



## APPETIZER



### ROLLS VEG / LAMB £5.95

Think of these as Sri Lankan 'spring rolls'. Beautifully crisp, golden cylinders, filled with a curried mutton/veg and potato stuffing.

### SRI LANKAN FISH CUTLETS £4.95

Fish Cutlets are the ultimate Sri Lankan short eats. 3 King Fish cutlets served with garlic and mayo source. Infused with Mozzarella

### FRIED CHICKPEA, COCONUT £4.95

AND PARSLEY SAMBOL

### GUNDU DOSA WITH CHUTNY £4.95

Gundu dosas are crispy, crunchy dosas moulded into balls, ready to be dipped in a spicy coriander chutney

### CHICKEN PORIYAL £5.95



Pan fried cubes of chicken, tempered with chef's special species and curry leaves

### SALT AND PEPPER SQUID £6.95

Crispy on the outside, tender on the inside, this dish is a symphony of flavors that will leave you craving for more



### SRI LANKAN KOTTU ROTI

CHICKEN / VEG  

£9.95

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.


ADD CHEESE £2.00

## HOUSE SPECIAL

### FAMOUS SRI LANKAN FOOD!



### SRI LANKAN STYLE NASI GORENG

ORIGINAL / VEG 

£9.95

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

## CURRIES

### SRILANKAN STYLE MUTTUN CURRY ( WITH BONES)

£8.95

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

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 CURRY ( WITH BONES)

£8.95

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

### SPECIAL PACHADI

£6.95

CHARRED MUSCAT GRAPE AND CURRY LEAVE PACHADI WITH ROTTI

## BREAD & RICE

### MALBAR PAROTTA

£3.49

### PLAIN RICE

£3.99

### MASALA FRIES

£3.99