

10% service charge will be added to your bill

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.

Every dish is handcrafted to tell a story: fresh, honest, and full of soul. Whether you're here for a slow brunch, a vibrant bite, or simply to explore something new. We're so happy you've found your way to our table.

Food is our love language. Let us share it with you.

GRANOLA BOWL natural yogurt, homemade granola, MALI's nut butter & tropical lime infused fruits	2600
SRI LANKAN PANCAKES MALI's homemade nut butter, local fruits & whipped lemon butter	2400
TROPICAL FRUIT PLATE with mango, passion fruit, banana, pineapple	1700
SCRAMBLED EGGS ON SOURDOUGH BREAD local herbs, sprouts, fermented red onions	2400
AVOCADO SMASH ON SOURDOUGH BREAD fermented cucumber, sprouts, olive oil, lime	2300
+ poached egg	300
+ halloumi	500
ISLAND EGGS ON SOURDOUGH BREAD boiled eggs, fermented mustard seeds, dill, lemon	2700
TURKISH EGGS WITH SOURDOUGH BREAD STICKS spicy chilli butter, natural yoghurt, garlic, dill	2900

BREAKFAST

8 AM
- 12 AM