

SNACKS

Banana Chips(VG).....	3.5
Curry Leaf Peanuts(VG).....	3.5
Murukku(VG).....	3.5

SHORT EATS + BITES

Breadfruit Cutlets + Cranberry Hot Sauce(V).....	6.5
Chettinadu Chicken Bites.....	9.5
Mutton Rolls + Lankan Ketchup.....	7
Devilled Paneer(V).....	8.5
Hot Butter Squid.....	10.5
Idli + Sambhar + Chutney(VG).....	5.5
Mussel Hoddi + String Hoppers.....	11
Bone Marrow Varuval + Roti.....	13.5

KOTHUS

Jackfruit + Mushroom Kothu Roti(VG).....	12.5
Lamb Kothu Roti.....	15
Seafood Kothu Roti.....	15.5

RICE + ROASTS + GRILLS

Lentil, Cashew & Broccoli Buriani + Raita(V).....	16
Fish Buriani + Raita.....	25
Kalupol Roast Chicken + Beet Mallung + Rasa.....	26
BBQ Hispi Cabbage + Kiri Hoddi(VG).....	9
BBQ Black Pepper + Curry Leaf Prawns.....	25
Tamarind + Fennel Pork Ribs.....	19
Sizzling Beef Poriyal.....	16

DESSERT

Chocolate Biskut Pudding(V).....	6.5
Jaggery Sago Pudding(V).....	6



HOPPERS: THE COOKBOOK

RECIPES, MEMORIES AND INSPIRATION
FROM SRI LANKAN HOMES, STREETS &
BEYOND...

COMING AUTUMN 2022.
AVAILABLE TO PRE ORDER NOW.



HOPPERS + DOSAS

Hopper(VG).....	5.5
Egg Hopper.....	6
String Hoppers(VG).....	4.5
Dosa(V).....	5.5
Podi Dosa(VG).....	5.5
Chilli Cheese Dosa(V).....	7
Masala Dosa(V).....	9

KARIS

Upcountry Aubergine Kari(VG).....	9.5
Pumpkin + Spinach Kari(VG).....	10
Fish Kari.....	13
Jaffna Crab Kari.....	15
Chicken Kari.....	11
Black Pork Kari.....	11.5
Lamb Kari	12.5

CHUTNEYS + SAMBOLS

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

SIDES

Brinjal Moju(VG).....	3
Beet + Cabbage Mallung(VG).....	4
Kale Mallung(VG).....	3.5
Curry Leaf + Mustard Raita(V).....	3
Dhal Kari(VG).....	4
Drumstick Sambhar(VG).....	5.5
Kiri Hoddi(VG).....	4.5
Basmati Rice(VG).....	4
Plain Idli(VG).....	2.5
Potato Fry(VG).....	4
Roti(VG).....	3
Egg Roti.....	4
Pol Roti(VG).....	3.5

(V) Vegetarian
(VG) Vegan

FESTIVE TASTE OF HOPPERS

42 per person

To be taken by the entire table

Plantain Chips

Venison Roll + Cranberry Hot Sauce

Bone Marrow Varuval + Roti

Pheasant Chilli Fry

Seafood Kothu

Hopper or Dosa or Basmati Rice

(choose one per person)

Dhal Kari + Pol Sambol + Seenii

Sambol + Raita

Lamb, Chicken, Pork Kari & Fish Kari

or

Jaffna Crab Kari (+£5pp)

or

Chettinad Duck Leg Kari (+£5pp)

(choose one per person)

Festive Pudding (+5pp)

FESTIVE VEGGIE TASTE OF HOPPERS

40 per person

To be taken by the entire table

Plantain Chips

Breadfruit Cutlet + Cranberry Hot Sauce

Mushroom Uttapam

Hot Butter Chilli Paneer

Jackfruit + Mushroom Kothu Roti

Hopper or Dosa or Basmati Rice

(choose one per person)

Dhal Kari + Coriander Chutney +

Tomato Chutney + Raita

Pumpkin or Aubergine

Kari

or

BBQ Hispi Cabbage Kiri

Hodi (+£3pp)

(choose one per person)

Festive Pudding (+5pp)

GLOSSARY

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 Hodu - a mild coconut milk gravy

Murukku - a crunchy fried rice snack

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

Maldivian 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, Maldivian fish, onion & red chilli

Poriyal - Stir fried dish with fresh coconut and roasted spices

Seenii 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