



HOUSE SPECIAL Famous Bri Lankan Food!





SRI JANKAN KOTTU ROTI CHICKEN /VEG ADD CHEESE £2.00

The ultimate street food dish. Chopped roti strips cooked with Mixed veg, chicken/Jackfruit curry ,fried egg onions and greens. The ideal one pot to try our delicious spices.

SRI JANKAN STYLE NASI GORENG ORIGINAL/ VEG

£10.95

£10.95

Nasi goreng fried rice means " fried rice" But make no mistake this is no ordinary fried rice this is the famous fried rice that is known all around the world





Samprais (Sampreys/ Sumprice) Chicken / Muttun

Lamprais (Lampreys/ Lumprice) is probably the most significant and sought-after remnant from the Dutch Burghers in Sri Lanka. The term 'lamprais' which loosely translates to a packet of lumped rice is an amalgam of very specific side dishes and a delightfully flavourful rice. This is then wrapped in banana leaves and baked in a warm oven for a few minutes until the aroma of the banana leaves infuses into the rice. (Allow 20-30 min to prep)

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CURRIES

SRILANKAN STYLE MUTTUN CURRY (WITH BONES)

Mutton curry also referred to as goat curry is a meat curry with deep flavours.

£8.95

Cooked with everyday Sri Lankan spices, this Mutton(goat)curry has a thick gravy bringing about extra depth and colour, the Mutton is cooked until tender and flavoured perfectly.

SRILANKAN STYLE CHICKEN £8.95 CURRY (WITH BONES)

This classic Sri Lankan Chicken Curry is the most popular meat curry in all Sri Lanka. The star of all the Lankan parties and gatherings. And the base of many other Sri Lankan dishes. MASOOR DAL CURRY

£5.95

This masoor dal recipe, known as red lentil curry in English, is flavourful, nutritious, and delicious. Lightly spiced yet packed with flavour this dal curry recipe is perfect for any diet even if you're a vegan or coeliac sufferer or even just trying to be healthy

£15.00

BLACK PORK CURRY £9.95

The absolute favourite way to eat pork is this Spicy Sri Lankan Black Pork Curry! Cooked with dark roasted curry powder, tamarind paste, and black pepper, this black pork curry is packed with big, robust flavours.

