

MALI

NATURAL FUSION

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.

GRANOLA BOWL 2600

Natural yogurt, homemade granola, MALI's nut butter & tropical lime infused fruits

SRI LANKAN PANCAKES 2400

MALI's homemade nut butter, local fruits & whipped lemon butter

As flour we use typical Sri Lankan Kurakkan flour, a naturally gluten-free whole-grain flour that's rich in fiber, minerals, and a warm, nutty flavor

TROPICAL FRUIT PLATE 1700

SRI LANKAN BREAKFAST 1800

Dhaal, sambol, coconut roti and red devil egg (pre-order 1 day ahead)

Our breads are topped with naturally fermented ingredients, valued for their gentle support of gut well-being. The fermentation process encourages beneficial cultures and helps keep things balanced and easy on the digestive system.

SCRAMBLED EGGS ON SOURDOUGH BREAD 2400

Local herbs, sprouts, fermented red onions

AVOCADO SMASH ON SOURDOUGH BREAD 2300

Fermented cucumber, sprouts, olive oil, lime + Poached egg

300

+ Halloumi

500

ISLAND EGGS ON SOURDOUGH BREAD 2700

Boiled eggs, fermented mustard seeds, dill, lemon

TURKISH EGGS WITH SOURDOUGH BREAD 2900

Spicy chilli butter, natural yoghurt, garlic, dill