

## 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** **Lion's Margarita**  
**Pandan Negroni**  
4.75 each

## Short Eats

to get you started

**Chickpea + Cucumber Salad** *vg* 7.5  
with fresh mango, coconut and kale on a creamy coriander and sesame dressing

**Chilli Garlic Broccoli** *vg* 9.5  
light batter fried broccoli in a chilli + garlic sauce

**Yoghurt Vadai** *v* 9.5  
savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps

**Devilled Paneer** *v* 10.5  
paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce

**Mussel Hodi** 12  
mussels steamed in coconut milk, pandan and lemongrass topped with a samphire + coconut sambol

**Hot Butter Squid** 12  
crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers

**Ginger Tamarind Chicken Wings** 10  
crispy fried chicken wings tossed in a tangy ginger + tamarind sauce

**Mutton Rolls + Chilli Ketchup** 9.5  
crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup

**Beef Rib Fry** 14  
Kerala style stir-fried boneless beef short rib chunks and potatoes, with pickled onions

**Bone Marrow Varuval** 13.5  
roasted bone marrow curry, served with a flaky roti

## Roasts + Grills + Rice

centrepiece dishes, best shared

**Charred Hispi Cabbage** *vg* 13.5  
in a mild coconut curry topped with samphire sambol

**Banana Leaf Roasted Bream** 26  
lemongrass masala marinated whole fish cooked in banana leaf

**Kalupol Roast Chicken** 19 | 36  
our signature kalupol marinated roast chicken, with beetroot mallung and rasa gravy

**Tamarind + Fennel Pork Ribs** 24  
slow-cooked baby back ribs with a sticky chilli-tamarind glaze

**Sizzling Lamb Chops** 32  
masala marinated lamb chops served sizzling

**Mushroom + Lentil Buriani** *vg* 21  
Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry

**Chicken Buriani** 23  
Sri Lankan buriani of layered basmati rice and aromatic chicken curry

**Lamb Shank Buriani** 26  
Sri Lankan buriani of layered basmati rice and lamb shank curry

## Karis

curries from Sri Lanka and South India

**Upcountry Brinjal Kari** *vg* 12  
a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry

**Jaffna Pumpkin Kari** *vg* 12  
Jaffna spiced roasted pumpkin curry

**Sweet Potato Dhal Kari** *vg* 11.5  
creamy red lentil curry with sweet potato

**Prawn + Raw Mango Kari** 21  
Kerala-style mustard and coconut curry with whole king prawns and raw green mango

**Lankan Chicken Kari** 14.5  
red chicken coconut curry with ginger, pandan leaf + lemongrass

**Black Pork Kari** 15.5  
a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka

**Jaggery Lamb Kari** 17  
rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind

## Kothu Roti

Sri Lankan street classic

**Vegetable Kothu Roti** *v* 11  
with chopped roti, mushroom curry, greens and onions

**Lamb Kothu Roti** 12  
with chopped roti, lamb curry, eggs, greens and onions

## Extras

sides to brighten up your plate

**Beet, Cabbage + Kale Mallung** *vg* 4  
lightly cooked Sri Lankan salad

**Curry Leaf + Mustard Raita** *v* 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

**Kiri Hodi** *vg* 4.5  
mild coconut curry with pandan + lemongrass

## 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

**Brinjal Moju** *vg* 3.5  
sweet and sour aubergine pickle

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 King's Cross**  
hopperslondon.com  
@hopperslondon

# 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* | **Jaffna Pumpkin 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

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

**Lamb Kothu Roti**  
+5 per portion

**Vegetable Kothu Roti** *v*  
+5 per portion



## Add Dessert

*a little sweet to finish*

**Chocolate Biskut Pudding** *v*

**Watalappam Pudding** *v*

**Seasonal Trifle** *vg*

**Seasonal Soft Serve** *v*

+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 roasts, grills 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>Brinjal</b>	South Asian name for aubergine or eggplant
<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>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>Vadai</b>	savoury fritter made with fermented lentils and spices