TASTE OF HOPPERS

35 per person
To be taken by the entire table

Pettah Mix

Bone Marrow Varuval + Roti Mutton Rolls + SL Hot Sauce Devilled Squid Mutton Kothu Roti

Hoppers or Dosa (choose one per person)

Pol Sambol, Seeni Sambol, Yoghurt

Goat, Black Pork, Chicken, Fish Kari or

Crab Kari (+4)

or

Half Ceylonese Roast Spit Chicken (+3)

(choose one per person)

VEGETARIAN TASTE OF HOPPERS

35 per person To be taken by the entire table

Pettah Mix

Hot Butter Chilli Paneer

Kappa Cutlets

Idli + Sambhar + Podi + Coriander Chutney

Vegetable Kothu Roti

Hoppers or Dosa (choose one per person)

Tomato Chutney, Coriander Chutney, Yoghurt

Aubergine Kari or Parsnip + Squash Kari (choose one per person)

GLOSSARY

Arrack - spirit distilled from coconut palm toddy

Buriani - fragrant layered rice and meat dish

Dhal - tempered lentil and coconut curry

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

 ${f Drumstick}$ ${f Sambhar}$ - 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

Prawn Vadai - crisp lentil and prawn fritters commonly sold by vendors on Galle Face Terrace

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

Kappa - tapioca

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

Paneer - soft homemade Indian cheese

 ${f Podi}$ - coarse spice mix of ground dry spices and lentils

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

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

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