

SOUP

Rasam **Rs. 250**

- Herbs and spices, braised with hominated pulp and garnished with coriander leaves

Mutton Bone Soup **Rs. 1100**

- Mutton bones cooked in hot cow/ju with aromatic spices and herbs

PROTEIN

Cuttlefish (Squid) Borata **Rs. 2300**

- Cuttlefish cooked in flavorful in-house spices

Chicken Curry **Rs. 1600**

- Marinated in coffee curry powder and simmered with coconut milk

Porichcha Koll **Rs. 1600**

- Fried chicken, tossed in fresh onion, herbs and green chili

Meen Paal Curry **Rs. 1900**

- Rich of the day, coated in turmeric and coconut milk

Fish Fry **Rs. 1900**

- Shoed fish marinated in house spices, charred on banana leaf

Beef Curry **Rs. 2200**

- Slow cooked locally sourced beef with roasted spice blend, garlic and a dash of karamond

Beef Chukka **Rs. 2300**

- Soft braised beef marinated overnight with house blend spices and fried onions

Aatu Iraichi Curry **Rs. 2700**

- Succulent goat meat with roasted spice blend, simmered with coconut milk

Mutton Paal Poriyal **Rs. 2900**

- Soft braised goat meat marinated overnight with house blend spices

Egg Roast **Rs. 1100**

- Soft boiled egg tossed in braised onion, green chili, cinnamon, cardamom and red chili powder

Jumbo Prawn Curry **Rs. 3200**

- Cooked to perfection with heat and oil in its on ju with a dash of coconut milk

Jumbo Confit Garlic Prawns **Rs. 3200**

- Prawns marinated with butter, garlic and charred in coconut oil

Kolamba Kadè

STARCH

Plain Paratha **Rs. 180**

- Layered crispy flatbread

Godamba Roti **Rs. 180**

- Stretchied layered flatbread

Ghee & Onion Parata **Rs. 300**

- Layered crispy flatbreads with Ghee & Onions

Egg Roti **Rs. 350**

- Stretchied flatbread stuffed with egg

Cheese Egg Roti **Rs. 500**

- stretchied flatbread stuffed with eggs & cheese

Egg Hopper **Rs. 200**

- Savory pancakes with a bulleaye egg in the middle

Milk Hopper **Rs. 200**

- Savory pancakes infused with fresh coconut cream

Pittu **Rs. 450**

- ground rice flour with fresh coconut, layered and steamed in cylinders

Noodles

Chicken Masala **Rs. 1700**

- Down memory lane – why not Masala served with fried egg on top with a protein of your choice

Braised Mutton **Rs. 2500**

Pepper Beef **Rs. 2100**

Prawn Fry **Rs. 2400**

Chapati **Rs. 160**

- Unseasoned flatbread made with whole wheat flour

Ghee Paratha **Rs. 250**

- Layered crispy flatbread flavoured with Ghee

Plain Hopper **Rs. 100**

- hominated savory pancakes

Treacle Hopper **Rs. 250**

- Treacle orisoy pancake dusted with jaggery

Red String Hoppers **Rs. 350**

- Stringy finger mallet rice flour steamed to perfection

String Hopper Kottu

Chicken **Rs. 1700**

Beef **Rs. 2200**

Mutton **Rs. 2600**

Kottu Roti

- House-made shredded flat bread mixed with spring onion, carrot and young cabbage with a protein of your choice

Vegetable Kottu **Rs. 1400**

Egg Masala **Rs. 1500**

Chicken Masala **Rs. 1800**

Braised Mutton **Rs. 2700**

Pepper Beef **Rs. 2400**

Prawn Palandy **Rs. 2600**

- flour protein coated in locally sourced cardilines in a glass bowl

CONDIMENTS

Pol Sambol **Rs. 450**

- Freshly grated coconut ground on mortar and pestle with dried red chili, shallots and lime

Onion Sambol **Rs. 250**

- Freshly sliced onion, tomato and green chili tossed in oil and crushed black pepper

Seeni Sambol **Rs. 350**

- Onion braised with cinnamon, cardamom, clove, hominated and parotta leaves

Katta Sambol **Rs. 250**

- Dried and cured fish, pounded on a mortar pestle with shallots, dried red chili and a dash of lime

DESSERTS

(2 scoops of your choice)

Ice Cream – Chocolate, Vanilla, Strawberry **Rs. 500**

Ice Cream – Rocky Road, Salted Caramel **Rs. 600**

Pol Pani Pancake **Rs. 500**

Sticky Toffee Pudding with Ice cream **Rs. 950**

Curd & Treacle **Rs. 600**

Chocolate Roti **Rs. 600**

VEGETABLES

Vendaya Kulambu **Rs. 650**

- Sautéed and tika, garlic and fenugreek infused with coconut milk

Dhal Curry **Rs. 450**

- Lentils cooked with mustard seeds, curry leaves, fennel and coconut milk

Ala Klrata **Rs. 500**

- Hotatoes cooked in turmeric and coconut milk

Batu Curry **Rs. 650**

- Fried Brijja, cooked in Jaffna curry powder and coconut milk

Murunga Curry **Rs. 650**

- fresh drumstick cooked in Jaffna curry powder and coconut milk

Kiri Hodi **Rs. 350**

- Homogen coconut milk gravy

DRINKS

Hot Beverages

Kade Tea **Rs. 400**

Plain Tea **Rs. 200**

Ginger Plain Tea **Rs. 250**

Masala Chai **Rs. 450**

Filter Coffee **Rs. 450**

Hot Milo **Rs. 850**

Cold Beverages

Fresh Narang Juice **Rs. 750**

Fresh Watermelon Juice **Rs. 700**

Fresh Lime Juice **Rs. 700**

Iced Milo **Rs. 850**

Falooda **Rs. 800**

Soft Drinks

EGB Ginger Beer / Cream Soda / Orange Barley **Rs. 400**

Coca-Cola, Sprite, Diet Coke **Rs. 500**