

MENU

Soups

Vegetable soup.....	65,-
Dhal (lentils) soup.....	75,-
Pumpkin soup.....	80,-
Chicken soup.....	85,-
Prawn soup.....	95,-

Starters

Devil´s pineapple on grill-salty or sweet.....	70,-
Roasted chickpeas with coconut and onion.....	70,-
Papadam & chutney.....	70,-
(chips from lentils flour & onion sweet,spicy paste)	
Rolls-vegetable, fish or chicken.....	pc/40,-
Samosa-veggie or chicken & cheese.....	pc/40,-
Roti-stuffed wholemeal flatbread prepared on grill	
Vegetable, chicken & cheese, cheese & tomato	
coconut & chocco.....	pc/75,-

All meals are prepared in low, medium or spicy
version.

Sri Lankan curry

Cooked with a special blend of traditional Sri Lankan spices and coconut milk

Vegetarian curry

Beans.....	125,-
Cauliflower.....	125,-
Cabbage.....	125,-
Pumpkin.....	125,-
Potatoes.....	125,-
Spinach.....	125,-
Chickpeas.....	125,-
Dhal(red lentils)	125,-
Egg.....	125,-
Soya meat.....	125,-

Sri Lankan special curry

Sweet potatoes.....	145,-
Okra.....	145,-
Jackfruit.....	145,-
Cashew with peas.....	145,-
Pineapple.....	145,-

Meat curry

Chicken(chopped meat with bones).....	155,-
Pork.....	165,-
Beef.....	170,-
Lamb.....	185,-

Sea food curry

Calamari.....	170,-
Prawns.....	175,-

Devil's speciality

All roasted in a wok with peppers, onion, garlic, tomato, leek, tomato sauce, soy sauce and Sri Lankan blends of herbs and spices

Vegetarian

Mix of vegetables.....	145,-
Soya meat.....	145,-
Jack fruit.....	185,-

Meat

Livers.....	175,-
Chicken(chopped meat with bones).....	180,-
Pork.....	185,-
Beef.....	195,-
Lamb.....	220,-

Sea food

Calamari.....	190,-
Prawns.....	195,-

Kottu roti

Traditional Sri Lankan street food made from wheat pancakes chope into chunks and stir-fried together with vegetables

Vegetarian

Vegetable.....	170,-
Egg.....	180,-
Cheese.....	180,-
Soya meat.....	180,-
Jack fruit.....	195,-

Meat

Chicken(chopped meat with bones)	195,-
Pork.....	210,-
Beef.....	220,-
Lamb.....	240,-

Sea food

Tuna.....	195,-
Calamari.....	210,-
Prawns.....	215,-

Biryani

Aromatic rice with spices and herbs combined
vegetables, nuts, raisins and raita (yogurt salty)

Vegetarian

Vegetable.....	170,-
Cheese.....	180,-
Soya meat.....	180,-

Meat

Chicken(chopped meat with bones)	195,-
Pork.....	210,-
Beef.....	220,-
Lamb.....	240,-

Sea food

Calamari.....	210,-
Prawns.....	215,-

Chef 's speciality

Set menu.....	195,-
Rice, dhal-lentils, vegetable curry, meat curry, spicy fried vegetables, salad, papadam and chutney	
Veggie set menu.....	185,-
Rice, dhal-lentils, vegetable curry, spicy fried vegetables, salad, papadam and chutney	

Rice variations

White rice.....	40,-
Garlic rice.....	55,-
Tomatoes rice.....	55,-
Biryani rice.....	95,-
Vegetable rice.....	95,-
Chicken rice(chopped meat with bones).....	125,-
Tuna rice.....	135,-
Calamari rice.....	155,-
Prawn rice.....	170,-

Stir-fried noodles

Wheat noodles.....	40,-
Vegetable noodles.....	95,-
Chicken noodles(chopped meat with bones).....	125,-
Tuna noodles.....	135,-
Calamari noodles.....	155,-
Prawn noodles.....	170,-

Roti

Roti-Sri Lankan flat bread.....	55,-
Garlic roti.....	60,-
Coconut roti.....	65,-

Salads

Vegetable.....	70,-
Tomatoes, onion and chilli.....	70,-
Carrot, coconut, tomatoes, onion and chilli.....	90,-
Pol sambol-coconut, tomatoes, onion and chill90,-	
Chicken.....	100,-
Prawns.....	125,-

Papadam-chips from lentils flour.....	65,-
Rajta-salted jogusrt with vegetable.....	35,-
Chutney-onion sweet &spicy paste.....	35,-

Desserts

Ice cream-by the daily menu.....	85,-
Kiri peni-tick jogurt with kithul sirup.....	85,-
Coconut pancakes 2pc.....	85,-

Specialit for order

Please order this food 2-3 hour before.

Phone: 732 540 540

String hoppers 1pc(min.order 20pc).....	10,-
Hoppers(min.order 10pc)plain.....	1pc/25,-
Egg.....	1 pc/40,-

