

## 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      Pandan Negroni  
Lion's Margarita      Tollystar Martini

4.75 each

## Short Eats

to get you started

<b>Chickpea + Cucumber Salad</b> <i>vg</i> 7.5 with fresh mango, coconut and kale on a creamy coriander and sesame dressing	<b>Devilleed Paneer</b> <i>v</i> 10.5 paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce	<b>Kochi Chilli Chicken Chop</b> 10 fried chicken chop in a chilli and curry leaf crumb
<b>Chilli Garlic Broccoli</b> <i>vg</i> 9.5 light batter fried broccoli in a chilli + garlic sauce	<b>Prawn Paniyaram</b> 12 crisp paniyaram balls filled with masala prawns, with a Chettinad rasa to dip	<b>Mutton Rolls + Chilli Ketchup</b> 10 crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup
<b>Yoghurt Vadai</b> <i>v</i> 9.5 savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps	<b>Hot Butter Squid</b> 12.5 crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers	<b>Bone Marrow Varuval</b> 13.5 roasted bone marrow curry, served with a flaky roti

## Tawa + Rice

centrepiece dishes, best shared

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

**Crab Kari Omelette**      20  
Madurai-inspired crab curry omelette, served with a flaky thread parotta, podi-coated soft shell crab and crab gravy

**Lamb Benne Dosa**      19  
Bangalore-style buttery dosa filled with a pulled lamb shoulder masala and pickled onions

**Short Rib Beef Buriani**      27  
Dindigul-style beef short rib biryani with a tarka fried egg, onion raita and lime pickle

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

**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

<b>Upcountry Brinjal Kari</b> <i>vg</i> 12 a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry	<b>Kerala Sizzling Fish Kari</b> 21 salmon fillet cooked in a banana leaf, served sizzling with a Kerala-style curry	<b>Black Pork Kari</b> 16 a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka
<b>Sweet Potato Dhal Kari</b> <i>vg</i> 12 creamy red lentil curry with sweet potato	<b>Lankan Chicken Kari</b> 14.5 classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan and lemongrass	<b>Jaggery Lamb Kari</b> 17 rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind

## 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

## 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

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 Shoreditch**  
hopperslondon.com  
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# 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*  
+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

**Prawn Paniyaram**  
+5 per portion

**Kochi Chilli Chicken Chop**  
+7 per portion

### Dessert

*a little sweet to finish*

**Chocolate Biskut  
Pudding** *v*

**Seasonal  
Trifle** *vg*

+5 per portion



*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

<b>Benne Dosa</b>	Bangalore-style dosa enriched with butter, crisp outside and soft inside
<b>Brinjal</b>	South Asian name for aubergine or eggplant
<b>Dindigul</b>	Tamil Nadu town famed for peppery, tangy biryanis
<b>Drumstick</b>	moringa pod, mild and earthy, often used in South Indian cooking
<b>Goraka</b>	sun-dried fruit lending gentle sourness to Sri Lankan curries
<b>Jaggery</b>	unrefined palm or cane sugar with deep caramel sweetness
<b>Kari</b>	the Tamil term for a curry or gravy

<b>Paneer</b>	soft homemade Indian cheese
<b>Paniyaram</b>	fluffy, round savoury griddle cakes made with lentil batter
<b>Podi</b>	seasoning powder made with dried lentils and chilli
<b>Pol Sambol</b>	relish made with ground coconut, onion and chilli
<b>Seeni Sambol</b>	sweet, tangy, and spicy caramelised onion relish
<b>Tawa</b>	flat griddle used for roasting, frying or searing
<b>Vadai</b>	savoury fritter made with fermented lentils and spices

# HOPPERS

## Group Menu

49 per person

*for the whole table, up to 12 guests*

### Short Eats

*choose three for the table*

**Hot Butter Prawn | Kochi Chilli Chicken Chop | 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***

### More To Share

*choose one for the table*

**Bone Marrow Varuval + Roti  
Grilled Hispi Cabbage *vg***

### 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***

# HOPPERS



GROUP MENU

## Snacks

*perfect with a drink*

Banana Chips *vg*  
Curry Leaf Peanuts *vg*

4 each

# HOPPERS

## Tipplés

*mini cocktails to sip while you decide*

Mango Gimlet      Pandan Negroni  
Lion's Margarita      Tollystar Martini

4.75 each

## VEGETARIAN + VEGAN MENU

### Short Eats

*to get you started*

#### Chickpea + Cucumber Salad *vg*

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

7.5

#### Yoghurt Vadai *v*

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

9.5

#### Chilli Garlic Broccoli *vg*

light batter fried broccoli in a chilli + garlic sauce

9.5

#### Devilled Paneer *v*

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

10.5

## Tawa + Rice

*our 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*

#### Upcountry Brinjal Kari *vg*

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

12

#### Sweet Potato Dhal Kari *vg*

creamy red lentil curry with sweet potato

11.5

## 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

#### Roti *vg* 3.75

flaky South Indian layered bread

#### 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

#### Pilau Rice *vg* 5

fragrant Basmati pilau rice

#### Steamed String Hoppers *vg* 6.5

three hand-pressed rice flour noodle discs

#### House Sambols *vg* 3.5

coconut and caramelised onion, pair with hoppers

#### House Chutneys *vg* 3.5

coconut + tomato, pair with dosas

## 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

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# The Hoppers Vegetarian + Vegan Experience

36 per person

*for the whole table*

*the perfect 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*

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

## Karis + Sides

**Upcountry Brinjal 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*

### Add Signatures

*tasting portions of our hero dishes*

**Charred Hispi Cabbage** *vg*

+5 per portion

### Add Dessert

*a little sweet to finish*

**Chocolate Biskut** *v* - or - **Seasonal Trifle** *vg*

+5 per portion



*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 the kind of home cooking that's been passed down generations.*

*Dishes are best enjoyed shared, as we do back home. Start with a few short eats for the table, then add a curry or two and one of our signature tawa and rice dishes, perfect as a centrepiece.*

*Hoppers, dosas and rotis are for tearing, dipping, scooping, and catching every last bit of gravy.*

*Our specials change often, with a contribution from each going to our charity, Feeding the Future.*

*If you fancy a deeper dive, our glossary below explains a few dishes and ingredients.*

## Glossary

<b>Brinjal</b>	South Asian name for aubergine or eggplant
<b>Drumstick</b>	moringa pod, mild and earthy, often used in South Indian cooking
<b>Jaggery</b>	unrefined palm or cane sugar with deep caramel sweetness
<b>Kari</b>	the Tamil term for a curry or gravy
<b>Paneer</b>	soft homemade Indian cheese

<b>Podi</b>	seasoning powder made with dried lentils and chilli
<b>Pol Sambol</b>	relish made with ground coconut, onion and chilli
<b>Seeni Sambol</b>	sweet, tangy, and spicy caramelised onion relish
<b>Tawa</b>	flat griddle used for roasting, frying or searing
<b>Vadai</b>	savoury fritter made with fermented lentils and spices

# HOPPERS

## Cocktails

*South Asian at heart, shaken in London*

### Lemon Acharu Julep

13

*Ojo De Dios mezcal - orgeat  
- lemon pickle - passionfruit*

mint Julep territory, but deeper and darker, with black lemon pickle, passionfruit and orgeat richness

### Rose + Milk Punch

11

*Colombo No. 10 gin - clarified yoghurt  
- Cocchi Americano Rosa*

a crystal clear milk-punch inspired by Chennai's much loved rose milk, with a perfumed bittersweet notes

### Young Monk

12.5

*Old Monk dark rum - chai bitters  
- clarified cola cordial*

our riff on a classic rum and cola, elevated with chai and clarified for a clean finish, poured tableside

### Arrack Attack

11

*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

### Papaya Mojito

13

*Stranger + Sons gin - green papaya  
- black cardamom - mint*

a grown up mojito, using green papaya for freshness, and smoky cardamom for a savoury lift

### 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

### Tollystar Martini

12

*Desi Daru vodka - coconut  
- passionfruit - vanilla*

a fresh and tropical coconut passionfruit martini that nods to a pornstar Martini

### Mango Gimlet

12

*Desi Daru mango vodka  
- clarified lime cordial*

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

### 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

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

# 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
- Chalklands Classic Cuvee Brut, Simpsons, Kent, England, 2019** 68  
sharp, polished English bubbles, perfect with Prawn Paniyaram or Hot Butter Squid
- Philippe Gonet, Deserve, 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** 68  
juicy, saline and table ready, especially good with seafood and spice
- Bacchus, Flint Fume, Norfolk, England, 2024** 13 | 37 | 72  
floral, bright and a little offbeat, an English white with real personality
- Chablis, Garnier, Burgundy, France, 2022** 82  
stony, lean and cool headed, for those who like their whites sharper and cleaner
- Sancerre, Domaine Paul Cherrier, Loire, France, 2023** 92  
crisp, polished and full of lift, great with Kerala Sizzling Fish Kari
- 

## 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

**Villa Melnik, Struma River Valley, Bulgaria, 2024** 68

a left field one, all peel, spice and texture, for those after something less obvious

## 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

**Cotes du Rhone, Chateau des Coccinelles, Rhone, France, 2023** 54

round, generous and quietly earthy, with black cherry and spice

**Tempranillo, Cortijo Tinto, Rioja, Spain, 2021** 10.5 | 31 | 60

dark fruit, pepper and confidence, ideal with beef, bone marrow or richer dishes

**Nero D'Avola, Vigna Lagnusa, Feudo Montoni, Sicily, Italy, 2022** 64

ripe, warm and full of southern Italian charm, with fruit and softness

**Haut-Medoc, Chateau Monbrison, Bordeaux, France, 2015** 72

structured, savoury and unmistakably classic, with blackberry and polished tannins

**Pinot Noir, The Elder, Martinborough, New Zealand, 2019** 14 | 41 | 82

silky, lifted and full of red berry charm, lovely with lighter dishes

**Barolo, Serralunga D'Alba, Garesio, Piedmont, Italy, 2018** 106

layered, serious and built to linger, the king of reds made for big dishes and slower feasts

## 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 - ½ Pint - 4.5%*

Hoppers own brew pale ale with juicy hops and a smooth coconut mouthfeel

### Singlefin Lager 6.25

*Harbour Brewery - ½ Pint - 4.0%*

crisp, clean and lively, made for easy drinking

### India Pale Ale 7

*White Rhino Brewery - 330ml bottle - 5.5%*  
bright and refreshingly aromatic from India's first craft brewery

### Blanche 6.25

*Small Beer Brew Co - 330ml can - 2.5%*  
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

### Hibiscus Nogroni 9

bittersweet and floral with Crossip Pure Hibiscus and Wilfred's bitter aperitif

## Milks

### Kapi Crema 6.5

frozen South Indian chicory brew with coconut and Illy crema

### Jigarthanda Lassi 6.5

rich and comforting  
caramel almond lassi

### Guava Lassi 6.5

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

## Homebrews

### Kombucha 56 7

fermented Ceylon tea kombucha with plum richness and tamarind tang

### House Ginger Beer 6

spicy, sharp and refreshing,  
finished with coriander seed

### Kallu 4.75

naturally fermented coconut sap,  
gently sweet and softly sour

## Coolers

### 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



# A Taste of Hoppers

a lunch designed to give you a little taste of Sri Lanka + South India

15 per person

**Choose**  
*one per person*

## The South Indian

Dosa *v* or Chilli Cheese Dosa *v*  
Yoghurt Vadai *v*  
Sambar *vg*  
House Chutneys *vg*

## The Sri Lankan

Hopper *vg* or Egg Hopper *v*  
Devilled Paneer *v*  
Kiri Hodi *vg*  
House Sambols *vg*

**Add Kari**  
*one per person*

Lankan Chicken Kari  
Upcountry Aubergine Kari *vg*  
Sweet Potato Dhal Kari *vg*

# HOPPERS

## Desserts

### Chocolate Biskut Pudding *v* 7.5

with layers of chocolate ganache  
and Lankan tea biscuits

### 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

## Milks

### Kapi Crema 6.5

frozen South Indian chicory brew  
with coconut and Illy crema

### Guava Lassi 6.5

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

### Jigarthanda Lassi 6.5

rich and comforting caramel  
almond lassi