

# SNACKS

## SRI LANKAN NACHOS

Fusion style nachos with different dips

1900

## GUACAMOLE + CRISPY ROTI

Avocado cream with lime and local crunchy roti

1800

## HUMMUS + MUSHROOMS

Creamiest hummus in Ahangama with MALI's style sauted mushrooms, herbs

2200

## CAULIFLOWER FRITTERS

Golden fried cauliflower bites paired with a vibrant beetroot dipping sauce

2100

## CURRY LEAF FRIES

1400

# SALADS

## ASIAN SALAD

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

2600

## CRISPY EGGPLANT SALAD

Golden-fried mini eggplants meet Gotu Kola leaves, finished with juicy tomato, sweet onion and a smooth mustard dressing

2800

# BIG PLATES

## WILD GREEN SMASH WRAP

Buttery avocado, creamy slaw of red cabbage and carrot, fresh Gotu Kola leaves bringing a wild, herbal note and a spicy crunch from homemade chili crisp

2700

## + Grilled halloumi (salty & charred)

500

## + Fried egg (golden & silky)

300

## ISLAND EGGS ON SOURDOUGH BREAD

Soft eggs paired with a touch of dill, mustard seeds and fermented radish relish

2700

## SRI LANKAN FISH PASTA

Fresh pasta with tender white fish in a slow-cooked tomato sauce, gently spiced with Sri Lankan flavors

3700

# DESSERTS

## CHOCOLATE MOUSSE

Paired with juicy mango slices

1700

## TROPICAL FRUIT PLATE

1700

## ICE CREAM

1100

# DINNER

6 -10 pm

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

## SESAME CRUSTED FETA

Crisp sesame-crusted feta drizzled with warm thyme honey

## BBQ CHICKEN

2200

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

## CHICKEN CURRY (SPICY)

2400

Grilled chicken braised in creamy coconut milk with lemongrass, ginger, and green chili

## SOLA PRAWNS CURRY

3750

Prawns simmered in a coconut-tamarind curry with mustard seeds and curry leaves

## GRILLED FISH

3200

Grilled red snapper fish with sesame crust, topped with roasted nuts and lime in tahini sauce

## GRILLED TIGER PRAWNS

3200

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

## STEAMED RICE

250

## SOURDOUGH BREAD (1 SLICE)

300

## ROTI (2 SLICE)

700