

The Hoppers Experience

35 per person

for the whole table

*the perfect way to experience our most-loved dishes,
a little bit of everything, for everyone to share*

Short Eats

for the table

Chickpea + Cucumber Salad *vg*

choose two for the table

Mutton Rolls + Chilli Ketchup | Hot Butter Squid | Idli Sambar *vg* | **Yoghurt Vadai** *v* | **Devilled Paneer** *v*

Karis + Sides

choose one per person

Lankan Chicken Kari | Black Pork Kari | Jaggery Lamb Kari | Jaffna Jackfruit Kari *ve* | **Upcountry Aubergine Kari** *vg*

for the table to share

Squash & Spinach Dhal Kari *vg* + **Beet, Cabbage & Kale Mallung** *vg* + **Seeni Sambol + Tomato Chutney** *vg*

Hoppers, Dosas + Rice

choose one per person

Hopper *vg* | **Egg Hopper** *v* | **Dosa** *vg* | **String Hoppers** *vg* | **Pilau Rice** *vg*

Add Signatures

Bone Marrow Varuval + Roti
+5 per person

Prawn Paniyaram 3pcs
+6 per person

No Marrow Varuval + Roti *vg*
+5 per person

Kerala Chilli Chicken Chop
+9 per person

Chocolate Biskut
Pudding *v*

- or -

Coconut
Trifle *vg*

Add Dessert



Our menu is shaped by meals we've loved across Sri Lanka and South India, from late-night tawa classics and toddy shop curries to the kind of home cooking that's been passed down generations.

Dishes are best enjoyed shared, as we do back home. Start with a few short eats for the table, then add a curry or two and one of our signature tawa and rice dishes, perfect as a centrepiece.

Hoppers, dosas and rotis are for tearing, dipping, scooping, and catching every last bit of gravy.

*Our specials change often, with a contribution from each one going to our charity, Feeding the Future.
If you fancy a deeper dive, our glossary below explains a few dishes and ingredients.*

Glossary

Benne Dosa
Brinjal
Dingdigul
Drumstick
Goraka
Jaggery
Kari

Bangalore-style dosa enriched with butter, crisp outside and soft inside
South Asian name for aubergine or eggplant
Tamil Nadu town famed for peppery, tangy biryanis
moringa pod, mild and earthy, often used in South Indian cooking
sun-dried fruit lending gentle sourness to Sri Lankan curries
unrefined palm or cane sugar with deep caramel sweetness
the Tamil term for a curry or gravy

Paneer
Paniyaram
Podi Powder
Pol Sambol
Seeni Sambol
Tawa
Vadai

soft homemade Indian cheese
fluffy, round savoury griddle cakes with lentil batter
spiced South Indian seasoning powder
Lankan relish made with ground coconut, onion & chilli
sweet, tangy, and spicy caramelised onion relish
flat griddle used for roasting, frying or searing
savoury fritter made with fermented lentils and spices