomato, green beans, Green chilli, Curry leaves, Onion and spinach.	

## A Taste of Sri Lanka Vegetarian (minimum of 2 people to share)

£17.75 per person

Select 3 vegetable curries -beetroot, dhal, pumpkin, tofu, chickpea, and black eyed beans , mushroom, Jersey potato.

Served with steamed basmati rice, Roti with a yoghurt and cucumber dip & a small side of Pol Sambal  
(Supplement will be added for specials)

✓ - 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