## SNACKS

SNACKS	NG'S C	ROSS
Banana Chips(VG)	5	
Curry Leaf Peanuts(VG)3.	5	
Lanka Mixture(VG)3.	5	Норр

# **HOPPERS** + DOSAS



Hopper(VG)5
Egg Hopper5.5
String Hoppers(VG)4
Dosa(VG)5
Podi Dosa(V)5
Chilli Cheese Dosa(V)6.5
Masala Dosa(V)8.5

## **KARIS**

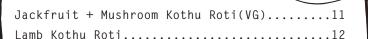
## **CHUTNEYS + SAMBOLS**

Coconut Chutney(VG)1.5
Coriander Chutney(VG)1.5
Tomato Chutney(VG)1.5
Pol Sambol
Seeni Sambol

# **SHORT EATS + BITES**

Hot Butter Chilli Paneer(V)	7.5
<pre>Idli + Sambhar + Chutney(VG)</pre>	5.5
Plantain + Moju Cutlets(VG)	5
Devilled Squid	9
Mussel Hodi + String Hoppers	8
Bone Marrow Varuval + Roti	10
Mutton Rolls + SL Hot Sauce	6

#### **KOTHUS**



# RICE + ROASTS + GRILLS

BBQ Hispi Cabbage + Kiri Hodi(VG)8.5	
BBQ Black Pepper + Curry Leaf Prawns19.5	
Chukka Butter Grilled Mackerel17	
Half Rack BBQ Jaffna Lamb Chops21	
Kalupol Whole Chicken + Carrot Sambol21.5	
Lamb Shank Buriani + Yoghurt19.5	
Sizzling Beef Poriyal12.5	

## **DESSERT**

Chocolate Biskut Ice Cream Sandwich......5.5



# SIDES

Dhal Kari(VG)3.5
Drumstick Sambhar(VG)3.5
Egg Roti2.5
Kale Mallung(VG)4
Kiri Hodi(VG)2.5
Pilau Rice(VG)3.5
Plain Idli(VG)2
Potato Fry(VG)4
Roti(VG)2.5
Yoghurt(V)

(V) Vegetarian (VG) Vegan

#### TASTE OF HOPPERS

35 per person
To be taken by the entire table

Lanka Mixture

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

Hopper or Dosa (choose one per person)

Dhal Kari, Pol Sambol, Seeni Sambol, Yoghurt

Black Pork, Chicken, Fish Kari

or

Swimmer Crab Kari (+6pp)

(choose one per person)

#### **VEGETARIAN TASTE OF HOPPERS**

35 per person To be taken by the entire table

Lanka Mixture

Idli + Sambhar + Chutney
Plantain + Moju Cutlets
Hot Butter Chilli Paneer
Jackfruit + Mushroom Kothu Roti

Hopper or Dosa (choose one per person)

Dhal Kari, Coriander Chutney, Tomato Chutney, Yoghurt

Aubergine Kari

or

Sweet Potato + Spinach Kari
(choose one per person)

# **GLOSSARY**

Arrack - spirit distilled from coconut palm toddy

Buriani - fragrant layered rice and meat dish

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

**Drumstick 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

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

Kari- the Tamil term for curry

Kiri Hodi – a mild coconut milk gravy

 ${\sf Kothu}$  - 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

**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