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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 - \$16

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 - \$24

POLOS KOTTU - \$22

Baby jackfruit

Rice & Hoppers

PLAIN HOPPER - \$5

EGG HOPPER - \$7

WHITE RICE - \$6

YELLOW RICE - \$8



Vegetables

all rice & curry on

BEETROOT - \$18

Stir fried beetroot in cumin, green chilli and mustard

KAJU CURRY - \$22

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

DAHL - \$12

Red lentils tempered with black mustard

POLOS AMBULA - \$18

Baby jackfruit cooked in coconut with toasted Sri Lankan spices

WATTAKKA KALU POL - \$18

Butternut squash cooked in blackened coconut gravy

GOVA MALLUM - \$14

Cabbage tempered with fresh coconut and turmeric

Meat

LAMB CURRY - \$28

Boneless lamb shoulder braised in Sri Lankan red curry.

BLACK PEPPER KITHUL PORK - \$26

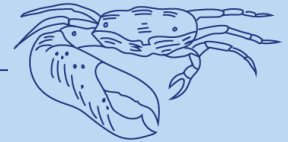
Crispy pork belly with black pepper kithul caramel and guindilla pepper.

CHICKEN CURRY - \$24

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 - \$28

Crispy fillet of sea bass in a rich coconut gravy.

DALLO BADUMA - \$24

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