

COPPER CEYLON

RESTAURANT & BAR



STARTERS

Mutton rolls £6

Delicious street food, made with tender chunks of mutton, potatoes and a choice of Ceylon spices, rolled in breadcrumb and fried.

Fish cutlets £5

Delightful morsels of savoury Mackerel and potato filling, flavoured with mild spices served inside a thin crispy shell.

Chilli garlic prawns £10

Packed with flavour, cooked with shell in a sweet & spicy sauce with a distinct taste of garlic.

Hot batter squid £9

Ceylon twist to a Chinese dish, mouth-watering crispy squid fried to perfection with a selection of spices.

Crispy chicken £8

Fried boneless chicken seasoned with Ceylon spices.

Chilli paneer £9

Soft cubes of paneer tossed in a sweet and spicy sauce.

Vada £5

Donut shaped traditional Sri Lankan delicacy, soft in the inside and crispy on the outside, served with coconut chutney.

Sautéed chickpea £5

Tequila, Lemon Juice, Cointreau and Guava Juice

Papodom £4

Crispy thin cracker served with mango chutney and an onion and cucumber salad.

DIP: Add on Mango & green chilli (or)
Chilli garlic dip



SAMBOL

Coconut sambol £3

Traditional condiment, freshly grated coconut with onion, chilli, tempered with Ceylon spices and a hint of lime.

Green coconut chutney £3

Fresh ground coconut spiced with chillies, coriander & mint.

Lunumiris £2

Spicy Ceylon paste made with onion, chilli, tomato & lime juice.

Seeni sambol £3

Fiery sweet & sour spicy onion relish.

Shrimp chilli £3

Fried boneless chicken seasoned with Ceylon spices.



ROTI

Kothu roti - vegan £8

Very popular street food, shredded roti stir fried with mixed vegetable.

Kothu roti

Egg £9/ Chicken £12/ Mutton £12

Very popular street food, shredded roti stir fried with mixed vegetable.

Paratha £3.50

Multi layered, thin flaky flatbread, can compliment any curry.

Savoury coconut roti £3

Rustic flat bread with grated coconut & diced green chillies.

ALL PRICES ARE INCLUSIVE OF VAT
DISCRETIONARY SERVICE CHARGE: 12.5% APPLICABLE

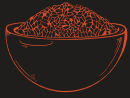
Food allergies & intolerances: Please speak to our staff about the ingredients in your meal when making an order. Whilst every effort is made to minimise cross-contamination, we handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. Please speak to our staff about any Nut or Crustaceans allergies.

 Vegan  Dairy  Gluten

 Crustacean  Nuts

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RICE

Plain rice £3.50

Boiled basmati rice.

Yellow rice £4.00

Turmeric rice full of aromatic flavours, cooked with Ceylon spices in a coconut stock.

Savoury rice £4.50

Firm favourite in the Sri Lankan villages, rice tempered with traditional Ceylon spices.

Biryani (Chicken/Mutton) £12

Flavorful one-pot meals loved by all.
Long grain basmati rice cooked with layers of a special spiced curry with the meat of your choice.



VEGETARIAN DISHES

Dhal £6

Creamy dhal, flavoured with coconut milk, curry leaves & spices.

Fried aubergine curry £7

Super delicious red curry, a house favourite, made with Jaffna curry powder.

Spicy sauté potatoes £6

Tender potatoes with a hint of tropical island spices.

Tempered cabbage £7

Stir-fried cabbage with aromatic spices

Beetroot curry £7

Creamy beetroot curry with coconut milk and aromatic curry leave and earthy flavour.

Sri Lankan cashew pea curry £7

Green peas and cashews cooked in coconut milk to make a creamy gravy to compliment your meal



HOPPERS

Appams are made from fermented flour and coconut milk cooked in a small bowl shaped wok.

Plain £3

Egg £3.50

Milk & jaggery £3.50

White string hoppers £5.00

Steamed rice noodles made from rice flour.



MEAT AND SEAFOOD CURRIES

Chicken red curry £12

Boneless chicken in an aromatic gravy. A gourmets' delight.

Jaffna mutton curry £13

Spicy and loaded with flavours, made with delicious soft tender succulent mutton on the bone.

Pork black curry £12

Complex and irresistible, made with dark roasted curry powder and spices.

King fish curry £13 (White/Red curry)

A traditional fish curry that combines exotic flavours of gamboge, mustard, coconut milk, chillies & other spices.

Prawn curry £13 (White/Red curry)

An absolute must try! King prawns cooked in spicy aromatic coconut gravy.

Crab curry £14

Glorious Sri Lankan home-style crab curry.

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DESSERTS

Watalappan £6

A tradition Sri Lankan dessert made using coconut milk, cardamom, eggs, kithul and nutmeg.

Mango cheesecake £6

A true celebration of summer. Creamy cheesecake on a biscuit cake base topped with golden mangoes.

Chocolate fondant £6

Irresistible chocolate pudding with a delicious chocolate center.

Selection of ice cream £6

Choose from vanilla, chocolate or strawberry



DESSERTS COCKTAILS £10

Copper lime pie martini

Vodka, limoncello, pineapple juice, caramel syrup, lemon juice, egg white

Creamy crumble

Franjelico, baileys, whipped cream, cookie crumble

Grasshopper

Crème de cacao, crème de menthe and fresh cream



Brandy alexander

Cognac, crème de cacao, fresh cream

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