

10% service charge will be added to your bill

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

SNACKS

CAULIFLOWER FRITTERS

2100

Golden fried cauliflower bites paired with a vibrant beetroot dipping sauce

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

CURRY LEAF FRIES

1400

ALL DAY

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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

Golden fried cauliflower bites paired with a vibrant beetroot dipping sauce

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**

MANGO PASSION FRUIT RAW CAKE**1600**

Layers of tropical mango and passion fruit in a decadent, raw cake with a perfectly nutty base

CHOCOLATE MOUSSE**1700**

paired with juicy mango slices and seasonal fresh fruits

SCOOP OF ICE CREAM**1100**

salted caramel & peanuts - matcha magic - double chocolate - coconut - mango + passion fruit sauce on top

TROPICAL FRUIT PLATE**1700**

with mango, passion fruit, banana, pineapple

DESSERT