

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

4.75 each
- Lion's Margarita

Tollyst*r Martini

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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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



Add Dessert

Chocolate Biskut
Pudding *v*

- or -

Coconut
Trifle *vg*

+5 per person

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

| | |
|--------------|--|
| Paneer | soft homemade Indian cheese |
| Paniyaram | fluffy, round savoury griddle cakes with lentil batter |
| Podi Powder | spiced South Indian seasoning powder |
| Pol Sambol | Lankan relish made with ground coconut, onion & chilli |
| Seeni Sambol | sweet, tangy, and spicy caramelised onion relish |
| Tawa | flat griddle used for roasting, frying or searing |
| Vadai | savoury fritter made with fermented lentils and spices |