

## 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

**Hot Butter Squid**   12.5  
crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers

**Green Peppercorn Chicken**   11  
crispy pieces of fried chicken, tossed in a fragrant coriander masala

**Mutton Rolls + Chilli Ketchup**   10  
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

**Sizzling Lamb Chops**   34  
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**   29  
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*   12  
creamy red lentil curry with sweet potato

**Kerala Fish Kari**   17  
sea bass in a Kerala-style mustard and coconut curry

**Lankan Chicken Kari**   14.5  
classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan and lemongrass

**Black Pork Kari**   16  
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** *vg*   11  
with chopped roti, mushroom curry, greens and onions

**Lamb Kothu Roti**   13  
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*   4  
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 Marylebone**  
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 Sambhar** *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*  
+3 per portion

*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*

## Supplements

### 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** *vg*  
+5 per portion

### 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 recipes passed down through generations.*

*Dishes are best enjoyed shared. Start with a few short eats, then add a curry, roast, grill or rice dish for the table.*

*Our specials change often, with a contribution from each going to Feed the Future. The 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