

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 Tollystar Martini

4.75 each

Short Eats

small dishes that pack a big punch

Chickpea + Cucumber Salad *vg* 8
on a coriander and sesame sauce

Chilli Garlic Broccoli *vg* 9
light batter fried broccoli in a
chilli + garlic sauce

Yoghurt Vadai *v* 9.5
savoury lentil vadai soaked in yoghurt,
topped with tamarind and gram crisps

Devilled Paneer *v* 10
paneer stir-fried with onions and chillies
in a Sri Lankan devilled sauce

Prawn Paniyaram 11
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

Kochi Chilli Chicken Chop 10
fried chicken chop in a chilli and
curry leaf crumb

Mutton Rolls + Chilli Ketchup 9.5
crunchy Sri Lankan rolls filled with curried mutton
and potatoes, served with chilli ketchup

Bone Marrow Varuval 13.5
our iconic bone marrow curry, served
with a flaky roti

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 19
Madurai-inspired crab curry omelette,
served with a flaky thread parotta,
podi-coated soft shell crab and crab gravy

Lamb Benne Dosa 19
Bangalore-style buttery dosa filled
with a pulled lamb shoulder masala
and pickled onions

Short Rib Beef Biryani 26
Dindigul-style beef short rib biryani with a
tarka fried egg, onion raita and lime pickle

Chicken Buriani 23
Sri Lankan buriani of layered basmati rice
and aromatic chicken curry

Mushroom + Lentil Buriani *vg* 20
Sri Lankan buriani of layered basmati rice
and mushroom, lentil and cashew curry

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

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 tempered yoghurt

Drumstick Sambhar *vg* 6
lentils with drumsticks and pearl onions

Potato Fry *vg* 4.5
spiced mashed potatoes

Steamed Idli *vg* 6.5
two savoury rice and lentil cakes

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

Hoppers Shoreditch
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