

## MENU GUIDE

Suitable for **V** veggies & **V** vegans Gluten free (fried items may contain traces)

))) Mild chilli ))) Medium chilli ))) Serious chilli !

### ALLERGIES

Before placing your order, please inform us if anyone in your group has a food allergy

Prices include VAT @ 20%  
10% service charge will be added to your bill

## STARTERS - SHORT EATS & LIGHT BITES

<b>CUTLETS, ROLLS &amp; PATTIES</b>	Favourite Sri Lankan short eats, with spicy potato, onion, fresh veg & more, crumbed and deep fried. 2 pieces, served with choice of dips	
	Fish Cutlets or Lamb Patties or <b>V</b> Vegetable Rolls	£5.20 £5.80 £5.00
))) Wadeh	3 deep-fried treats made with dhal, curry leaf & spices. Served with choice of dips	5.80
<b>V</b> Oyster Mushroom Tempura	Strips of oyster mushroom in a crispy seasoned coating - with a lime wedge and choice of dips	5.80
Chicken Thigh Rasai !	Tender bite-size thigh fillet in a carefully seasoned crispy coating. Served with choice of dips	6.40
Dips for the above:	))) Hot Chilli Sauce or ))) Sweet Chilli Sauce or Yoghurt swirled with soy & lime or Tomato Ketchup	
<b>HOPPERS</b>	The most famous Sri Lankan snack of all! Served with seeni(sweet) sambol and lunu (onion) miris	
<b>V</b> Plain Hopper	4.50	<b>V</b> Cheese Hopper 5.20 <b>V</b> Egg Hopper 5.20
<b>V</b> Chilli Paratha	With crispy onions, curry leaves and a sweet chilli & tamarind sauce	5.80
<b>V</b> Pol Roti	SL flat bread, made with fine chopped onion, coconut & spices. 2 pieces, served with lunu miris	4.90
<b>V</b> Godhamba Roti	A fine roti, made thin, then rolled & sliced. 4 pieces, served with seeni sambol	4.90
Buttered Della	Crispy squid cooked in butter, with spring onions, bell pepper, spices & a slice of lime	5.50

## CURRIES

☺ All our curries are gluten free

ORDER 3 CURRIES AND GET A FREE PORTION OF PLAIN RICE

))) <b>V</b> Brinjal & Pineapple sweet curry	Fried brinjal (aubergine) with fresh pineapple in a sweet sauce	10.80
))) <b>V</b> Cashew & Pea curry	Cooked in coconut milk with turmeric, cinnamon and other spices	10.80
))) <b>V</b> Beetroot & Mustard seed curry	With coconut milk, fennel, fenugreek and other spices	9.80
))) <b>V</b> Dhal & Spinach curry	With spinach & mustard seed - full of flavour	9.80
))) Chicken & Celeriac curry	Tender pieces of chicken breast in a subtle curry sauce with celeriac	10.80
))) Pork & Mango curry	Lean leg pork, slow cooked with fresh mango	10.80
<b>V</b> Chick Pea & Paneer curry	With spinach	10.50
<b>V</b> Jackfruit curry with Jackseed	Slow cooked jackfruit curry with jackseed - like delicious soft nuts	10.50

## KANDYAN CLASSICS ))) to )))

<b>Fine Meat Curries</b>	Unique blends of spices and leaves complement the flavour of the meats. Served with plain Basmati rice, chutney and papadums	
	Lamb Curry 14.50 - Venison Curry 15.50	
<b>Rangala Fish &amp; Prawn Curry</b>	Rich & fragrant, with choice of aromatic rice or warm hand-made roti, chutney and papadums	14.50
<b>Devilleed Dishes</b>	Fried with chopped bell pepper, onion, capsicum & spices, then a coating of chilli & tomato sauce. Another favourite in SL eateries.	
	* SL Pork Sausage 11.00 Chicken 12.50 Beef 12.50	
	* specially made to our recipe by Dalton's next door!	
<b>Kotthus</b>	Very popular as a street food - made with fine chopped roti, vegetable & spices - with a dish of traditional homemade gravy	
* Chicken 13.20	* Seafood 13.50 * Vegetable 12.50 Cheese 13.20	
	* For cheese topping, add £1	
<b>Rice Kotthu</b>	A great kotthu variant with 50/50 paratha roti & rice, veg and spices, hot chilli paste (optional). Options & prices as above. Added egg - £1	
<b>Buriyanis</b>	Upcountry recipe with ghee, masala spices, cashew and more. Served with homemade creamy mint sauce	
	Chicken 13.50 Lamb 14.00 Prawn 14.50	
<b>Lamprais</b>	Famous Dutch Burgher meal-in-one! Rice mixture with veg, egg, cashew, chicken, brinjal, seeni sambol and more... slow cooked & served on a banana leaf	15.50
<b>Kandy Prawns</b>	Large Prawns (shelled) pan fried with spinach in a cream sauce	12.50
<b>Seafood Fried Rice or Noodles</b>	With cuttlefish, mussels, prawns, cooked in a wok	13.50

## SIDES - SAMBOLS - SALADS - RICE - NOODLES

<b>V</b> ☺ Plain Basmati rice	3.80
<b>V</b> ☺ Red rice	4.25
☺ Aromatic rice with cinnamon, cloves, pandan & curry leaf, ghee oil & more	4.50
<b>V</b> Roti 2 pieces of SL flat bread - a favourite alternative to plain rice	3.80
))) Mixed fried rice (☺) or noodles with veg, egg & chicken	9.50
<b>V</b> ))) ☺ Vegetable fried rice or noodles	9.20
<b>V</b> ☺ Brinjal Salad Aubergine fried in strips & tossed with tomato, onion & lime	5.50
<b>V</b> ☺ Cucumber & Pineapple Salad with onion tomato, lime & coriander leaf	5.50
<b>V</b> ))) Tempered Potatoes sautéed with onion, garlic, capsicum & pandan leaf	5.00
<b>V</b> ))) ☺ Pol Sambol - chopped karapincha leaf, fresh coconut, mustard seed	4.20
<b>V</b> ☺ Carrot Sambol - fresh grated carrot, onion & coconut, coriander leaf, lime	4.20
<b>V</b> Dish of Papadum	1.80
<b>V</b> ))) ☺ Homemade condiments:	
Chutneys (please ask for current selection) - Malay Pickle - Lime Pickle	1.20
Extra dish of fresh yoghurt - Extra dish of hot chilli sauce )))	1.20

### KANDYAN THREE CURRY DEAL

AVAILABLE MON - WED (5.00 - 10.00) & THU - SAT (5.00 - 6.45)  
for groups up to 6 max

3 CURRIES OF YOUR CHOICE + RICE or NOODLES + SAMBOL + PAPADUM

CHOOSE YOUR CURRIES ▶ Chicken & Celeriac OR Pork & Mango  
PLUS ANY 2 ▶ Brinjal & Pineapple • Cashew & Pea • Dhal & Spinach  
Beetroot & Mustard seed • Chickpea & Paneer • Jackfruit & Jack Seed

OR: CHOOSE ANY 3 VEGGIE CURRIES

PLUS: White Basmati Rice OR Noodles

ALL FOR ONLY £15 PER PERSON!

## THE KANDYAN GOURMET PLATTER COMPLETE MEAL FOR TWO - OUTSTANDING VALUE

TEN (yes ten!) OF OUR TOP MENU FAVOURITES + TWO RICE DISHES on a TURNTABLE FOR SHARING



ONLY £45 FOR TWO PEOPLE

### WHAT YOU GET:

Non-vegan selection: Chicken & Celeriac Curry AND Pork & Mango Curry  
Vegan selection: Cashew & Pea Curry AND Jackfruit Curry with Jackseed  
+  
Brinjal & Pineapple AND Dhal & Spinach AND Beetroot & Mustard Seed Curries  
+  
Wadeh AND Godhamba Roti AND Pol Sambol  
+  
Lime Pickle AND Mango Chutney AND Papadum  
+  
\*Plain Basmati Rice AND \*Aromatic Rice  
\* We'll top up the rice dishes for FREE if you need more

## DESSERTS

☺ Watalappan - the most popular Sri Lankan dessert - made with jaggery, cardamom, cinnamon, clove & nutmeg... topped with chopped dates	6.20
☺ Jack Fruit - with vanilla ice cream and palm treacle	5.50
☺ Treacle Hopper - with vanilla ice cream and palm treacle	5.80
Sweet Rhubarb & Ginger Cake - compôte of homegrown rhubarb on sticky ginger cake, topped with lime zest & a pinch of mace. Served with ice cream	6.20
Chaminda Dessert - the base is ginger biscuit & butter, the filling includes yogurt, cream & lemon zest	5.80
Dairy Ice Cream - 2 scoops served with fruit & nut topping, palm treacle & caramel biscuit crumb. Chocolate / Salted Caramel / Vanilla / Vegan	5.50
☺ Simply Sorbet - At the end of a big meal, this might be the perfect finish to refresh the palate. 2 small scoops of Mango or Lemon Sorbet (or both) with a sprig of mint	3.00

## TEA & COFFEE

The teas is from our own estate. The coffee is dark roast Italian

Rangala Green Tea	2.00	Rangala Black Tea	2.00	Decaff tea	1.75
Espresso	2.75	Americano	2.75	Latte	3.25