

# 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** | **Upcountry Brinjal Kari** *vg*

*for the table to share*

**Squash + Spinach Dhal Kari** *vg* + **Beet, Cabbage + Kale Mallung** *vg* + **Seeni Sambol** *vg* + **Tomato Chutney** *vg*

## Hoppers + Dosas + Rice

*choose one per person*

**Hopper** *vg* | **Egg Hopper** *v* | **Dosa** *v* | **String Hoppers** *vg* | **Pilau Rice** *vg*

## Add Signatures

*tasting portions of our hero dishes*

**Bone Marrow Varuval + Roti**  
+5 per portion

**Charred Hispi Cabbage** *vg*  
+5 per portion

**Prawn Paniyaram**  
+5 per portion

**Kochi Chilli Chicken Chop**  
+7 per portion



## Add Dessert

*a little sweet to finish*

**Chocolate Biskut Pudding** *v* - or -  
+5 per portion

**Seasonal Trifle** *vg*

*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 going to our charity, Feeding the Future.  
If you fancy a deeper dive, our glossary below explains a few dishes and ingredients.*

## Glossary

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

<b>Paneer</b>	soft homemade Indian cheese
<b>Paniyaram</b>	fluffy, round savoury griddle cakes made with lentil batter
<b>Podi</b>	seasoning powder made with dried lentils and chilli
<b>Pol Sambol</b>	relish made with ground coconut, onion and chilli
<b>Seeni Sambol</b>	sweet, tangy, and spicy caramelised onion relish
<b>Tawa</b>	flat griddle used for roasting, frying or searing
<b>Vadai</b>	savoury fritter made with fermented lentils and spices