

Snacks

to get you started

Banana Chips *vg*

Curry Leaf Peanuts *vg*

4 each

HOPPERS

Tipples

mini cocktails to sip while you decide

Mango Gimlet

Pandan Negroni

Lion's Margarita

Tollystar Martini

4.75 each



Short Eats

small dishes that pack a big punch

Chickpea + Cucumber Salad *vg*

on a coriander and sesame sauce

8

Chilli Garlic Broccoli *vg*

light batter fried broccoli in a chilli + garlic sauce

9

Yoghurt Vadai *v*

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

9.5

Devilled Paneer *v*

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

10

Prawn Paniyaram

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

11

Hot Butter Squid

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

11.5

Kochi Chilli Chicken Chop

fried chicken chop in a chilli and curry leaf crumb

10

Mutton Rolls + Chilli Ketchup

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

9.5

Bone Marrow Varuval

our iconic bone marrow curry, served with a flaky roti

13.5



Tawa + Rice

our centrepiece dishes, best shared

Charred Hispi Cabbage *vg*

13.5

charred hispi cabbage in a mild coconut curry topped with samphire sambol

Crab Kari Omelette

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

19

Lamb Benne Dosa

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

19

Short Rib Beef Biryani

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

26

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

Upcountry Brinjal Kari *vg*

11.5

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

Squash + Spinach Dhal Kari *vg*

11.5

creamy red lentil curry with squash and spinach

Kerala Sizzling Fish Kari

21

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

Lankan Chicken Kari

14

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

Black Pork Kari

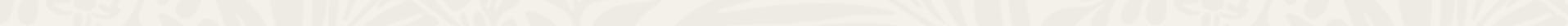
15.5

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



Hoppers + Dosas + More

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

Dosa *v* | **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

Steamed String Hoppers *vg*

6.5

three hand-pressed rice flour noodle discs

Roti *vg*

3.75

flaky South Indian layered bread

Pilau Rice *vg*

5

fragrant Basmati pilau rice

House Sambols *vg*

3.5

coconut and caramelised onion, pair with hoppers

House Chutneys *vg*

3.5

coconut + tomato, pair with dosas

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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