

10% service charge will be added to your bill

### CAULIFLOWER FRITTERS

2100

Golden fried cauliflower bites paired with a vibrant beetroot dipping sauce

### ASIAN SALAD

2600

with thin zoodle style mango, carrots and cucumber with a lime sauce, sesame seeds and crunchy peanuts

### CRISPY EGGPLANT & GOTU KOLA SALAD

2800

Golden-fried mini eggplants meet Gotu Kola, a wild herb with a grassy, slightly bitter freshness. Finished with juicy tomato, sweet onion, and a smooth mustard dressing

### WILD GREEN SMASH SMASH ON SOURDOUGH BREAD

2700

fToasted sourdough layered with buttery avocado, a 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)

+ 500

+ fried egg (golden & silky)

+ 300

### ISLAND EGGS ON SOURDOUGH BREAD

2700

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

### SRI LANKAN NACHOS

1900

fusion style nachos with different dips

### GUACAMOLE + PAPADAM

1800

Avocado cream with lime and local crunchy papadam

### HUMMUS + MUSHROOMS

2200

creamiest hummus in Ahangama with MALI ´s style sauted mushrooms, herbs

# LUNCH & SNACKS

12 AM  
- 4 PM

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

2 dishes/ 3400

3 dishes/ 4300

4 dishes/ 5200

**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

**WING BEAN SALAD**

Crisp, crunchy wing beans — a tropical green with a fresh, slightly nutty bite — tossed with sweet tomato, sharp onion, and a juicy dressing

**MANGO AVOCADO SALAD**

Juicy mango and buttery avocado tossed with cilantro, toasted sesame, and passionfruit dressing

**CAULIFLOWER FRITTERS**

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**BBQ CHICKEN**

Chargrilled chicken thighs marinated in house-made Sri Lankan spice paste

2200

**KERALA FISH CURRY**

Tender white fish simmered in a coconut-tamarind curry with mustard seeds and curry leaves

3400

**COCONUT JACKFRUIT**

Young jackfruit braised in creamy coconut milk with lemongrass, ginger, and green chili

2700

**GRILLED TIGER PRAWNS**

Grilled tiger prawns brushed with garlic butter, finished with a squeeze of fresh lime

3200

**STEAMED RICE**

**SOURDOUGH BREAD (1 slice)**

250

300

**DINNER**

**6 PM  
- 10 PM**