

EAT

CURRIES

- Spicy Chicken Curry** £9.0
Tender boneless chicken pieces with curry leaves, coconut milk and aromatic spices. (Gf)
- Dhal Curry** £8.0
A flavourful lentil dish, blended with ginger, coconut milk, and tomatoes, heightened by an array of freshly ground spices. (Ve / Gf)
- Chickpea and Spinach Curry**..... £8.0
Tenderly simmered chickpeas and spinach curry, enriched with coconut milk, onion, and an infusion of aromatic spices. (Ve / Gf)
- Mushroom Curry** £8.0
Vegetarian mushroom curry with onion, ginger, coconut milk and spices. (Ve / Gf)
- Green Bean Curry** £8.0
Green bean curry cooked in a mild spiced coconut sauce. (Ve / Gf)
- Butternut Squash Curry** £8.0
Creamy vegetarian curry with butternut squash and aromatic spices. (Ve / Gf)
- Potato Spicy Curry** £8.0
Potato curry with coconut milk and lemon juice seasoned with a fragrant blend of fresh spices. (Ve / Gf)
- Beetroot Curry** £8.0
Vegetarian beetroot curry with coconut milk and an infusion of aromatic spices. (Ve / Gf)
- Hoppers** £5.0
Thin hoppers made from rice flour and a coconut milk batter. (Ve / Gf)

THALIS

- 5 Curry + Rice** £12.0
Five curries served with fragrant Basmati rice.
- 3 Curry + Rice** £8.0
Three curries served with fragrant Basmati rice.

WEEKEND SPECIALS

- Morning Rolls** £1.5
Sri Lankan twist on the spring rolls - Vege and Chicken options available (Gf)
- Samosa** £3.5
A golden, crisp pastry filled with a medley of spiced potatoes and peas. (Ve / Gf)
- Lamb Biryani** £10.0
A fragrant and flavourful dish that combines pieces of tender lamb with aromatic basmati rice, subtly infused with a mixture of traditional spices (Gf)
- Kottu Roti** £10.0
Finely chopped roti stir-fried with egg, spicy chillies, onions and vegetables. (Gf)
* Chicken option available.