

Snacks

to get you started

Banana Chips *vg*

Curry Leaf Peanuts *vg*

4 each



Vegetarian + Vegan Menu

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

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

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*

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

11.5

Squash + Spinach Dhal Kari *vg*

creamy red lentil curry with squash and spinach

11.5

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

4

+ Kale Mallung *vg*

4

lightly cooked Sri Lankan salad

Curry Leaf

4

+ 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

The Hoppers Vegetarian + Vegan 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

Idli Sambar *vg* | **Yoghurt Vadai** *v* | **Devilled Paneer** *v*

Karis + Sides

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

Charred Hispi Cabbage *vg*

+5 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

Brinjal	South Asian name for aubergine or eggplant	Podi	seasoning powder made with dried lentils and chilli
Drumstick	moringa pod, mild and earthy, often used in South Indian cooking	Pol Sambol	relish made with ground coconut, onion and chilli
Jaggery	unrefined palm or cane sugar with deep caramel sweetness	Seeni Sambol	sweet, tangy, and spicy caramelised onion relish
Kari	the Tamil term for a curry or gravy	Tawa	flat griddle used for roasting, frying or searing
Paneer	soft homemade Indian cheese	Vadai	savoury fritter made with fermented lentils and spices