

Snacks

perfect with a drink

Banana Chips *vg*
Curry Leaf Peanuts *vg*

4 each

HOPPERS

Tipples

mini cocktails to sip while you decide

Mango Gimlet Pandan Negroni
Lion's Margarita Tollystar Martini

4.75 each

VEGETARIAN + VEGAN MENU

Short Eats

to get you started

Chickpea + Cucumber Salad *vg*

with fresh mango, coconut and kale on a creamy coriander and sesame dressing

7.5

Yoghurt Vadai *v*

savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps

9.5

Chilli Garlic Broccoli *vg*

light batter fried broccoli in a chilli + garlic sauce

9.5

Devilled Paneer *v*

paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce

10.5

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* 21

Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry

Karis

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

12

Sweet Potato Dhal Kari *vg*

creamy red lentil curry with sweet potato

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

Roti *vg* 3.75

flaky South Indian layered bread

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

Pilau Rice *vg* 5

fragrant Basmati pilau rice

Steamed String Hoppers *vg* 6.5

three hand-pressed rice flour noodle discs

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*
lightly cooked Sri Lankan salad

Curry Leaf 4

+ Mustard Raita *v*
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
hopperslondon.com
@hopperslondon

The Hoppers Vegetarian + Vegan Experience

36 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

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

Charred Hispi Cabbage *vg*

+5 per portion

Add Dessert

a little sweet to finish

Chocolate Biskut *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
Drumstick	moringa pod, mild and earthy, often used in South Indian cooking
Jaggery	unrefined palm or cane sugar with deep caramel sweetness
Kari	the Tamil term for a curry or gravy
Paneer	soft homemade Indian cheese

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