

Snacks

to get you started

Banana Chips *vg*
Curry Leaf Peanuts *vg*
4 each

HOPPERS

SHOREDITCH

Tipples

mini cocktails to sip while you decide

Mango Gimlet Pandan Negroni
Lion's Margarita Tollyst*r Martini
4.75 each

Chilli Garlic Broccoli <i>vg</i> light batter fried broccoli in a chilli + garlic sauce	9
Chickpea + Cucumber Salad <i>vg</i> on a coriander and sesame sauce	8
Yoghurt Vadai <i>v</i> savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps	11
Idli Sambar <i>vg</i> steamed lentil + rice cake, served with a South Indian lentil stew and coconut chutney	9.5

Short Eats

small dishes that pack a big punch

Bone Marrow Varuval	13.5
our iconic bone marrow curry, served with a flaky roti	
No Marrow Varuval <i>vg</i>	13.5
plant-based take on our bone marrow curry, made with grilled bottle gourd, served with a flaky roti	

Mutton Rolls + Chilli Ketchup	9.5
crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup	
Kerala Chilli Chicken Chop	12
fried chicken chop in a chilli and curry leaf crumb	

Prawn Paniyaram	12
crisp paniyaram balls filled with masala prawns, with a Chettinad rasa to dip	
Hot Butter Squid	11.5
crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers	
Devilled Paneer <i>v</i>	10
paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce	

Tawa + Rice

our centrepiece dishes, best shared

Crab Kari Omelette	22
Madurai-inspired crab curry omelette, served with a flaky thread parotta, podi-coated soft shell crab and crab gravy	

Lamb Benne Dosa	21
Bangalore-style buttery dosa filled with a pulled lamb shoulder masala	
Paneer Benne Dosa <i>v</i>	16
Bangalore-style buttery dosa filled with a rich paneer ghee roast masala	

Short Rib Beef Biryani	29
Dindigul-style beef short rib biryani served with a tarka fried egg, onion raita and lime pickle	
Chicken Buriani	23
Sri Lankan buriani of layered basmati rice and aromatic chicken curry	

Karis

glorious curries from Sri Lanka and South India

Lankan Chicken Kari	14
classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan leaves and lemongrass	
Black Pork Kari	15.5
a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka	

Jaggery Lamb Kari	15.5
rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind	

Sizzling Fish Mappas	26
salmon fillet cooked in a banana leaf, served sizzling with a Kerala-style curry	
Upcountry Brinjal Kari <i>vg</i>	11.5
a recipe from Sri Lanka's hill country, tender aubergine chunks stewed in a mustard and coconut curry	

Extras

sides to brighten up your plate

Beet, Cabbage + Kale Mallung <i>vg</i>	4
lightly cooked Sri Lankan salad	
Curry Leaf + Mustard Raita <i>vg</i>	4
cooling raita finished with a curry leaf and mustard seed tarka	
Drumstick Sambhar <i>vg</i>	6
warming lentil stew with drumsticks and pearl onions	
Kiri Hodi <i>vg</i>	4.5
mild coconut milk curry	
Potato Fry <i>vg</i>	4.5
spiced mashed potatoes to eat alongside or inside dosas	
Pilau Rice <i>vg</i>	5
fragrant Basmati pilau rice	
Plain Idli <i>vg</i>	3.5
savoury rice and lentil cakes	
Roti <i>vg</i>	3.75
flaky South Indian layered bread	

Hoppers + Dosas

perfect to mop up curries and gravies

Hopper <i>vg</i> / Egg Hopper <i>v</i>	6.5/7.5
traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre	
Steamed String Hoppers <i>vg</i>	6.5
hand-pressed rice flour noodle discs	

House Sambols <i>vg</i>	3.5
coconut and caramelised onion, pair with hoppers	

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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