Ayubowan





\$13

\$24 extra

Served from 5.30 pm to 9.30 pm

ENTREE

Beef Potato Pan Rolls (2pcs)

Fried traditional Sri Lankan beef curry rolled in savory pancake

Island Smile (Tuna Fish Cutlets 3pcs) \$10

Fried potato & and tuna fish ball rolled in breadcrumbs

Fried Mixed vegetable curry sealed in short crust pastries



Esso Wade (Prawn Fritters 2pcs)

Fried red lentil & prawns fritters





HUNGRY LANKAN SIGNATURE DISHES

Kakuluwa (Crab Pot)	\$34
Famous Ceylon crab curry	
Choice of	
Egg Roti	\$12.50 extra
Oven Roasted Bread	\$5 extra
Egg hopper	\$5 extra
Hoppper plain	\$3 extra
Cocunut Sambol	\$5 extra

Heliya Signature Rice & Curry Eggplant moju, tempered dhal, cashew curry,

cocount sambol &Kale, cocount onion& Chillie preserves mix - each veggi curry \$5 Steamed Rice bowl \$6 Chicken \$18 Pork \$18 \$18 heef \$21 Fish \$24 Parwns Papadam Free

Но	pper	Master	

2 plain Ceylon pancake/hopper

1 Egg ceylon panckake/hopper

1 Egg hopper with soft shell crab meat

Cocunut Sambol

Onion jam and chille chutney

Choice of

Chicken \$18 extra Pork \$18 extra \$18 extra Beef Fish curry \$21 extra Prawn curry \$24 extra



Prawns



Roast Paan Thatiya 3 traditional Sri lankan oven baked bread Coconut Sambol Onion iam Choice of Chicken \$18 extra Pork \$18 extra Beef \$18 extra Fish \$21 extra





\$18	Ceylon Fried Rice	\$18
\$18	Steam rice tossed in array of veggies, served with the chilli paste, and fried egg	\$18
	Choice of	
\$9 extra	Chicken	\$9 extra
\$9 extra	Beef	\$9 extra
\$10 extra	Pork	\$10 extra
\$12extra	Seafood	\$12 extra
	\$18 \$9 extra \$9 extra \$10 extra	\$18 Steam rice tossed in array of veggies, served with the chilli paste, and fried egg Choice of \$9 extra Chicken \$9 extra Beef \$10 extra Pork

SOFT DRINKS DISH OF DEVILLED Ginger Beer \$5.5 Chicken \$24 Coconut Water \$5.5 Pork \$26 Cream Soda \$5.5 Beef \$26 Orange Barley \$5.5 Prawns \$29 Coke (0 sugar) \$5.5 Fruit Juice \$5.5

Tea by Prana Chai

riasala Cilai Tea	Ψ4
Sticky Masala Chai Latte	Reg \$4 Large \$5
Sticky Iced Masala Latte	\$6.50

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SOMETHING EXTRA \$5

Pol Sambol Lunu Miris Mango Chutney Achcharu Seeni Sambol Papadam

SRI LANKAN ICE DRINKS

DESSERTS

Sri Lankan Wood-Apple Milk shake\$8.5

Wood-apple pulp, thick coconut milk and top it up with vanilla bean ice cream

Traditional Sri Lankan jaggery custard pudding served with cinnamon and vanilla ice cream, organic treacle and roasted cashew.

Faluda \$8.5

Sweet milk based drink flavour with rose water syrup and basil seeds served with vanilla bean ice cream

Kiripeni

\$14

Buffalo custard served with treacle syrup, seasonal fruit salad.cashew.



MOCKTAILS

Cool Passion 1980

фc

King coconut 1986

\$9

Passion fruit, Coconut and lime.

King Coconut, Lemon grass, pomegranate and mint lime.

TAKE AWAY

Choice of fried rice: Chicken, Pork, Prawns

Choice of Devilled: Chicken, Pork, Prawns, Beef

Small \$22/ Large \$32

Choice of Kottuwa: Chicken, Beef, Pork, Prawns

Small \$22/ Large \$32

Choice of Curry: Chicken, Beef, Pork, Prawns, Fish

Small \$21/ Large \$32

Choice of Hoppers

Plain \$3/ Egg \$5

UNDERSTANDING OUR MENU

Lunu Miris Shallots, crushed chilli, tomato lime juice
Achcharu Sri Lankan vegitable pickle with vinegar

Hopper(Appa) Bowl Shaped fermented rice and cocount milk

Maldive fish Sun dried bonito fish

Moju Pickled Aubergine

Pol Sambol Sri Lankan relish made with fresh ground coconut, Maldive fish,

Onion and chilli.

String Hopper (Idiappa) Streamed handmade rice flour noodled presses into discs

Tamarind Dried Sour Fruit

Jaggery (Hakuru) Organic kithul syrup extract

Katta Sambol Shallots, crushed chilli tomato, lime juice and dried tuna flakes
Seeni Sambol Onion, chilli, spices, tamarind juice, lemon grass and pandan







Take away also Available on request

