

SNACKS

SRI LANKAN NACHOS 2000
Fusion style nachos with different dips

GUACAMOLE + CRISPY ROTI 1900
Avocado cream with lime and local crunchy roti

HUMMUS + MUSHROOMS 2300
Creamiest hummus in Ahangama with MALI's style sauted mushrooms, herbs

CAULIFLOWER FRITTERS 2250
Golden fried cauliflower bites paired with a vibrant beetroot dipping sauce

CURRY LEAF FRIES 1600

SALADS

ASIAN SALAD 2800
Thin zoodle style mango, carrots and cucumber with a lime sauce, sesame seeds and crunchy peanuts

CRISPY EGGPLANT SALAD 2950
Golden-fried mini eggplants meet Gotu Kola leaves, finished with juicy tomato, sweet onion and a smooth mustard dressing

BIG PLATES

WILD GREEN SMASH WRAP 2850
Buttery avocado, creamy slaw of red cabbage and carrot, fresh Gotu Kola leaves bringing a wild, herbal note and a spicy crunch from homemade chili crisp
+ Grilled halloumi (salty & charred) 600
+ Fried egg (golden & silky) 400

ISLAND EGGS ON SOURDOUGH BREAD 2900
Soft eggs paired with a touch of dill, mustard seeds and fermented radish relish

SRI LANKAN FISH PASTA 3700
Fresh pasta with tender white fish in a slow-cooked tomato sauce, gently spiced with Sri Lankan flavors

DESSERTS

CHOCOLATE MOUSSE 1850
Paired with juicy mango slices

CARAMELIZED 1800
Grilled & caramel-glazed banana served with coconut ice cream.

TROPICAL FRUIT PLATE 1700
ICE CREAM 1200 per scoop

All prices exclude 10 % service charge.

DINNER

6 -10 pm

Mix & Match your favorites:
Select 2-4 vegetables dishes per person and
create your own sharing feast.

2 dishes · 3600 3 dishes · 4600 4 dishes · 5500

ROASTED BROCCOLI
Charred broccoli drizzled with silky tahini and crunchy chili-nut sprinkle

SMOKY PUMPKIN
Smoked pumpkin infused by homemade lime oil with crunchy curry leaves

AUBERGINE STEW
Slow-braised eggplant in a rich tomato-coconut gravy, spiced with cinnamon and clove

ROASTED CARROTS
Oven-roasted heirloom carrots, served with cooling herb yogurt and toasted nut crumble

SRI LANKAN POTATO SMASH
Creamy tapioca mash with coconut and juicy tomatoes with slightly cheesy flavour

CREAMY DHAAL
Slow-cooked red lentils enriched with coconut milk, roasted garlic, and a touch of turmeric

SESAME CRUSTED FETA
Crisp sesame-crusted feta drizzled with warm thyme honey

BBQ CHICKEN 2500
Grilled chicken thighs marinated in house-made Sri Lankan spice paste

BUTTER CHICKEN 2750
Tender chicken in a smooth, gently spiced tomato sauce with ginger and aromatic herbs

SOLA PRAWNS CURRY 3750
Prawns simmered in a coconut-tamarind curry with mustard seeds and curry leaves

GRILLED FISH 3700
Grilled red snapper fish with sesame crust, topped with roasted nuts and lime in tahini sauce

GRILLED TIGER PRAWNS 3300
Grilled tiger prawns brushed with garlic butter, finished with a squeeze of fresh lime

STEAMED RICE 350
SOURDOUGH BREAD (1 SLICE) 350
ROTI (2 SLICE) 700

All prices exclude 10 % service charge.