

STARTERS

★ **Mutton rolls £6** 

Delicious street food, made with tender chunks of mutton, potatoes and a choice of Ceylon spices, rolled in breadcrumb and fried.

🍱 **Veg rolls £5** 

Popular short eat, mixed vegetable and spices wrapped in a pancake and coated with breadcrumbs.

Fish cutlets £5 

Delightful morsels of savoury mackerel and potato filling, flavoured with mild spices served inside a thin crispy shell.

Chilli garlic prawns £10 

Packed with flavour, cooked with shell in a sweet and spicy sauce with a distinct taste of garlic.

★ **Hot batter squid £9** 

Ceylon twist to a Chinese dish, mouth-watering crispy squid fried to perfection with a selection of spices.

Crispy chicken £8 

Fried boneless chicken seasoned with Ceylon spices.

Vada £5 

Doughnut shaped traditional Sri Lankan delicacy, soft in the inside and crispy on the outside, served with coconut chutney.

Papadom £4 

Crispy thin cracker served with mango chutney and an onion and cucumber salad.

Chicken devil £14 

A Chinese-inspired Sri Lankan dish that is sweet, sour, and devilishly hot, bursting with complex flavours. Tossed with onion, capsicum, tomato, and spring onions.

ALL PRICES ARE INCLUSIVE OF VAT
DISCRETIONARY SERVICE CHARGE: 12.5% APPLICABLE

DIP: Add on Mango & green chilli (or) Chilli garlic dip

Food allergies & intolerances: Please speak to our staff about the ingredients in your meal when making an order. Whilst every effort is made to minimise cross-contamination, we handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. Please speak to our staff about any Nut or Crustaceans allergies.



SAMBOL

Coconut sambol £3.50

Traditional condiment, freshly grated coconut with onion, chilli, tempered with Ceylon spices and a hint of lime.

Green coconut chutney £3.50

Fresh ground coconut spiced with chillies, coriander & mint.

Lunumiris £2.50

Spicy Ceylon paste made with onion, chilli, tomato & lime juice.

Seeni sambol £3

Fiery sweet & sour spicy onion relish.

Shrimp chilli £3.50

Fresh water shrimp & chilli paste.

HOPPERS

Appams are made from fermented flour and coconut milk cooked in a small bowl shaped wok.

Plain £3.50

Egg £4

Milk & jaggery £3.50

White string hoppers £6

Steamed rice noodles made from rice flour.

RICE

Plain rice £3.50

Boiled basmati rice.

Biryani (Chicken £14/Mutton £15)

Flavorful one-pot meals loved by all. Long grain basmati rice cooked with layers of a special spiced curry with the meat of your choice.

Biryani (Panner £14)

Flavorful one-pot meals loved by all. Long grain basmati rice cooked with layers of a special spiced curry with tender chunks of cottage cheese.

ROTI

Kothu roti - Vegan £8

Very popular street food, shredded roti stir fried with mixed vegetables.

Kothu roti

Egg £9/ Chicken £12/ Mutton £13 / Seafood £15

Very popular street food, shredded roti stir fried with mixed vegetables.

Paratha £4

Multi-layered, thin flaky flatbread, can complement any curry.



★ Savoury coconut roti £3.50

Rustic flatbread with grated coconut & diced green chillies.

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 Vegan  Dairy  Gluten

 Crustacean  Nuts

MEAT AND SEAFOOD CURRIES

Chicken red curry £12

Boneless chicken in an aromatic gravy. A gourmet's delight.

★ Jaffna mutton curry £14

Spicy and loaded with flavours, made with delicious tender succulent mutton on the bone.

★ Pork black curry £12

Complex and irresistible, made with dark roasted curry powder and spices.

King fish curry £15 (White/Red curry)

A traditional fish curry that combines exotic flavours of gamboge, mustard, coconut milk, chillies & other spices.

Prawn curry £15 (White/Red curry)

An absolute must try! King prawns cooked in spicy aromatic coconut gravy.

VEGETARIAN DISHES

Dhal £6

Creamy dhal, flavoured with coconut milk, curry leaves & spices.

★ Fried aubergine curry £7

Super delicious red curry, a house favourite, made with Jaffna curry powder.

Spicy tempered potatoes £6

Tender potatoes with a hint of tropical island spices.



Sri Lankan cashew pea curry £7

Green peas and cashews cooked in coconut milk to make a creamy gravy to compliment your meal

DESSERTS

★ **Watalappan £6.50** 

A tradition Sri Lankan dessert made using coconut milk, cardamom, eggs, kithul and nutmeg.

★ **Mango and passion fruit mousse £7**  

A refreshing tropical mango scented passion fruit mousse set on a sponge base.

Lotus Biscoff cake £7  

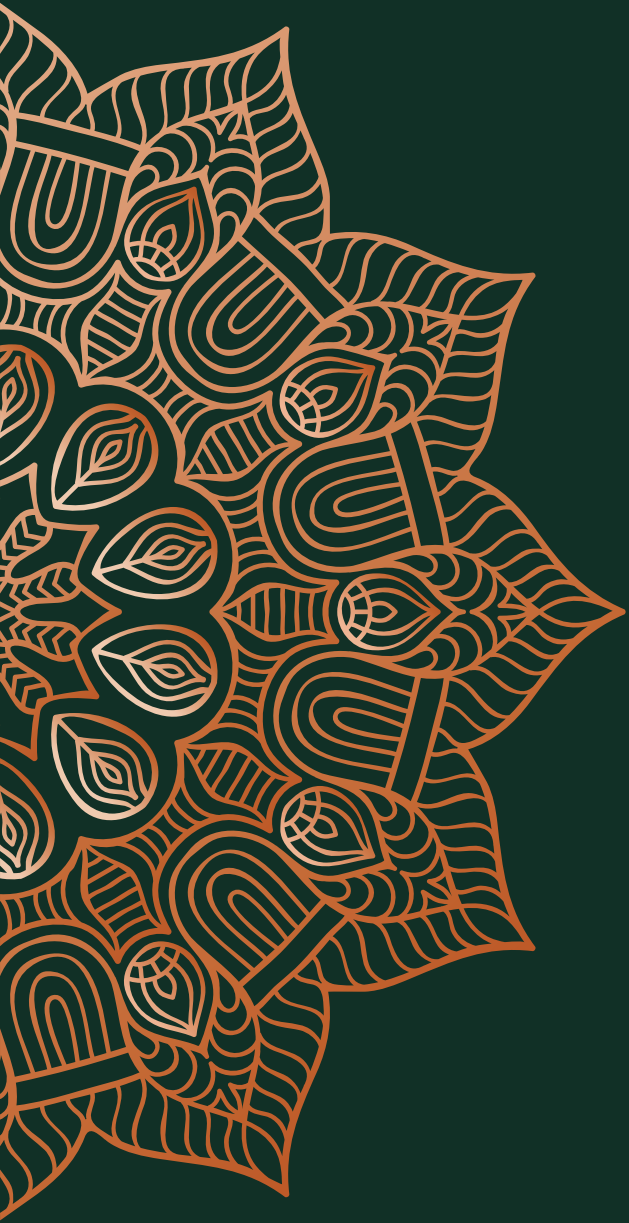
A creamy cheesecake with a delectable Biscoff crust, topped with a smooth caramel glaze and Biscoff crumbles.

Selection of ice cream £6 

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COPPER  CEYLON
RESTAURANT & BAR