SNACKS

Banana Chips(VG).......................... 3.5
Curry Leaf Peanuts(VG).................. 3.5
Lanka Mixture(VG).......................... 3.5

SHORT EATS + BITES

Tuna Cutlet + Curry Leaf Dip.............. 7
Mutton Rolls + SL Hot Sauce............... 6.5
Chettinadu Chicken Bites.................. 8.5
Podi Butter Corn on the Cob + Coriander Sambol(V).................. 6.5
Devilled Paneer(V).......................... 8
Hot Butter Squid............................. 9
 Beef Rib Fry.................................. 9
Idli + Sambhar + Chutney(VG).............. 5.5
Bone Marrow Varuval + Roti................ 12

KOTHUS

Jackfruit + Mushroom Kothu Roti(V)........ 11
Lamb Kothu Roti............................. 12

RICE + ROASTS + GRILLS

Lentils, Cashew & Broccoli Buriani + Raita(V)......... 14.5
Prawn Buriani + Raita.......................... 21
Banana Leaf Roasted Chilli + Lemongrass Bream......... 18
Kalupol Roast Chicken + Beet Mallung + Rasa.......... 23
Half Rack BBQ Jaffna Lamb Chops..................... 21

DESSERT

Chocolate Biskut Pudding.......................... 5
Wattalapan + Cashew Chocolate Cake........ 5.5
TASTE OF HOPPERS

35 per person
To be taken by the entire table

Lanka Mixture

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

Hopper or Dosa or Pilau Rice
(choose one per person)

Dhal Kari, Pol Sambol, Seeni Sambol,
Raita

Chicken Kari or Fish Kari
or
Swimmer Crab Kari (+6pp)
or
BBQ Jaffna Lamb Chops (+6pp)
(choose one per person)

VEGETARIAN TASTE OF HOPPERS

35 per person
To be taken by the entire table

Lanka Mixture

Podi Butter Corn on the Cob + Coriander Chutney
Devilled Paneer
Idli + Sambar + Chutney
Jackfruit + Mushroom Kothu Roti

Hopper or Dosa or Pilau Rice
(choose one per person)

Dhal Kari, Coriander Chutney, Tomato Chutney,
Raita

Chicken Kari or Fish Kari
or
Swimmer Crab Kari (+6pp)

GLOSSARY

Acharu - Sri Lankan pickle
Arrack - spirit distilled from coconut palm toddy
Buriani - fragrant layered rice and meat dish
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
Kothu - popular street dish made with finely chopped roti cooked with vegetables, meat or seafood
Maldive Fish - sun dried bonito fish
Moju - pickled aubergine 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
Seeni Sambol - caramelised onion relish
String Hopper (or Idiyappam) - steamed handmade rice flour noodles pressed into discs
Tamarind - dried sour fruit
Toddy - the fermented alcoholic sap of the coconut or palm flower

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL PRICES INCLUDE VAT | PLEASE SPEAK TO YOUR SERVER REGARDING ANY DIETARY REQUIREMENTS OR ALLERGIES | CARD PAYMENT ONLY

77 WIGMORE STREET
LONDON W1U 1QE
@HOPPERSLONDON