



TASTE OF HOPPERS

35 per person
To be taken by the entire table

Pettah Mix

Bone Marrow Varuval, Roti
Mutton Rolls, SL Hot Sauce
Devilled Squid
Goat Kothu Roti

Hoppers or Dosa or Daily Rice
Choose one per person

Pol Sambol, Cranberry Seeni Sambol,
Yoghurt

Chicken Kari or Prawn Kari or Duck Kari

or

Black Pork Ribs (+6pp)

or

Jaffna Lamb Chops (+8pp)

Choose one per person

VEGETARIAN TASTE OF HOPPERS

35 per person
To be taken by the entire table

Pettah Mix

Hot Butter Chilli Paneer
Podi Butter Corn on the Cob, Coriander Sambol
Idli, Sambhar, Podi, Coriander Chutney
Brussels Sprouts + Winter Vegetables Kothu Roti

Hoppers or Dosa or Daily Rice
Choose one per person

Tomato Chutney, Cranberry Seeni Sambol,
Yoghurt

Aubergine Kari

or

Squash + Parsnip Kari

Choose one per person

A traditional Sri Lankan style family feast featuring 42-hour Ceylonese Roast Lamb Shoulder or Fish Head & Tail Kari is available to book in our semi private vaults. Kindly note that we require 48 hours' notice to book the experience. Please feel free to ask a member of our team for more information.

GLOSSARY

Acharu - Sri Lankan pickle

Arrack - Sri Lankan spirit distilled from the sap of the coconut flower and matured in vats made from teak or Hamilla trees

Brinjal Moju - Sri Lankan aubergine pickle

Dosa - crisp pancake made from fermented lentil and rice batter

Ghee - Indian clarified butter

Gorakha - sour dried berry commonly used in Sri Lankan curries

Hopper (or Appam) - bowl shaped fermented rice and coconut milk pancake

Idli - steamed rice cakes

Jaffna - region in northern Sri Lanka

Kari - the Tamil term for curry

Kiri Hodi - a mild coconut milk gravy from Sri Lanka, cooked with fenugreek

Kothu - a Sri Lankan street dish made with a finely chopped roti cooked with vegetables, meat or seafood

Maldive Fish - sun dried bonito

Podi - coarse spicy powder mix of ground dry spices and seeds

Pol Sambol - Sri Lankan relish made with fresh ground coconut, Maldive fish, lime, onion & red chilli

Rasa - gravy

Sambol - Sri Lankan relish

Seeni Sambol - a Sri Lankan caramelized onion relish

String Hopper (or Idiyappam) - steamed handmade rice flour noodle discs

Varuval - a classic Chettinad dish

a discretionary 12.5% service charge will be added to your final bill
all prices are inclusive of VAT | please speak to a member of our team
regarding any dietary requirements or allergies.

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