

## Snacks

*perfect with a drink*

Banana Chips *vg*  
Curry Leaf Peanuts *vg*

4 each

# HOPPERS

## Tipplés

*mini cocktails to sip while you decide*

Mango Gimlet    Lion's Margarita  
Pandan Negroni

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

## Kothu + Rice

*centrepiece dishes,  
best shared*

#### Vegetable Kothu Roti *v* 11

with chopped roti, mushroom curry, greens and onions

#### 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* 12

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

#### Charred Hispi Cabbage *vg* 13.5

charred hispi cabbage in a mild coconut curry topped with samphire sambol

#### Jaffna Pumpkin Kari *vg* 12

Jaffna spiced roasted pumpkin curry

#### Sweet Potato Dhal Kari *vg* 11.5

creamy red lentil curry with sweet potato

## 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

#### 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

#### 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

#### House Sambols *vg* 3.5

coconut and caramelised onion, pair with hoppers

#### Steamed String Hoppers *vg* 6.5

three hand-pressed rice flour noodle discs

#### 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 Soho  
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* | **Devilleed Paneer** *v*

## Karis + Sides

*choose one per person*

**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*

**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*

- 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

<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>	savory fritter made with fermented lentils and spices