

DINNER MENU



STARTERS

Mutton rolls

A classic Sri Lankan "short eat", cylinder shaped pastry covered in breadcrumbs with spiced potatoes, onions & mutton. 2pcs £6.95

Veg rolls

A classic Sri Lankan "short eat", cylinder shaped pastry covered in breadcrumbs with spiced potatoes, onions & green peas. 2pcs £5.95

Paruppu vadais

Crispy and savoury deep-fried fritter made from chana dal & spices, relished with coconut chutney. 2 pcs £5.95

MAIN DISHES

Kozhi curry

Delicious Sri Lankan chicken curry with thick gravy, marinated in Mary's homemade curry powder & cooked in coconut milk. £14.95

Attu erachi curry

Sri Lankan Mutton curry with thick gravy, marinated in Mary's homemade curry powder & cooked in coconut milk. bringing extra depth and colour, cooked until tender. £15.95

Mattu erachi curry

Beef curry with a blend of Mary's homemade spices and flavours, served with thick gravy bringing extra depth, colour and a unique flavour. £15.95

Katharikka curry

Aubergine/Brinjal is a rich and tangy curry, flavours of tamarind filled with a variety of spices & chickpeas. £13.95

Paruppu curry

Creamy red lentil curry, filled full of flavour, colour & texture. Cooked with coconut milk with a hand full of spices and herbs. £13.95

(All served with white Basmati rice & Papodum, Yellow fragrant rice £1 extra)

DESSERTS

Carrot Halwa

Classic Indian dessert. Carrot Halwa is made with carrots, milk, sugar & ghee. £7.95

Rasamalai

Rasmalai is a Classic Indian dessert consisting of juicy cheese discs, drenched in a sweet thickened milk, topped with pistachios & saffron. £7.95