

## GLOSSARY

Ambulthiyal - sour fish curry, popular in southern Sri Lanka

Arrack - spirit distilled from coconut palm toddy

Buriani - fragrant layered rice and meat dish

 $\ensuremath{\text{Dosa}}$  - pancake made using a fermented lentil and rice batter

 $\ensuremath{\mathsf{Drumstick}}\xspace$  Sambhar - lentil stew with drumsticks and onions

Goraka - smoked dried sour berries commonly used in seafood and pork dishes

Hopper (or Appam) - bowl shaped fermented rice and coconut milk pancake

Idli - steamed rice cake

 $\ensuremath{\mathsf{Isso}}\xspace{\mathsf{Vade}}$  - lentil, prawn, chilli and curry leaf fritters

Kalupol - blackened curry powder made with coconut, rice and chillies

Kari- the Tamil term for curry

Kiri Hodi - a mild coconut milk gravy

Kothu - popular street dish made with finely chopped roti cooked with vegetables, meat or seafood

Maldive Fish - sun dried bonito fish

Moju - pickled aurbergine jam

Paneer - soft homemade Indian cheese

**Podi** - coarse spice mix of ground dry spices and lentils

Pol Sambol - Sri Lankan relish made with fresh ground coconut, Maldive fish, onion & red chilli

**Poriyal** - Stir fried dish with fresh coconut and roasted spices

Seeni Sambol - caramelised onion relish

String Hopper (or Idiyappam) - steamed handmade rice flour noodles pressed into discs

Tamarind - dried sour fruit

 ${\sf Toddy}$  - the fermented alcoholic sap of the coconut or palm flower

AT HOPPERS WE WORK WITH OUR COMMUNITIES AND SUPPORT VARIOUS HANDPICKED CHARITIES THROUGH EVENTS AND SPECIALS. A DISCRETIONARY POUND IS ADDED TO EACH BILL IN SUPPORT OF OUR CHARITY OF THE MONTH. PLEASE FEEL FREE TO ASK YOUR SERVER FOR MORE INFORMATION ON THE CHARITY OR IF YOU WOULD LIKE US TO REMOVE IT.