

MALI

NATURAL FUSION

At MALI, food is more than just nourishment
- it's connection, creativity, and culture.

Our menu is a celebration of natural fusion food -
inspired by flavors from around the world, shaped by local
Sri Lankan ingredients, and deeply rooted in a love for
fermentation and slow, mindful cooking.

GRANOLA BOWL 2600

Natural yogurt, homemade granola, MALI's nut
butter & tropical lime infused fruits

SRI LANKAN PANCAKES 2400

MALI's homemade nut butter, local fruits
& whipped lemon butter

*As flour we use typical Sri Lankan Kurakkan flour,
a naturally gluten-free whole-grain flour that's
rich in fiber, minerals, and a warm, nutty flavor*

TROPICAL FRUIT PLATE 1700

SRI LANKAN BREAKFAST 1950

Dhaal, sambol, coconut roti and egg

*Our breads are topped with naturally fermented
ingredients, valued for their gentle support of gut
well-being. The fermentation process encourages
beneficial cultures and helps keep things balanced
and easy on the digestive system.*

SCRAMBLED EGGS ON SOURDOUGH BREAD 2400

Local herbs, sprouts, fermented red onions

AVOCADO SMASH ON SOURDOUGH BREAD 2550

Fermented cucumber, sprouts, olive oil, lime

+ Poached egg 300

+ Halloumi 500

ISLAND EGGS ON SOURDOUGH BREAD 2850

Boiled eggs, fermented mustard seeds, dill, lemon

TURKISH EGGS WITH SOURDOUGH BREAD 2950

Spicy chilli butter, natural yoghurt, garlic, dill