

Snacks

to get you started

- Banana Chips *vg*

Curry Leaf Peanuts *vg*

4 each



Tipples

mini cocktails to sip while you decide

- Mango Gimlet

Pandan Negroni

Lion's Margarita

Tollyst*r Martini

4.75 each

Short Eats

small dishes that pack a big punch

- Chilli Garlic Broccoli *vg*

light batter fried broccoli in a chilli + garlic sauce

9
- Chickpea + Cucumber Salad *vg*

on a coriander and sesame sauce

8
- Yoghurt Vadai *v*

savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps

11
- Idli Sambar *vg*

steamed lentil + rice cake, served with a South Indian lentil stew and coconut chutney

9.5

- Bone Marrow Varuval

our iconic bone marrow curry, served with a flaky roti

13.5
- No Marrow Varuval *vg*

plant-based take on our bone marrow curry, made with grilled bottle gourd, served with a flaky roti

13.5
- Mutton Rolls + Chilli Ketchup

crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup

9.5
- Kerala Chilli Chicken Chop

fried chicken chop in a chilli and curry leaf crumb

12

- Prawn Paniyaram

crisp paniyaram balls filled with masala prawns, with a Chettinad rasa to dip

12
- Hot Butter Squid

crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers

11.5
- Devilleed Paneer *v*

paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce

10

Tawa + Rice

our centrepiece dishes, best shared

- Crab Kari Omelette

Madurai-inspired crab curry omelette, served with a flaky thread parotta, podi-coated soft shell crab and crab gravy

22

- Lamb Benne Dosa

Bangalore-style buttery dosa filled with a pulled lamb shoulder masala

21

- Paneer Benne Dosa *v*

Bangalore-style buttery dosa filled with a rich paneer ghee roast masala

16

- Charred Hispi Cabbage *vg*

charred hispi cabbage in a mild coconut curry topped with fried oyster mushrooms

13.5

- Short Rib Beef Biryani

Dindigul-style beef short rib biryani served with a tarka fried egg, onion raita and lime pickle

29

- Chicken Buriani

Sri Lankan buriani of layered basmati rice and aromatic chicken curry

23

- Mushroom + Lentil Buriani *vg*

Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry

20

Karis

glorious curries from Sri Lanka and South India

- Lankan Chicken Kari

classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan leaves and lemongrass

14
- Black Pork Kari

a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka

15.5
- Jaggery Lamb Kari

rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind

15.5

- Sizzling Fish Mappas

salmon fillet cooked in a banana leaf, served sizzling with a Kerala-style curry

26
- Upcountry Brinjal Kari *vg*

a recipe from Sri Lanka's hill country, tender aubergine chunks stewed in a mustard and coconut curry

11.5
- Squash + Spinach Dhal Kari *vg*

creamy red lentil curry with squash and spinach

11.5

Extras

sides to brighten up your plate

- Beet, Cabbage + Kale Mallung *vg*

lightly cooked Sri Lankan salad

4
- Curry Leaf + Mustard Raita *vg*

cooling raita finished with a curry leaf and mustard seed tarka

4
- Drumstick Sambhar *vg*

warming lentil stew with drumsticks and pearl onions

6
- Kiri Hodi *vg*

mild coconut milk curry

4.5
- Potato Fry *vg*

spiced mashed potatoes to eat alongside or inside dosas

4.5
- Pilau Rice *vg*

fragrant Basmati pilau rice

5
- Plain Idli *vg*

savoury rice and lentil cakes

3.5
- Roti *vg*

flaky South Indian layered bread

3.75

Hoppers + Dosas

perfect to mop up curries and gravies

- Hopper *vg* / Egg Hopper *v*

traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre

6.5/7.5
- Steamed String Hoppers *vg*

hand-pressed rice flour noodle discs

6.5
- House Sambols *vg*

coconut and caramelised onion, pair with hoppers

3.5

- Dosa *vg* / Chilli Cheese Dosa *v*

crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese

6.5/ 8
- House Chutneys *vg*

coconut + tomato, pair with dosas

3.5

A discretionary 13% service charge will be added to your bill. All prices include VAT. Card payment only.
Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

v Vegetarian
vg Vegan

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