

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 -

Seasonal
Trifle *vg*

+5 per portion

*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

Benne Dosa
Brinjal
Dindigul
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
Pol Sambol
Seeni Sambol
Tawa
Vadai
soft homemade Indian cheese
fluffy, round savoury griddle cakes made with lentil batter
seasoning powder made with dried lentils and chilli
relish made with ground coconut, onion and chilli
sweet, tangy, and spicy caramelised onion relish
flat griddle used for roasting, frying or searing
savoury fritter made with fermented lentils and spices