

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	

Short Eats

small dishes that pack a big punch

Chilli Garlic Broccoli	vg	9	Bone Marrow Varuval	13.5
light batter fried broccoli in a chilli + garlic sauce			our iconic bone marrow curry, served with a flaky roti	
Chickpea + Cucumber Salad	vg	8	No Marrow Varuval	13.5
on a coriander and sesame sauce			plant-based take on our bone marrow curry, made with grilled bottle gourd, served with a flaky roti	
Yoghurt Vadai	v	11	Mutton Rolls + Chilli Ketchup	9.5
savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps			crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup	
Idli Sambar	vg	9.5	Kerala Chilli Chicken Chop	12
steamed lentil + rice cake, served with a South Indian lentil stew and coconut chutney			fried chicken chop in a chilli and curry leaf crumb	

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

Lamb Benne Dosa

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

21

Short Rib Beef Biryani

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

29

Paneer Benne Dosa

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

16

Chicken Buriani

Sri Lankan buriani of layered basmati rice and aromatic chicken curry

23

Charred Hispi Cabbage

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

13.5

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

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

vg 11.5 a recipe from Sri Lanka's hill country, tender aubergine chunks stewed in a mustard and coconut curry

Squash + Spinach Dhal Kari

vg 11.5 creamy red lentil curry with squash and spinach

Hoppers + Dosas

perfect to mop up curries and gravies

Hopper

vg / Egg Hopper v 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

vg 6.5 hand-pressed rice flour noodle discs

House Sambols

vg 3.5 coconut and caramelised onion, pair with hoppers

Dosa

vg / Chilli Cheese Dosa v 6.5/ 8 crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese

House Chutneys

vg 3.5 coconut + tomato, pair with dosas

Extras

sides to brighten up your plate

Beet, Cabbage + Kale Mallung

vg 4 lightly cooked Sri Lankan salad

Curry Leaf + Mustard Raita

vg 4 cooling raita finished with a curry leaf and mustard seed tarka

Drumstick Sambhar

vg 6 warming lentil stew with drumsticks and pearl onions

Kiri Hodi

vg 4.5 mild coconut milk curry

Potato Fry

vg 4.5 spiced mashed potatoes to eat alongside or inside dosas

Pilau Rice

vg 5 fragrant Basmati pilau rice

Plain Idli

vg 3.5 savoury rice and lentil cakes

Roti

vg 3.75 flaky South Indian layered bread

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

Chocolate Biskut Pudding *v*

- or -

Coconut Trifle *vg*

+5 per person



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