

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

Lamb Kothu Roti
+5 per portion

Charred Hispi Cabbage *vg*
+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*

+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

Brinjal South Asian name for aubergine or eggplant
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
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
Vadai savoury fritter made with fermented lentils and spices