



kolamba

- WEEKEND BRUNCH MENU - 10 A M - 12.30 P M

KOLAMBAGRANOLA (Vg) Kithul toasted oats with mango puree, turmeric coconut yoghurt and shavings of fresh coconut	6.90
CACKLEBEAN EGG HOPPER WITH KITHUL-GLAZED BACON Sri Lanka's famous bowl-shaped crispy pancake with an organic egg cracked in the centre - our take on a British staple; Pair with chicken or monkfish curry for some Sri Lankan spice	7.00
KIRIBATH WITH LUNU MIRIS (Vg) Traditional dish of rice cooked in coconut milk with a spicy chilli-onion relish - an indulgent weekend delight; Perfect with chicken, monkfish or jackfruit curry	5.00
SRI LANKAN OMELETTE WITH SOURDOUGH TOAST Organic Cacklebean eggs loaded with onions, tomato and fresh green chilli	7.00
STRING HOPPERS, EGG HODHI AND POL SAMBOL Rice flour noodles with a turmeric infused coconut gravy, hard boiled eggs and a chilli coconut relish - it doesn't get more Lankan than this!	7.30
CHICKEN AND POL SAMBOL TOASTIE WITH DATE & LIME CHUTNEY (H) Spicy chicken curry married with chilli coconut relish in a buttered toastie	7.20

Sides

Chicken curry (H) - cooked on the bone with sharp tangy tamarind & blended with creamy coconut milk	5.00
Yellow Monkfish Curry - tenderly poached in fresh turmeric, tomato and coconut milk	5.00
Young Jackfruit curry (Vg) - A dark, boldly flavoured curry of tender jackfruit, cinnamon and fried onion	4.00
Kithul Glazed Bacon - thick cut bacon coated in palm sugar syrup	3.90
Parripu (Dhal) - red split lentils cooked in coconut milk	4.00
Pol Sambol (Vg) - freshly scraped coconut muddled with red chilli and onion - perfect with every meal	2.00

* Pls be aware some dishes may contain nuts. If you have any food allergies or dietary requirements please let us know immediately

* Most of our dishes are *gluten free* - for more information on this, please ask a member of our team

(Vg) Suitable for vegans (N)
Contains nut ingredient (H)
Halal