



## Welcome to KANDY,

As Family Run Business we take Pride in providing you with an Authentic experience utilising Freshest and Finest Ingredients. Sri-Lankan Food are known Very Healthy tasty but not necessarily very hot! They are distinguished by being light, delicately spicy with an abundance of fresh herbs We offer amazing variety of Meat, Fish, vegetarian, vegan and Gluten free. Our dishes are superbly cooked with wonderful spices and combination of flavours that are a treat to taste buds yet light to digest's.

Lankan spices is a blend made from several spices separately roasted and then ground together. Our curry powder is grown and ground in Sri-Lanka with in family and has been handed down through the generations

**All our Dishes are Made From scratch and the Level of spice can be Adjusted to suit your tastes,**

Please allow time for preparation,



## APPERTISER

homemade Plain Poppadum (Lentil, rice) £0.75

Selection of Chutney £2.30

Mango chutney, Hot chili, Coconut, Tomato & Cumin,



## STARTERS

Tambapu Kadala

£3.00



pan fried Chickpea, curry leaves, Crushed Chilli, Coconut, Carrot

Parippu Vadai

£4.00



Deep-fried succulent and crunch lentil cakes, cumin seeds, curry leaves, Onion, Coconut Chutney

Negambo Vegetable Cake

£4.75



Potato, greens pea, pepper, curry leaf leaves, aromatic spices, seasoned with vegetable oil

Galle Fish Cutlet

£4.95

Spiced tuna, Vegetable, Garlic, Ginger, Curry Leaves

Dakune Rasa King Prawns

£7.60



Stir fried king prawns in fragrant mix of garlic and chilli, Pomegranate

Ceylon Lobster Balls Stir fry

£7.50



Lobster, Garlic, Ginger, curry leaves, paper, Onion, Fish sauce

Vegetable Piti Dala, Coconut chutney

£3.95

Vegetable fritters



Isso Vadai (prawn)



£5.75

Colombo Chicken roll

£4.95

Deep fried rolls, Minced chicken, Ginger, potato Bread crumbs

Badapu Malu (King Fish), chutney

£5.50

Marinated Deep Fried King Fish, Golden Bread

Duck Spring Rolls, chutney

£5.50

Cabbage, Duck, Carrot, Sesame, Garlic, ginger

Pan Fried Roasted Duck Strips



£7.50

Curry Leaves, Garlic, Ginger, Onion, Cabbage

## Sharing Platters for two

### Vegetarian Palter

Thambapu kadala, vegetable piti dala, Lentil vadai,, Sri Lankan style vegetable cake, £12.45

### Vegan Platter

Lentil Vadai , Vegetable Cake, Vegetable Fritters, Mini Pol roti (Coconut bread) £12.45

### Meat Platter


Tuna Fish Cutlets, Marinated Lamb chop, Calamari rings , Chicken roll £13.95

All Platters served with Dips ...

# Mains, Meals

## 1. String Hoppers

Six rounds of steamed Sri-Lankan rice noodles, Served with pol Sambal

Lentil £11.95  Tuna Fish £12.95 Chicken £12.95 Black pork or Beef £13.95

## 2. Hoppers

(Appam) are based on a fermented batter, Made of rice flour and coconut milk with spices. The dish is pan-fried & steamed, Served a Plain Hopper an egg hopper choice of your curry, Lunu Miris. Please allow extra time for preparation

Lentil curry £11.95 (V) Chicken £12.95 Tuna £13.00 Lamb or Beef £14.50

## 3. KOTHU

Kothu is uniquely Sri Lankan Dish! Our homemade feathery Godumba roti is shredded and stir-fried with meat or vegetables, egg, fresh leeks, tomatoes and carrots Served with curry sauce

Chicken Kottu £12.50 Jackfruit Kottu (V) £12.50 pork kottu £12.95 Lamb Kottu £13.25  
King Prawn Kottu £13.95

## 4. Sri Lankan LAMPRISE,


Sri Lankan Dutch-Burger Delicacy that is very popular in Sri Lanka, it consists of yellow rice, Choice of Meat, Fish Cutlet, Aubergine Moju, Lentil curry, Tempered potato Boiled and then Fried Egg, Wrapped and Baked in Banana Leaves (Medium Spice) £14.95

CHICKEN LAMPRISE PORK LAMPRISE MUTTON LAMPRISE JACKFRUIT LAMPRISE (VGEI & VEGAN)

## 5. Jaffna Dosa, Very Popular Dish in Northern part of Sri Lanka

Fermented crepe made from rice batter and lentils. Served with your Choice of Meat or Veg Currie, Spices served Sambar (Mixed Vegetable), Coconut Chutney,

Please allow extra time for preparation

Potato, Lentil £ 9.95  Chicken £ 10.50 Lamb £ 11.50  
Jack Fruit £10.50

## 6. Nasiguran,

This Indonesian Influence Stir -Fried Rice Dish that can be enjoyed on its own. It contains Beautifully Marinated King prawn, Spiced Mutton & Ceylon Chicken all in one. Served with Fried Egg £ 13.95

## 7. Biriyaní Dishes, Served with Fried & Boiled egg, sauce

Biriyaní is traditionally cooked in an earthen pot called a Hattiya, the rice and meat are layered Biriyaní is made with saffron spiced basmati rice, further flavoured with cardamoms, lemon grass, cinnamon

VEGETABLE BIRIYANI  £7.95 CHICKEN BIRIYANI £9.95 LAMB BIRIYANI £10.95  
BEEF BIRIYANI £10.95 SEAFOOD BRIRIYANI £11.95 SPECIAL MIX (Chicken, lamb, Prawn) £12.95


## 8. Ceylon Marinated Pork Steak,

Served with Saffron yellow Rice, Stir Fry Cabbage, Potato & Sauce £14.50

## 9. Ape Style Malu

Fresh Grilled Seabass, Nasi goreng rice, Fish Sauce, Lemon £15.00

## 10. Rice Noodles - Stir fry dish

Curry leaves, Garlic, Ginger, Carrot, Cabbage, Onion, Leeks, Lemon grass,  
Jack fruit, £8.95  Beef, Lamb, Pork £12.50 King Prawn £13.25

## 11. Devil dishes

one of the all-time tourist favourite Dish, A true taste of Sri Lanka; Stir fried spicy dish, We Recommend Egg Fired rice with this Dish.

Chicken	£ 8.95	Beef or Lamb	£10.95	King Prawns	£11.95
Fish	£9.95	Pork	£9.95	White Potato Devil	£7.95 (V)

## 12. Meat Curries

**SRI LANKAN CURRIES ARE A WONDERFUL BLEND OF MIX RUSTIC FLAVOURS, CUMIN, CLOVES, GINGER, LEMON GRASS, AND HOMEMADE CURRY POWDER. COCONUT MILK AND FRESH CURRY LEAVES ENDOW THESE CURRIES WITH A WARM FRAGRANT AROMA.**

Ceylon Chicken curry	£8.95	Lamb Curry	£10.95
Black Pork Curry	£9.95	Beef Curry	£10.95

## 13. Vegan, vegetarian Delight

Come and indulge in the unique variety of vegetables that we offer.... exotic vegetables with spiced fresh herbs, cinnamon, onion, curry leaves cooked in coconut milk. The flavour and textures are unique, depending on the main ingredients used, We Recommend

Parippu curry, Red Lentil	£7.25	Butternut Squash Curry	£7.95
Fresh Baby Jack fruit	£8.95	Cashew nut and Green Peas	£8.95
Raw Mango	£8.25	Mixed Vegetable	£7.95



## 14. Fish Curries

**COOKED IN HERBS AND A DELICIOUS AROMATIC SAUCE WITH FRESH COCONUT TO SEAL IN THE UNIQUE FLAVOURS, We Recommend**

Ceylon Tuna	£9.95	Ceylon King Fish (on the bone)	£10.95
king prawn	£11.50	Dallo Curry (Sri Lankan Squid Curry)	£10.50

## 15. Kandy Vegan special

Baby Jackfruit curry Served with two mini pol roti (coconut bread) coconut Sambal £14.50

## 16. Kandy meat special

Kaha Bathala – Marinated Sweet potato Uru mas hodi (Black pork curry), pol Sambol £14.95

## 17. Kandy seafood special

Ceylon Crab Curry, Parotta Bread, Egg fried rice, Buffalo Milk mint yoghurt £19.95

# Sides

## Rice

Basmati rice	£2.40
Saffron yellow rice	£2.60
Mushroom Rice	£3.00
Coconut Rice	£3.00
Cashew nut rice	£5.60
Egg Fried Rice	£3.00



## Bread

Parotta	£2.50
Goddamba roti	£3.00
Pol roti (coconut Bread)	£3.00

## Other Side

Chips	£2.80
Sweet potato Fries	£3.50

## Coconut Sambol £3.25

Freshly Grated Coconut Mixed with Sweet paprika, red chilli, red onion, fresh lime juice



# Desserts

Selection of Ice cream, Three scoops of your Choice £4.50

Strawberry, Chocolate, Vanilla, Vegan available

Wattalappan, Ice cream  £4.50

Traditional Sri Lankan Dessert using natural ingredients such as rich coconut milk, Sweet Jiggery, Cashew nuts, pure kittuls syrup spiced up with cinnamon

Coconut Pancake, ice cream (Vegan available) £4.95

Caramelised coconut wrapped in Sri Lankan Pancake served with ice cream, Warm dessert please allow time for preparation

Fresh Jack fruit, Treacle Syrup  £4.50

Exotic and widely cultivated and popular food item throughout the tropical regions of the world,

Chocolate fudge cake, Vanilla ice cream £4.75

New York Cheesecake, fruit compote  £4.95

Vegan Coconut Cheesecake, berry compote

£4.95  Rich coconut, All-Natural ingredients, Nuts, Fruits

**All our Desserts are Homemade**

## Hot Drinks

Cappuccino £2.40	Latte £2.50
Americano £2.50	Espresso £1.90
Tea £2.30	Herbal & Fruit Tea £2.60
Ceylon Ginger Tea, jiggery	£2.60

## Liquor Coffee £4.90

- Kasta (Arrack) coffee
- Brandy (Brandy)
- Jamaican (Rum)
- Irish coffee (whiskey)
- Calypso coffee (Tia Maria)
- Seville Coffee (Cointreau)

