



Inspired by Colombo and England, Colombo House offers a modern table of Sri Lankan cooking. Our menu is rooted in family recipes, shaped by seasonal British produce and weekly imports from Sri Lanka, including a 150-year-old curry and chilli powder roasted and ground in-house. Dishes are served as small plates, cooked to order and designed for sharing – we recommend 4-5 plates between two.

DINNER		இரவு உணவ / ரீ ஷாஹர்
TO START தொடங்கு	HOUSE ROASTED DEVILLED CASHEWS (VE/GF)	5
	LENTIL FLOUR POPPADOMS & MANGO CHUTNEY (VE,GF)	6
PODI PLATES சிறிய தட்டுகள்	CEYLON TANDOORI CHICKEN WINGS, CORIANDER CHUTNEY (DF/GF)	9.5
	SEASONAL VEGETABLE KOTTU ROTI, CARROTS, LEEKS, CURRY LEAF (VE)	8.5
	HOT BUTTERED CHARRED CORN RIBS, CHILLI & GARLIC SAUCE (VE/GF)	7.5
	WILD FISH FRY, MALAY PICKLE MAYO (GF)	10.5
PLATES பகிர்தல்	BRAISED PORK BELLY,APPLE ACHAARU, CORIANDER CHUTNEY,HOUSE CHILLI SAUCE (DF/GF)	17.5
	JAFFNA SLOW-COOKED BEEF CURRY, MARROW BONE GRAVY, COCONUT MILK (DF/GF)	16
	FIRE-GRILLED CHICKEN, ROASTED SPICE SAUCE & TOMATO SAMBOL (DF/GF)	17
	VILLAGE STYLE WILD FISH & KING PRAWN,YELLOW CURRY & MORINGA LEAF (DF/GF)	19
	CONFIT CABBAGE, CRISPY KOMBU CABBAGE, KIRI HODI, BLACK GARLIC AIOLI (VE/GF)	10
	CHARRED CAULIFLOWER, BURNT COCONUT CREAM,LUNU MIRIS (VE/GF)	12
	AMMA’S FRIED AUBERGINE, ROASTED AUBERGINE CURRY, TOASTED COCONUT, ONION & CHILLI SAMBOL (VE/GF)	11
SIDES சார்வை	SOUTHERN STYLE SPLIT LENTIL DAHL, BROWN MUSTARD SEED & CURRY LEAF TEMPER (VE/GF)	8
	STEAMED WHITE RICE, RAMPE LEAF, CUMIN (VE/GF)	5
SAMBOLS & PICKLES சම්බோல் சහ ஷலார்	ROTI PARATHA (VE)	3
	GREEN POL SAMBOL (VE/GF)	2
	TOMATO SAMBOL (VE/GF)	2
	MANGO CHUTNEY (VE/GF)	2
	HOUSE MALAY PICKLE (VE/GF)	3