

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

Devilleed 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

Chettinadu Chicken Chukka 10
 fried boneless chicken in mild Chettinadu coconut sauce

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 with pickled onions

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

Rice + Kothu Roti

centrepiece dishes, best shared

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 Shoulder Buriani 26
 Sri Lankan buriani of layered basmati rice and boneless lamb curry

Vegetable Kothu Roti *vg* 11
 Sri Lankan street classic made with chopped roti, mushroom curry, greens and onions

Lamb Kothu Roti 13
 Sri Lankan street classic made with chopped roti, lamb curry, eggs, greens and onions

Karis

curries from Sri Lanka and South India

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

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

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 Soho
 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*
+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 *v*
+5 per portion

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 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