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SRI LANKAN FLAVOURS

TEL +65 6970 7838

Short Eats

DEVILLED CASHEW · \$8

Jumbo Sri Lankan cashew nut, curry leaf & chilli salt

CRAB CUTLET · \$16

Sri Lankan style croquette, with spiced crab meat brandade

MUTTON ROLLS · \$14

Panko crumbed spice mutton rolls



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LYCHEE ACHCHARU · \$8

Lychee pickled in mustard, apple cider and chillies

GOTU KOLA SAMBOL · \$8

Pennywort salad with coconut, lime and green chilli

POL SAMBOL · \$8

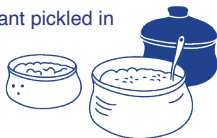
Fresh shredded coconut with chilli and lime

SEENI SAMBOL · \$8

Spiced caramelised onion with tamarind

WAMBATU MOJU · \$8

Sri Lankan spiced eggplant pickled in coconut vinegar



Kottu Rotti

Chopped up Rotti cooked with vegetables, eggs, and gravy — one of Sri Lanka's famous street food.

CHICKEN KOTTU · \$22

POLOS KOTTU · \$18

Baby jackfruit

Rice & Hoppers

PLAIN HOPPER · \$4

EGG HOPPER · \$6

WHITE RICE · \$6

YELLOW RICE · \$8



Vegetables

all rice & curry on

BEETROOT · \$16

Stir fried beetroot in cumin, green chilli and mustard

KAJU CURRY · \$16

Cashew nut and green peas cooked in an aromatic coconut gravy.

DAHL · \$8

Red lentils tempered with black mustard

POLOS AMBULA · \$16

Baby jackfruit cooked in coconut with toasted Sri Lankan spices

WATTAKKA KALU POL · \$16

Butternut squash cooked in blackened coconut gravy

GOVA MALLUM · \$12

Cabbage tempered with fresh coconut and turmeric

Meat

LAMB CURRY · \$24

Boneless lamb shoulder braised in Sri Lankan red curry.

BLACK PEPPER KITHUL PORK · \$26

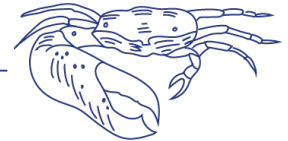
Crispy pork belly with black pepper kithul caramel and guindilla pepper.

CHICKEN CURRY · \$22

Chicken cooked in light coconut gravy

PORICHA ERACHI · \$26

Fried beef cheek in sweet tamarind, chilli and lime.



Seafood

CRAB CURRY · MARKET PRICE

Sri Lankan mud crab cooked with cumin, fenugreek, chilli & coconut.

ISSO DEVIL · \$34

Stir fried prawns with ginger, green chilli & tomatoes.

YELLOW CURRY OF SEA BASS · \$26

Crispy fillet of sea bass in a rich coconut gravy.

DALLO BADUMA · \$22

Crispy Fried Calamari tossed in chilli butter and curry leaves.

Desserts

WATALAPPAM TART · \$16

Coconut custard with jaggery, pistachio, candied orange and spices

CHOCOLATE BISCUIT PUDDING · \$16

Marie Biscuits and Valrhona chocolate parfait