

The Hoppers Experience

36 per person

for the whole table

*a great 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

Sweet Potato 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

Prawn Paniyaram

+5 per portion

Charred Hispi Cabbage *vg*

+5 per portion

Kochi Chilli Chicken Chop

+7 per portion



Add Dessert

a little sweet to finish

Chocolate Biskut

Pudding *v*

+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

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

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