

kolamba

WE RECOMMEND 1-2 "BITES", 2 MEAT/FISH &
2-3 VEG TO SHARE BETWEEN 2 PEOPLE

— BITES —

SHORT EATS' SRI LANKAN STYLE

Pappadums 4.2

with mango chutney

Nalini's Fish Cutlets 10.3

A crispy, spicy traditional 'short eat' of mackerel fried in breadcrumbs served with curry mayo

Aunty Mo's 'Chatti' Roast (H) 13.5

Spicy dry fried beef with chilli & tomato served on steamed string hoppers, with turmeric coconut gravy

Hot Butter Cuttlefish 11.2

Batter-fried cuttlefish, with a spicy chilli glaze

Green Mango & Papaya Salad (N) (Vg) 7.9

Mixed with chilli, cashew, coriander, lime, garlic & jaggery dressing

Banana Blossom Patties 8.2

Spiced banana blossom wrapped in soft buttery pastry and golden fried with spicy sriracha

— MEAT & FISH —

Pork Bistek 15.9

Sliced pork sautéed with red onion & capicum

Ceylon Chicken Curry (H) 17.6

Cooked on the bone, with sharp tangy tamarind & creamy coconut milk

Devilled King Prawns 21.2

Sticky marinated prawns tossed with chilli, tomato & onion

Vaira's Jaggery Beef (H) 22.5

Slow-cooked beef steeped overnight in jaggery & spices

Grilled Whole Fish 18.9

Pan fried spiced mackerel with onion relish

— VEGETABLES —

Cashew & Pea Curry (N) (Vg) 13.9

Sweet cashew gently cooked in coconut milk with pandan leaf and peas

Dhal (Parripu) (Vg) 9.9

Red split lentils cooked in coconut milk, turmeric & finished with tempered spices

Okra (Vg) 9.9

Okra fried with turmeric, mustard seed & curry leaves

Mango Curry (Vg) 11.9

Delicately flavoured Mango, cooked till tender in coconut milk and spices

Kos Mallung (Vg) 13.4

Sliced jackfruit sautéed with Sri Lankan spices

— SAMBOLS —

Seeni Sambol 3.2

A local caramelised onion relish with salty Maldivian fish

Pol Sambol (Vg) 3.8

Grated coconut muddled with red chilli and onion
– perfect with everything to add heat

Tomato Sambol (Vg) 5

A vibrant mix of heritage tomatoes with green chilli, lime & red onion

Kohila Fry (Vg) 4.3

A Sri Lankan root vegetable sautéed with spices and fried onions

— RICE & BREADS —

Hoppers

Plain Hopper 5.7
Egg Hopper 6.7

String Hoppers with Kiri Hodhi and Pol Sambol (Vg) 8.3

Steamed rice flour noodles served with turmeric coconut gravy & spicy coconut sambol

Aromatic Basmati Rice (Vg) 4.9

Pol Roti (Vg) 4.9

*We take all reasonable precautions to prevent cross contamination. However, there may be a risk that traces of all allergens can be found in any dish and we cannot 100% guarantee there will be no cross-contamination. Most of our dishes are gluten free for more information on this please ask a member of our team. (Vg) Suitable for vegans (N) Contains nut ingredients (H) Halal. Kindly note, a discretionary 13.5% service charge will be added to your final bill.

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- WEEKEND BRUNCH -

- MAINS -

Coconut Porridge (Vg) 4.5

Served with blueberries and a kithul drizzle

Crispy Fried Eggs with Chilli Oil on Sourdough 13

Served on coconut yoghurt with a curry leaf drizzle

Poached Eggs and Spiced Tomato on Pol Roti 14.2

Poached eggs served on a spiced tomato sauce with Pol roti and curry leaf butter

String Hoppers, Egg Hodhi And Pol Sambol 12.5

Rice & wheat flour noodles with a turmeric infused coconut gravy, hard boiled eggs and a chilli coconut relish - it doesn't get more Lankan than this!

Chicken and Pol Sambol Toastie with Date & Lime Chutney (H) 13.5

Spicy chicken curry married with chilli coconut relish in a buttered toastie

- SIDES -

Plain Hopper (Vg) 5.7

Sri Lanka's famous bowl-shaped pancake, made from fermented coconut milk and rice flour. Served with fiery Lunu Miris

Egg Hopper (Vg) 6.7

Sri Lanka's famous bowl-shaped crispy pancake with an organic egg cracked in the centre. Served with fiery Lunu Miris.

Kithul Glazed Bacon 4.5

Thick cut bacon coated in palm sugar syrup

Kiribath with Lunu Miris (Vg) 6

A traditional dish of rice cooked in coconut milk with a spicy chilli & onion relish - an indulgent weekend delight

Pol Sambol (Vg) 3.8

Freshly scraped coconut muddled with red chilli and onion - perfect with every meal

Seeni Sambol 3.2

A Sri Lankan-style caramelised onion relish with salty Maldivian fish - a combo of spicy, sweet and tangy flavours

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