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SRI LANKAN FLAVOURS

TEL +65 6970 7838

Short Eats

DEVILLED CASHEW - \$8

Jumbo Sri Lankan cashew nut, curry leaf and chilli salt

CRAB CUTLET - \$16

Sri Lankan style croquette, with spiced crab meat brandade

MUTTON ROLLS - \$16

Panko crumbed spiced mutton rolls

BANANA BLOSSOM PUFF - \$16

Sri Lankan patties filled with spiced banana blossom



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LYCHEE ACHCHARU - \$8

Lychee pickled in mustard, apple cider and chillies

CARROT SAMBOL - \$8

Umbalakada, fresh coconut, carrot 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 - \$26

CRAB KOTTU - \$34

Softshell crab

POLOS KOTTU - \$24

Baby jackfruit

PLAIN HOPPER - \$5

EGG HOPPER - \$7

WHITE RICE - \$6

YELLOW RICE - \$8



Vegetables

*all rice
& curry on*

AMBA CURRY - \$18

Green mango cooked in turmeric and coconut

KAJU CURRY - \$22

Cashew nut and green peas cooked in an aromatic coconut gravy

DAHL - \$12

Red lentils tempered with black mustard

MURUNGA KIRI HODI - \$18

Drumsticks and quail eggs cooked in a light coconut broth

WATTAKKA KALU POL - \$18

Butternut squash cooked in blackened coconut gravy

ALU KEHEL - \$18

Ash plantains and mustard seeds tossed in dry spices

Meat

LAMB SHANK - \$42

Lamb shank braised in Sri Lankan red curry

PORK AMBULTHIYAL - \$26

Pork shoulder cooked with Ceylonese black pepper and brindle berry

JAFFNA DUCK CURRY - \$28

Duck 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 and coconut

ISSO DEVIL - \$34

Stir fried prawns with ginger, green chilli and tomatoes

MALU BADUMA - \$36

Crispy jade perch, turmeric leaf curry and fresh pomelo

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

COCONUT CAKE - \$14

Fresh coconut and lime curd