

## 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

## Short Eats

to get you started

|  |  |   |
|--|--|---|
| <b>Chickpea + Cucumber Salad</b> <i>vg</i> 7.5<br>with fresh mango, coconut and kale on a creamy coriander and sesame dressing | <b>Devilleed Paneer</b> <i>v</i> 10.5<br>paneer stir-fried with onions and chillies in a Sri Lankan devilled sauce | <b>Kochi Chilli Chicken Chop</b> 10<br>fried chicken chop in a chilli and curry leaf crumb  |
| <b>Chilli Garlic Broccoli</b> <i>vg</i> 9.5<br>light batter fried broccoli in a chilli + garlic sauce                          | <b>Prawn Paniyaram</b> 12<br>crisp paniyaram balls filled with masala prawns, with a Chettinad rasa to dip         | <b>Mutton Rolls + Chilli Ketchup</b> 10<br>crunchy Sri Lankan rolls filled with curried mutton and potatoes, served with chilli ketchup |
| <b>Yoghurt Vadai</b> <i>v</i> 9.5<br>savoury lentil vadai soaked in yoghurt, topped with tamarind and gram crisps              | <b>Hot Butter Squid</b> 12.5<br>crispy squid stir-fried in a fiery garlic-chilli butter with banana peppers        | <b>Bone Marrow Varuval</b> 13.5<br>roasted bone marrow curry, served with a flaky roti  |

## Tawa + Rice

centrepiece dishes, best shared

|  |  |   |
|--|--|---|
| <b>Charred Hispi Cabbage</b> <i>vg</i> 13.5<br>in a mild coconut curry topped with samphire sambol | <b>Crab Kari Omelette</b> 20<br>Madurai-inspired crab curry omelette, served with a flaky thread parotta, podi-coated soft shell crab and crab gravy | <b>Short Rib Beef Buriani</b> 27<br>Dindigul-style beef short rib biryani with a tarka fried egg, onion raita and lime pickle     |
|  | <b>Lamb Benne Dosa</b> 19<br>Bangalore-style buttery dosa filled with a pulled lamb shoulder masala and pickled onions                               | <b>Chicken Buriani</b> 23<br>Sri Lankan buriani of layered basmati rice and aromatic chicken curry                                |
|  |  | <b>Mushroom + Lentil Buriani</b> <i>vg</i> 21<br>Sri Lankan buriani of layered basmati rice and mushroom, lentil and cashew curry |

## Karis

curries from Sri Lanka and South India

|  |  |   |
|--|--|---|
| <b>Upcountry Brinjal Kari</b> <i>vg</i> 12<br>a recipe from Sri Lanka's hill country, tender aubergine stewed in a mustard and coconut curry | <b>Kerala Sizzling Fish Kari</b> 21<br>salmon fillet cooked in a banana leaf, served sizzling with a Kerala-style curry          | <b>Black Pork Kari</b> 16<br>a Negombo favourite, pork belly curry cooked with roasted coconut and raw rice, finished with goraka |
| <b>Sweet Potato Dhal Kari</b> <i>vg</i> 12<br>creamy red lentil curry with sweet potato  | <b>Lankan Chicken Kari</b> 14.5<br>classic red chicken curry cooked with homemade Sri Lankan curry powder, pandan and lemongrass | <b>Jaggery Lamb Kari</b> 17<br>rich, slow-cooked South Indian lamb curry, balanced with jaggery + tamarind                        |

## Hoppers + Dosas + More

perfect to mop up curries and gravies

|   |  |  |
|---|--|--|
| <b>Hopper</b> <i>vg</i>   <b>Egg Hopper</b> <i>v</i> 6.5   7.5<br>traditional Sri Lankan bowl-shaped pancake made using a fermented rice and coconut batter, plain or with a runny egg in the centre                  | <b>Roti</b> <i>vg</i> 3.75<br>flaky South Indian layered bread                         | <b>Beet, Cabbage + Kale Mallung</b> <i>vg</i> 4<br>lightly cooked Sri Lankan salad |
| <b>Dosa</b> <i>v</i>   <b>Chilli Cheese Dosa</b> <i>v</i> 6.5   8<br>crisp South Indian crepe made using a fermented rice and lentil batter, plain or filled with fresh green chillies, podi powder and melted cheese | <b>Pilau Rice</b> <i>vg</i> 5<br>fragrant basmati pilau rice                           | <b>Curry Leaf + Mustard Raita</b> <i>v</i> 4<br>cooling tempered yoghurt           |
| <b>Steamed String Hoppers</b> <i>vg</i> 6.5<br>three hand-pressed rice flour noodle discs   | <b>House Sambols</b> <i>vg</i> 3.5<br>coconut and caramelised onion, pair with hoppers | <b>Drumstick Sambhar</b> <i>vg</i> 6<br>lentils with drumsticks and pearl onions   |
|   | <b>House Chutneys</b> <i>vg</i> 3.5<br>coconut + tomato, pair with dosas               | <b>Potato Fry</b> <i>vg</i> 4.5<br>spiced mashed potatoes                          |
|   |  | <b>Steamed Idli</b> <i>vg</i> 6.5<br>two savoury rice and lentil cakes             |

## Extras

sides to brighten up your plate

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 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*  
+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

**Prawn Paniyaram**  
+5 per portion

**Kochi Chilli Chicken Chop**  
+7 per portion

### Dessert

*a little sweet to finish*

**Chocolate Biskut  
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

|                   |  |
|-------------------|--|
| <b>Benne Dosa</b> | Bangalore-style dosa enriched with butter, crisp outside and soft inside |
| <b>Brinjal</b>    | South Asian name for aubergine or eggplant                               |
| <b>Dindigul</b>   | Tamil Nadu town famed for peppery, tangy biryanis                        |
| <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>Paniyaram</b>    | fluffy, round savoury griddle cakes made with lentil batter |
| <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>Tawa</b>         | flat griddle used for roasting, frying or searing           |
| <b>Vadai</b>        | savoury fritter made with fermented lentils and spices      |