

Snacks

perfect with a drink

Banana Chips *vg*
Curry Leaf Peanuts *vg*
4 each

HOPPERS

Tipples

mini cocktails to sip while you decide

Mango Gimlet **Lion's Margarita**
Pandan Negroni
4.75 each

Short Eats

to get you started

Chickpea + Cucumber Salad *vg* 7.5
with fresh mango, coconut and kale on a creamy coriander and sesame dressing

Chilli Garlic Broccoli *vg* 9.5
light batter fried broccoli in a chilli + garlic sauce

Yoghurt Vadai *v* 9.5
savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps

Devilled Paneer *v* 10.5
paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce

Hot Butter Squid 12.5
crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers

Green Peppercorn Chicken 11
crispy pieces of fried chicken, tossed in a fragrant coriander masala

Mutton Rolls + Chilli Ketchup 10
crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup

Beef Rib Fry 14
Kerala-style stir-fried boneless beef short rib chunks and potatoes, with pickled onions

Bone Marrow Varuval 13.5
roasted bone marrow curry, served with a flaky roti

Roasts + Grills + Rice

centrepiece dishes, best shared

Charred Hispi Cabbage *vg* 13.5
in a mild coconut curry topped with samphire sambol

Banana Leaf Roasted Bream 26
lemongrass masala marinated whole fish cooked in banana leaf

Kalupol Roast Chicken 19 | 36
our signature kalupol marinated roast chicken, with beetroot mallung and rasa gravy

Sizzling Lamb Chops 34
masala marinated lamb chops served sizzling

Mushroom + Lentil Buriani *vg* 21
Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry

Chicken Buriani 23
Sri Lankan buriani of layered basmati rice and aromatic chicken curry

Lamb Shank Buriani 29
Sri Lankan buriani of layered basmati rice and lamb shank curry

Karis

curries from Sri Lanka and South India

Upcountry Brinjal Kari *vg* 12
a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry

Jaffna Pumpkin Kari *vg* 12
Jaffna spiced roasted pumpkin curry

Sweet Potato Dhal Kari *vg* 12
creamy red lentil curry with sweet potato

Kerala Fish Kari 17
sea bass in a Kerala-style mustard and coconut curry

Lankan Chicken Kari 14.5
classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan and lemongrass

Black Pork Kari 16
a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka

Jaggery Lamb Kari 17
rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind

Kothu Roti

Sri Lankan street classic

Vegetable Kothu Roti *vg* 11
with chopped roti, mushroom curry, greens and onions

Lamb Kothu Roti 13
with chopped roti, lamb curry, eggs, greens and onions

Extras

sides to brighten up your plate

Beet, Cabbage + Kale Mallung *vg* 4
lightly cooked Sri Lankan salad

Curry Leaf + Mustard Raita *v* 4
cooling tempered yoghurt

Drumstick Sambhar *vg* 6
lentils with drumsticks and pearl onions

Potato Fry *vg* 4.5
spiced mashed potatoes

Steamed Idli *vg* 6.5
two savoury rice and lentil cakes

Kiri Hodi *vg* 4.5
mild coconut curry with pandan + lemongrass

Hoppers + Dosas + More

perfect to mop up curries and gravies

Hopper *vg* | **Egg Hopper** *v* 6.5 | 7.5
traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre

Dosa *v* | **Chilli Cheese Dosa** *v* 6.5 | 8
crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese

Steamed String Hoppers *vg* 6.5
three hand-pressed rice flour noodle discs

Roti *vg* 3.75
flaky South Indian layered bread

Pilau Rice *vg* 5
fragrant basmati pilau rice

House Sambols *vg* 3.5
coconut and caramelised onion, pair with hoppers

House Chutneys *vg* 3.5
coconut + tomato, pair with dosas

Brinjal Moju *vg* 4
sweet and sour aubergine pickle

A discretionary 13% service charge will be added to your bill. All prices include VAT. Card payment only.
Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

v Vegetarian
vg Vegan

Hoppers Marylebone
hopperslondon.com
@hopperslondon

The Hoppers Experience

36 per person

for the whole table

*a great way to experience our most-loved dishes,
a little bit of everything, for everyone to share*

Short Eats

for the table

Chickpea + Cucumber Salad *vg*

choose two for the table

Mutton Rolls + Chilli Ketchup | **Hot Butter Squid** | **Idli Sambhar** *vg* | **Yoghurt Vadai** *v* | **Devilled Paneer** *v*

Karis + Sides

choose one per person

Lankan Chicken Kari | **Black Pork Kari** | **Jaggery Lamb Kari** | **Upcountry Brinjal Kari** *vg* | **Jaffna Pumpkin Kari** *vg*
+3 per portion

for the table to share

Sweet Potato Dhal Kari *vg* + **Beet, Cabbage + Kale Mallung** *vg* + **Seeni Sambol** *vg* + **Tomato Chutney** *vg*

Hoppers + Dosas + Rice

choose one per person

Hopper *vg* | **Egg Hopper** *v* | **Dosa** *v* | **String Hoppers** *vg* | **Pilau Rice** *vg*

Supplements

Signatures

tasting portions of our hero dishes

Bone Marrow Varuval + Roti
+5 per portion

Charred Hispi Cabbage *vg*
+5 per portion

Lamb Kothu Roti
+5 per portion

Vegetable Kothu Roti *vg*
+5 per portion

Dessert

a little sweet to finish

**Chocolate Biskut
Pudding** *v*

**Watalappam
Pudding** *v*

+5 per portion

**Seasonal
Trifle** *vg*



Our menu is shaped by meals we've loved across Sri Lanka and South India, from late-night tawa classics and toddy shop curries to recipes passed down through generations.

Dishes are best enjoyed shared. Start with a few short eats, then add a curry, roast, grill or rice dish for the table.

Our specials change often, with a contribution from each going to Feed the Future. The glossary below explains a few dishes and ingredients.

Glossary

Brinjal South Asian name for aubergine or eggplant
Drumstick moringa pod, mild and earthy, often used in South Indian cooking
Goraka sun-dried fruit lending gentle sourness to Sri Lankan curries
Jaggery unrefined palm or cane sugar with deep caramel sweetness
Kari the Tamil term for a curry or gravy

Paneer soft homemade Indian cheese
Podi seasoning powder made with dried lentils and chilli
Pol Sambol relish made with ground coconut, onion and chilli
Seeni Sambol sweet, tangy, and spicy caramelised onion relish
Vadai savoury fritter made with fermented lentils and spices

HOPPERS

Group Menu

49 per person

for the whole table

Short Eats

choose three for the table

Hot Butter Prawn | Green Peppercorn Chicken | Mutton Rolls + Chilli Ketchup
Chilli Garlic Broccoli *vg* | Devilled Paneer *v* | Yoghurt Vadai *v* | Idli Sambar *vg*

Karis

choose two for the table

Lankan Chicken Kari | Jaggery Lamb Kari
Upcountry Aubergine Kari *vg* | Jaffna Pumpkin Kari *vg*

More To Share

choose one for the table

Bone Marrow Varuval + Roti
Grilled Hispi Cabbage *vg*

Add Sizzling Lamb Chops +27 per portion

Hoppers, Dosas + Extras

for the table to share

Hoppers *vg* | Dosas *v* | Pilau Rice *vg*
Seeni Sambol *vg* | Tomato Chutney *vg*

Dessert

per person

Chocolate Biskut Pudding *v*

Snacks

perfect with a drink

Banana Chips *vg*
Curry Leaf Peanuts *vg*

4 each

HOPPERS

VEGETARIAN + VEGAN MENU

Tipples

mini cocktails to sip while you decide

Mango Gimlet Lion's Margarita
Pandan Negroni

4.75 each

Short Eats

to get you started

Chickpea + Cucumber Salad *vg*

7.5

with fresh mango, coconut and kale on a creamy coriander and sesame dressing

Chilli Garlic Broccoli *vg*

9.5

light batter fried broccoli in a chilli + garlic sauce

Yoghurt Vadai *v*

9.5

savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps

Devilled Paneer *v*

10.5

paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce

Grills + Rice

*centrepiece dishes,
best shared*

Charred Hispi Cabbage *vg* 13.5

charred hispi cabbage in a mild coconut curry topped with samphire sambol

Mushroom + Lentil Buriani *vg* 21

Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry

Karis

curries from Sri Lanka and South India

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a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry

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Jaffna spiced roasted pumpkin curry

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Kothu Roti

Sri Lankan street classic

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with chopped roti, mushroom curry, greens and onions

Hoppers + Dosas + More

perfect to mop up curries and gravies

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traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre

Dosa *v* | Chilli Cheese Dosa *v* 6.5 | 8

crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese

Steamed String Hoppers *vg* 6.5

three hand-pressed rice flour noodle discs

Roti *vg* 3.75

flaky South Indian layered bread

Pilau Rice *vg* 5

fragrant basmati pilau rice

House Sambols *vg* 3.5

coconut and caramelised onion, pair with hoppers

House Chutneys *vg* 3.5

coconut + tomato, pair with dosas

Brinjal Moju *vg* 4

sweet and sour aubergine pickle

Extras

sides to brighten up your plate

Beet, Cabbage 4

+ Kale Mallung *vg*

lightly cooked Sri Lankan salad

Curry Leaf 4

+ Mustard Raita *v*

cooling tempered yoghurt

Drumstick Sambhar *vg* 6

lentils with drumsticks and pearl onions

Potato Fry *vg* 4.5

spiced mashed potatoes

Steamed Idli *vg* 6.5

two savoury rice and lentil cakes

Kiri Hodi *vg* 4.5

mild coconut curry with pandan + lemongrass

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choose two for the table

Idli Sambhar *vg* | **Yoghurt Vadai** *v* | **Devilleed Paneer**

Karis + Sides

choose one per person

Upcountry Brinjal Kari *vg* | **Jaffna Pumpkin Kari** *vg*

for the table to share

Sweet Potato Dhal Kari *vg* + **Beet, Cabbage + Kale Mallung** *vg*

Seeni Sambol *vg* + **Tomato Chutney** *vg*

Hoppers + Dosas + Rice

choose one per person

Hopper *vg* | **Egg Hopper** *v* | **Dosa** *v* | **String Hoppers** *vg* | **Pilau Rice** *vg*

Supplements

Signatures

tasting portions of our hero dishes

Charred Hispi Cabbage *vg*
+5 per portion

Vegetable Kothu Roti *vg*
+5 per portion

Dessert

a little sweet to finish

Chocolate Biskut Pudding *v* | **Watalappam Pudding** *v*

Seasonal Trifle *vg*
+5 per portion



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HOPPERS

Cocktails

South Asian at heart, shaken in London

Pandan Negroni 11.5

*Colombo No. 10 gin - coconut Campari
- pandan - vermouth*

our iconic Negroni layered with coconut water and pandan for classic bitterness, a hint of sweetness, and a savoury finish

Lion's Margarita 13

*El Rayo tequila - Lankan hot sauce
- black lime salt*

a bright, savoury margarita-style drink with chilli heat, citrus snap and a salty finish

Mango Gimlet 12

*Desi Daru mango vodka
- clarified lime cordial*

a clean, sharp gimlet made softer with ripe mango and clarified citrus

*Also available as small pours for when
you can't choose just one | 4.75 each*

Cherry Mezcal Sour 13.5

*Ojo De Dios Mezcal - tamarind arrack-
black cherry - chilli*

a sour at heart, sharpened with tamarind, dark cherry and a touch of Jaffna chilli for a warm finish

Spiked Nimbu Pani 12.5

*Stranger & Sons gin - passionfruit
- hibiscus - elderflower - lime soda*

a refreshing gin cooler with bright, zesty passionfruit and a soft floral finish

Jungle Paloma 13

*Ojo De Dios mezcal - island spice
- grapefruit soda - turmeric salt*

a smoky, citrusy Paloma sharpened with grapefruit and lifted by island spice and turmeric salt

Old Ceylon 14.5

*Amrut Fusion whisky - bourbon
- kithul - tamarind bitters*

a spirit-forward sipper in the style of an Old Fashioned, blending smoky Sri Lankan kithul, bourbon and Indian whisky

Arrack Cocktails

pours using Sri Lankan spirit distilled from the flower of the coconut tree

Arrack Attack 11

*Ceylon Arrack - dark rum
- house ginger beer - lime leaf*

our spin on Lanka's favourite drink, a highball bringing together Ceylon Arrack and fiery homemade ginger beer

Espresso Martini 12.5

*Ceylon Arrack - spiced coffee liqueur
- cold brew - coconut*

an uplifting twist on the classic with silky rich coffee and gentle spice

Wine List

wines that work well with our bold flavours and spice

Sparkling

125ml | Bottle

Prosecco, Fili, Sacchetto, Brut, Veneto, Italy, NV

7.5 | 42

bright, crisp and easy going, with apple, lemon and a lively fizz

Philippe Gonet, Reserve, Brut, Champagne, France, NV

100

citrus, toast and a true Champagne celebration in a bottle

White

125ml | 375ml | Bottle

Hoppers x Le Paradou, Provence, France, 2024

7 | 20 | 39

our own blend of Viognier and Rolle, fresh, soft and very easy to order again

Sauvignon Blanc, Turnbull + Thomas, New Zealand, 2025

8.5 | 25 | 48

zesty, punchy and full of fruit lift

Gavi Di Gavi, Conte di Alari, Piedmont, Italy, 2024

54

white flowers, crisp apple and a clean finish, lovely with seafood

Riesling, Weingut Von Winning, Pfalz, Germany, 2024

10.5 | 31 | 60

lime, blossom and bright edges, for those who like freshness, perfume and bite

Albarino, Nai e Senora, Rias Baixas, Spain, 2024

72

juicy, saline and table ready, especially good with seafood and spice

Chablis, Garnier, Burgundy, France, 2022

14 | 42 | 82

stony, lean and cool headed, for those who like their whites sharper and cleaner

Chardonnay, Lange Winery, Willamette Valley, USA, 2022

90

bright Oregon Chardonnay with pear, citrus and vanilla, lovely with coconut

Rose

125ml | 375ml | Bottle

Hoppers x Le Paradou, Provence, France, 2024

7 | 20 | 39

pale, dry and effortlessly drinkable, made for sunny tables and one more glass

Orange

125ml | 375ml | Bottle

Garnacha Blanca, La Foradada de Frisach, Spain, 2024 10.5 | 31 | 60
wild flowers and sweet honey, yet savoury enough to bridge the gap between white and red

Red

125ml | 375ml | Bottle

Hoppers x Le Paradou, Provence, France, 2024 7 | 20 | 39
our own blend of soft and juicy Cinsault, easy drinking from the first sip

Secateurs, A.A Badenhorst, Swartland, S. Africa, 2024 8.5 | 25 | 48
bright, spicy and built for richer food, a great choice with Mutton Rolls or Chicken Buriani

Cabernet Sauvignon, Renegade Wine Co, USA, 2020 54
bold, polished and full of black fruit with a mineral edge

Tempranillo, Cortijo Tinto, Rioja, Spain, 2021 10.5 | 31 | 60
dark fruit, pepper and confidence, ideal with beef, bone marrow or richer dishes

Haut-Medoc, Chateau Monbrison, Bordeaux, France, 2015 72
structured and savoury, with hints of blackberry and polished tannins

Pinot Noir, The Elder, Martinborough, New Zealand, 2019 14 | 41 | 82
dark berry fruit, floral spice and soft tannin with a calm, elegant finish

Nebbiolo, Langhe, Garesio, Piedmont, Italy, 2022 90
rose, red fruit and pink pepper, with perfume and poise

Big Serve Cocktails

the cocktails we love, bottled and ready to share

Arrack Attack 44
*Ceylon Arrack - Two Drifters dark rum
- house ginger beer - lime leaf*
our spin on Lanka's favourite drink, a highball bringing together Ceylon Arrack and fiery homemade ginger beer

Jungle Paloma 48
*Ojo De Dios mezcal - island spice -
grapefruit soda - turmeric salt*
a smoky, citrusy Paloma sharpened with grapefruit and lifted by island spice and turmeric salt

Beers

clean, crisp beers for bold food

Toddy Ale 6.75

Harbour Brewery - 330ml can - 4.5%
Hoppers own brew pale ale with juicy hops and a smooth coconut mouthfeel

Singlefin Lager 6.25

Harbour Brewery - 330ml can - 4.0%
crisp, clean and lively, made for easy drinking

Beach Party Pale Ale 6.25

Harbour Brewery - 330ml can - 3.4%
bright and refreshingly aromatic from India's first craft brewery

Hazy IPA 6.5

Small Beer Brew Co - 330ml can - 2.6%
light wheat beer with citrus lift and gentle spice

Unfiltered Lager 6

Lucky Saint - 330ml bottle - 0.5%
a truly modern beer, left unfiltered for maximum flavour without the alcohol



Zero Cocktails

Lighthouse Mojito 9

a fresh mojito with Tanqueray 0.0%, green mango, mint and cinnamon

Milks

Guava Lassi 6.5

pink guava and yoghurt with a hint of chilli salt

Watalappam Lassi 6.25

a creamy coconut lassi inspired by watalappam, with malt, kithul and nutmeg

Masala Buttermilk 5.75

a cooling savoury buttermilk of salted yoghurt, curry leaves, ginger and shallots

Coolers

House Ginger Beer 6

spicy, sharp and refreshing, finished with coriander seed

Ceylonese Iced Tea 6.25

cold-brew jasmine tea with citrus brightness and basil seed texture

Passionfruit Soda 6.25

passionfruit and elderflower with a hibiscus lift

Lychee Float 6.75

lightly sweet and refreshing with a touch of grapefruit and coconut foam

HOPPERS

Desserts

Chocolate Biskut Pudding *v* 7.5

with layers of chocolate ganache and Lankan tea biscuits

Watalappam Pudding *v* 7.5

coconut and jaggery bread pudding with malt cream and caramelised cashews

Seasonal Trifle *vg* 7.5

seasonal fruit with jaggery cake and coconut custard



Liquid Desserts

Espresso Martini 12.5

Ceylon Arrack - cold brew
- spiced coffee liqueur - coconut

Old Ceylon 14.5

Amrut Fusion whisky - bourbon
- kithul - tamarind bitters

Arrack Shots 4.75

infused with lychee or tamarind

'Baby' Arrack 5

coffee arrack shot - coconut mousse

Guava Lassi 6.5

a creamy pink guava lassi with yoghurt and a gentle chilli-salt finish

Watalappam Lassi 6.25

a creamy coconut lassi inspired by watalappam, with malt, kithul and nutmeg

Spirits

Ceylon Arrack 10

H By Hine VSOP Cognac 11

Whisky

Amrut Fusion 13

Amrut Single Malt 12

Balvenie 14Y 17

Evan Williams Bourbon 10

Glenfiddich 15Y 12

Johnnie Walker Black 10

Laphroaig Select 10

Macallan 12Y 18

Nikka from the Barrel 15