



SUNDOWNER COCKTAILS

PATTA RANGE 1,500
A TTB travel Gin mixed with delicious flavored syrup and lime juice, topped off with bubbly soda.

Peach / Passion / Blueberry / Apple / Strawberry

WHISKY AMBULA 1,400
Bring out your inner Lankan uncle with this drink!
Good old fashioned Whiskey mixed with lime juice and a hint of orange zest.

TOM THAMA 1,400
Simple yet suave. Gin mixed with lime juice, topped with bubbly soda. Perfectly cool without frills.

DAMN GOOD DAIQUIRI 1,500
Just as it's name suggests! Made with Rum and a squeeze of lime. Pick one fab flavor :

Passion Fruit/ Strawberry

LOVELY LYCHEE 1,500
We guarantee you will fall in love with this drink!
Vodka Martini mixed with sweetened lychee syrup, garnished with a juicy lychee.

GNANA AKKA 1,500
Vodka, elderflower, black currant, hibiscus + lime with a dash of magic as the name suggests!

APPLETINI 1,500
Sour apple purée, lime juice and a whole lotta vodka!

MAJIK MOJITO 1,400
Another drink you just can't go wrong with! Rum mixed with lime juice, refreshed with mint leaves and topped off with Soda.

MIGHTY MIMOSA 1,600
Bubbly champagne with good old OJ!

SEXY SANGRIA 2,100
White / Red Wine, Apples, Lime, Oranges and a splash of Orange Juice

KOPI TIME 2,900
Classic Espresso Martini the TTB way!

LIIT! 2,900
Long Island Iced Tea! Have it and get "LIIT"!

BULLFROG
You're cut off at 2 of these!

10% Service Charge graseet tadina in maais. Natootpittadie to takeaway orders.

BOMB BURGERS

THE LOKKA
Perfectly toasted buttery brioche bun, a juicy patty infused with our secret blend of herbs and spices, cheesy scrambled eggs, a slice of cheddar cheese, caramelized onions and our special sauce. BIG on size and flavor, TTB's authentic Lokka burger is topped off with crispy bacon.

BEEF / CRISPY CHICKEN 2,800
CRISPY MUSHROOM (VEG) 2,300

THE CHOOTY 2,500
Don't be fooled by it's humble name, our Chooty is one MIGHTY cheeseburger! Two hearty beef patties grilled to perfection, topped with slices of cheddar, sat between a brioche bun that's slathered with our tangy mayo.

PILLET O PISH 2,800
Panko fried modha with home made mayo and pickled cucumber. A trip down memory lane!

PATTA PASTA

CARBONARA 2,100
Chunks of bacon and pasta. Need we say more?

FUNGI 2,100
Mushrooms pan fried in garlic infused olive oil tossed in with your choice of pasta and loads of Grana Padano cheese.

PESTO PRAWN 2,300
Prawns tossed in garlic butter, mixed in with our home-made pesto with your choice of pasta.

NIFTY NIBBLES (03.00 PM Onwards)

HOT BUTTER CUTTLEFISH 2,000
CHICKEN TENDERS 1,800
BUFFALO WINGS 1,900
DEVILLED CHICKEN 1,700
CHICKEN SKEWERS 1,800
FRENCH FRIES 1,300
LOADED FRIES (PULLED BEEF/BACON) 2,600

POPPIN' PIZZAS (03.00 PM Onwards)

MARGHERITA 3,200
FOUR CHEESE 3,500
SPICY CHICKEN 3,550
BACON & CHEESE 3,550
PEPPERONI 3,600
BACON & BLUE CHEESE 3,700
PESTO PRAWN 3,900

FEELIN' EXTRA

PORK/BEEF PEPPERONI 800
CHEESE 700
BACON 700
CHICKEN 700

*10% service charge added to bill

BRUNCHTASTIC PICKS

KADEY VIBE 2,300
Roadi Paan, our flavour-packed home-made beef curry, tangy onion salsa and sweet mango chutney.

KRUSTY KUKULA 2,300
Our delicious buttery brioche, topped with crispy batter-fried chicken, smothered in our signature sriracha hollandaise with pickled gherkins for zing!

KOREAN KUKULA 2,700
Korean kukul! This dish features succulent fried chicken, drenched in a top-secret panna served up on a bed of tangy pickled green apple and cabbage slaw, topped off with a dollop of our Gochujang hollandaise sauce.

MR. KRABS 1,900
Brioche bun, stuffed with plump crab meat that is cooked in a creamy parmesan cheese sauce. Our Lankan spin on the American 'lobster roll'.

LANKAN MONSIEUR
Juicy pulled meat and a slice of cheddar cheese sandwiched between brioche. We even take this in bechamel sauce, top it with even more cheese and toast it with a blowtorch 'cause we Xtra!

PULLED BEEF / SHREDDED CHICKEN 2,100

BLT 2,000
Our take on a breakfast bagel, dill and herb infused cream cheese lathered on with crispy bacon, lettuce, tomato and a sunny side egg, simple yet WOW!

MAHARAJAH 2,900
Two home-made hashbrowns, topped with a generous serving of our pani and hot sauce pulled-pork. Finished with two perfect poached eggs and our famous sriracha hollandaise.

WAMBATU PARMIGIANA 2,900
Thinly sliced eggplant layered with our Pomodoro sauce and mozzarella. (It's practically an eggplant lasagna!)

HALLOUMI TOAST 2,250
Deep fried halloumi tossed in chili oil layered on a bed of salad with cucumber, passion, baby radish, mint and tomato. A vegetarian's dream.

EGGCEPTIONAL FAVES

POSH BITHTHARA
Warm, buttery brioche, smothered with smashed avo, tomatoes and diced onion, topped with your choice of protein or veggie and crowned with two of the most glorious poached eggs. Drenched in our lip-smackingly good hollandaise. Get ready for that yolk ooze when you cut into this baby!

WITH BACON 2,600
WITH SMOKED SALMON 2,800
WITH MUSHROOM 2,300
WITH CRAB 2,650

SWEET SURRENDER

PANIYA 2,400
A thick slice of sweet brioche soaked in our secret concoction, topped with our 'kithul' caramelized bananas, served with a scoop of creamy vanilla ice cream and a drizzle of blueberry compote. Basically what dreams are made of!

APPLE PIE CROFFLE 2,200
The best parts of a croissant and a waffle merge to form this "croffle"! Toasted in butter, smothered in heavenly-smooth Boston cream, and topped off with hearty spoonfuls of our apple pie filling, sliced granny smiths, cinnamon sugar, kithul and a hint of sea salt. You'll thank us after.

TTB TIRAMISU PANCAKES 2,400
Three fluffy espresso soaked buttermilk pancakes layered with orange infused mascarpone cheese, served with a hefty dollop of whipped cream and a whole lot of chocolate.

HONG KONG PANIYA 2,500
Nutella stuffed French toast with a white chocolate mousse, strawberries and homemade nougat.

ADD ME!

SMOKED SALMON 1,800
BACON 700
KITHUL BACON 700
CRISPY CHICKEN 250
HOLLANDAISE 180
EGG 180

CLASSIC DARK CHOCOLATE BROWNIE 1,100

A warm fudge dark chocolate brownie, a scoop of vanilla ice cream drizzled with salted caramel sauce.

PAVLOVA 1,100
A light and fluffy cloud of dreamy meringue, topped with a dollop of fresh cream, crowned with a medley of seasonal fruits.

THE TRAVELING
Buncher



THE BOOZE CRUISE

BEER AND CIDER

LION LARGER 750
LION ICE 750
CARLSBERG 800
CARLSBERG SMOOTH 1,100
CIDER (APPLE/STRAWBERRY) 850

LOCAL GIN 25ML BOTTLE

ROCKLAND DRY GIN 600 14,200
VA LONDON DRY GIN - 11,200
LONDON DRY GIN - 10,600
CAPTAIN CRUISE - 17,200

LOCAL VODKA

ALL BLUE - 17,500
ERISTOFF 600 14,500
KIROFF - 12,500
TUSKER - 14,200

LOCAL RUM

ROCKLAND 600 17,500
CALYPSO 600 14,500

LOCAL WHISKY

VA WHISKY - 14,200
V&A WHISKY 600 17,500

IMPORTED SPIRITS

ABSOLUTE VODKA 1,000 27,000
BLACK LABEL 1,300 30,000
GORDON'S GIN 1,300 24,000
BROKER'S PINK GIN - 24,000
JAGERMEISTER - 36,000

WINES

WHITE WINE 1,400 8,500
RED WINE 1,400 8,500

PITCHERS

SANGRIA (PITCHER) 9,500
MIMOSA (PITCHER) 9,500
BULLFROG (PITCHER) 16,500
LIIT (PITCHER) 13,500

SOOTHIN' SOFTIES

COKE 350
SPRITE 350
GINGER BEER (can) 350
LEMONADE 350
SODA 350
TONIC 350
BOTTLED WATER 250
REDBULL 1,300
MANGO JUICE 700
PASSION JUICE 700
NARANG JUICE 700

SHOOTERS

TEQUILA 1,300
KAMIKAZE 1,000

SLO-FLO CUPPA JOE

ESPRESSO (SINGLE) 650
BOMBÓN 650
CAPPUCINO 850
FLAT WHITE 850
LATTE 850
AMERICANO 750
BANGKOK WALIN 900
AFFAGATO 850
ICED LATTE 850
HOT CHOCOLATE 900
MOCHA 900
S'MORES HO 1,300
CHOCOLATE

SMOKE CORNER

DUNHILL 500
GOLD LEAF 500

THE TRAVELING
COCKTAIL
BAR