



CAFÉ KUMBUK

ALL DAY BREKKIE

BIG MEATY BREKKIE 2 eggs (scrambled, fried or poached), bacon and sausage, button mushrooms, masala beans, crispy baby potatoes, spinach, grilled tomato and toast of your choice (Kade Paan, Sourdough or Boule) add on more : bacon / sausage / avocado	2640
VEGAN BREKKIE fried eggplant, sauteed spinach, baby potatoes, masala baked beans, grilled tomato, toast with a spread of hummus & two vegan sausages (Mama D's vegan) sausage flavours: - apple & sage - lankan spice - smokey paprika add-ons: sausage / avocado (p.s: look for prices & more add-ons below)	2200
KUMBUK GRANOLA BOWL peanut butter housemade granola, mango curd topped with tropical fruits, seeds, nuts and a dollop of natural peanut butter *fruits may change depending on seasonality regular / small	R 2200
	S 1450
AVO TOAST smashed avocado on white boule toast, topped with cherry tomatoes, feta cheese, honey nuts & coffee granola, drizzled with passion fruit dressing and garnished with beetroot. add-on: an egg for 160 (scrambled, fried or poached) *vegan without the feta *vegan feta available - refer to add ons.	1650
SAVORY CROFFLE warm crisp croffle (where croissant meets waffle) filled with minced deviled (spicy) pork, topped with local greens, poached egg and hollandaise	2330
BROWN BUTTER CARAMEL CROFFLE warm crisp croffle (where croissant meets waffle) topped with homemade caramel sauce, a scoop of vanilla ice cream and finished with smoked salt and crumble	2250
BREAKFAST BURRITO scrambled egg, pork bacon, onion, tomato, coriander and jalapenos packed and rolled into a burrito wrap. served with chili ketchup and a small side of baby potatoes	2190
VEGAN BREAKFAST BURRITO scrambled tofu, Mama D's vegan sausage, jalapenos, potatoes, mushroom, onion, tomato, garlic, coriander packed and rolled into a burrito wrap. served with chili ketchup and a small side of baby potatoes	1580
BACON POL SAMBOL TOAST Toasted Kade Paan topped off with pol sambol (spicy coconut sambol), kithul glazed bacon, poached egg coated with hollandaise, served with a side of grilled tomato and a simple rocket side salad	2290
KLT loads of ham, chicken, cheese, and caramelized onion on toasted bread. crunchy on the outside, gooey on the inside. accompanied with a side of housemade beetroot chutney.	2870

LUNCHTIME MAINS

NAKED CHICKEN BURRITO BOWL flavourful rice served with kidney beans and corn, served with grilled chicken, guacamole, tomato salsa, labneh, lettuce and a homemade hot sauce, garnished with jalapenos and pickled onions. - ask if you want it less spicy!	2390
NAKED JACKFRUIT BURRITO BOWL flavourful rice with kidney beans and corn, served with pulled spiced jackfruit, guacamole, tomato salsa, lettuce and a homemade hot sauce, garnished with jalapenos and pickled onions. ask if you want it less spicy!	1650
OG PAN-FRIED SEA BASS pan-fried sea bass served on a bed of garlic rice with a side of sour papaya pickle, mango/pineapple salsa and crying tiger sauce (thai style). the dish with which we launched Café Kumbuk way back then!	2890
HUMMUS BOWL 2.0 homemade hummus, pickled beetroot, tzatziki, grilled chicken or Mama D's vegan kebab, cucumber, pickled green chili, crispy pita slices (ask if you want them lightly toasted but not crispy) chicken / vegan kebab *vegan option available without the tzatziki	C 2570
	V 2490
KOCHCHI PRAWN SPAGHETTI creamy spaghetti with prawns, fried eggplant, curry leaves and kochchi sauce. not for the faint hearted! ask if you want it less spicy. *kochchi = sri lankan chili	2970
PULLED PORK BUN OR VEGETARIAN SEENI SAMBOL BUN paying homage to the tried and true combination of sri lankan seeni sambol and egg sandwiches we make ours slightly different with smoky pulled pork, mozzarella and mango chutney. served in a Viennese bun, toasted till warm and perfect *vegetarian without the pork add ons: bacon (bits) 390 avocado 80 pickled onion 30 mango salsa 70	P 2190
	V 1200
LANKAN FISH 'N' CHIPS flaky, tender white fish goujons dunked in a turmeric batter and fried to golden crisp perfection, served with a side of homemade fries, sprinkled with chopped parsley, served with lunu dehi (lime pickle) tartare and chili ketchup with a wedge of lime	2390

PLANT BASED



PAN-FRIED MUSHROOM ON AVO mushrooms (2 varieties), onion, garlic, vegan butter, herbs (oregano and thyme mix), seasoning, soy sauce, avocado, white boule bread, salad springs, dried chillie flakes, olive oil, lime	2290
GRILLED VEGGIE AND HERB SALAD tossed in an orange cumin dressing, topped off with fried kale and soy glazed vegan meatballs on a bed of herb roasted butternut squash puree.	2330
KUMBUK NICE CREAM blended frozen bananas topped off with strawberry compote, granola flakes and desiccated coconut.	990

BURGERS & TACOS

DISHOOM PAKORA BURGER a crispy deep fried veggie patty (pakora style), wedged between a homemade bun with mint raita, mango chutney, onion and coriander salad. served with a side of baby potatoes.	1890
CRISPY CHICKEN BURGER crispy chicken wedged between a homemade bun with cheese, tomato, caramelized onions, pickled gherkins, jalapenos, lettuce and honey mustard mayo.	2630
FISH TACO two soft shell tacos served with crispy fish, red cabbage, mango salsa and finished off with sriracha mayo. comes with a side of chimichurri	2490
PRAWN TACO two soft shell tacos served with pan-fried prawns, mixed cabbage, guacamole, mango salsa, garnished with pickled onions and spicy honey mustard mayo. comes with a side of chimichurri	2350
JACKFRUIT TACO two soft shell tacos served with spiced pulled jackfruit, tomato salsa, guacamole, red cabbage and labneh. *vegan without the labneh *vegan feta available - refer to add ons.	1450

DESSERTS

Ask for our bakes & desserts of the day for more sweet stuff!

KEY LIME SLICE Biscuit base, creamy lime center, whipped cream topping. This is the dessert that put us on the map. It's never leaving us... ever!	950
MINI KEY LIME	370
BLISS BALLS ask us for flavors of the day	350
MILO BISCUIT PUDDING milk shortcake biscuits dipped in a spiced arrack and coffee mix, layered between a decadent milo mousse, a dusting of milo and topped off with pani cadju.	1590
BANOFFEE PIE	840
PROTEIN BAR	790

GENTLE NOTICE

wi-fi is free to keep using our wifi and save a table we'd appreciate it if an order is placed at least every 1.5 hours. please be mindful that we also have reservations.



look for one leaf for vegan & two leaves for vegetarian options.

ADD-ONS

AVOCADO	AN EGG	EXTRA TOAST	CHICKEN / PORK SAUSAGE	GRILLED CHICKEN
350	170	240	470	730
BACON	PITA	GRILLED PRAWNS	VEGAN SAUSAGE	VEGAN KEBAB
790	185	890	380	400
POL SAMBOL	VEGAN COCONUT FETA CHEESE			
120	600			

10% SERVICE CHARGE FOR DINE-IN GUESTS

EAT.
DRINK.
MEET.
THINK.

HUNTER



EAT.
DRINK.
MEET.
THINK.

HOT LIQUID	
COFFEE <small>*all coffee roasted at Temple Grounds</small>	
AMERICANO	730
CAPPUCCINO	870
FLAT WHITE	830
MACCHIATO - SINGLE SHOT	570
MACCHIATO - DOUBLE SHOT	670
ESPRESSO- SINGLE SHOT	590
ESPRESSO- DOUBLE SHOT	690
HOT MOCHA	1100
DIRTY CHAI	1100
SPANISH LATTE <small>coffee, condensed milk and dairy milk</small>	950
<small>*coffee served hot with a shot of espresso</small>	
NOT COFFEE - TEA	
KADÉ TEA	500
HOT MATCHA LATTE <small>matcha green tea powder, bit of treacle and milk</small>	1150
SPICED CHAI	950
PEEKOH TEA SELECTION	
BLEND 01 <small>fruity notes of Elderberry with hints of strawberry & raspberry, followed by a minty after taste. Blended with a floral astringent and slightly citrus Nuwara Eliya tea</small>	650
BLEND 03 <small>CINNAMON — sweet, woody, warm Sri Lankan Cinnamon blended with a rich Kandy tea</small>	650
BLEND 07 <small>BLACK TEA — full bodied medium grown Kandy tea with perfect flavor</small>	650
BLEND 10 <small>CHAI — robust low grown tea with natural hints of caramel blended with cinnamon, ginger, cardamom, cloves and pepper (all local)</small>	750
BLEND 15 <small>GREEN TEA — steamed green tea with notes of fragrant jasmine, chamomile and lemongrass with under-notes of nutmeg and lavender</small>	650

MILK ADD-ONS		
FRESH MILK	COCONUT MILK	OAT MILK
160	190	360

10% SERVICE CHARGE FOR DINE-IN GUESTS

NOT COFFEE - NOT TEA	
HOT CHOCOLATE <small>made with 40% choco pod chocolate</small>	1300
COLD LIQUID	
COLD COFFEE <small>*all coffee roasted at Temple Grounds</small>	
ICED COFFEE <small>comes with ice cream</small>	1100
ICED LATTE	880
ICED MOCHA	1100
NOT ICED COFFEE - ICED TEA	
LANKAN ICED FOG <small>earl grey tea, vanilla, milk and ice</small>	850
MINT & PASSION ICE TEA <small>passion fruit, mint leaves, kithul treacle and black tea</small>	870
LEMON & HONEY ICE TEA <small>lemon, honey, mint leaves, plain tea and ice</small>	890
ICED MATCHA LATTE <small>matcha green tea powder, bit of treacle and milk</small>	1150
ICED SPICED CHAI	990
NOT ICED COFFEE - NOT ICED TEA	
ICED CHOCOLATE <small>made with 40% choco pod chocolate, blended with milk and ice</small>	1250
MANGO FALUDA <small>mango, milk, vanilla ice cream and basil seeds</small>	1150
ROSE FALUDA <small>rose syrup, milk, vanilla ice cream and basil seeds</small>	990
DR. FEEL GOOD <small>celery, mint, coconut water and lime</small>	1190
ICED MILO <small>miro, vanilla ice cream, milk - make it dirty with a shot of coffee for Rs.350</small>	1100
STRAWBERRY & ORANGE FIZZ <small>strawberry puree, orange puree, soda and lime</small>	950
SMOOTHIES	
CHOC NORRIS <small>coconut milk, dates, banana and cocoa powder</small>	1220
MANGO GO <small>coconut milk, sweet Lankan mango and ginger</small>	1190
SHAKES	
MATCHA SHAKE <small>matcha green tea powder, a tiny bit of condensed milk, vanilla ice cream, vanilla essence, ice and milk.</small>	1150
CINNAMON SHAKE <small>homegrown cinnamon, vanilla ice cream and milk blended into a sweet and slightly spicy shake. tastes a bit like christmas in a glass</small>	1350
BISCOFF SHAKE <small>original lotus Biscoff paste, ice cream and milk - blended smooth and thick!</small>	1800

ALL THE TEMPLE GROUNDS SMOOTHIES

HOUSE MADE DRINKS	
ISLAND CHILLER <small>frozen watermelon, kithul pani, lime, coconut water</small>	990
LIME SODA	650
LAA DHALU KOMBUCHA	
ASK US FOR FLAVOURS	900

H ₂ O	
OLU WATER - STILL	275
OLU WATER - SPARKLING	315