

# SIGIRIYA

SRI LANKAN RESTAURANT

POPPADUMS BASKET (V)  
CHUTNEY TRAY (V) (M)  
PAN FRIED KAJU (MIXED WITH CURRY LEAVES AND CHILLI (V) (N)  
BREAD BASKET (LAMB MINCE & GARLIC & CHILLI BREAD WITH  
TAMARIND DIP) (G) (M)

## STARTERS

GRILLS - MARINATED IN TANDOORI MASALA FOR NO LESS THAN  
24 HOURS, COOKED IN THE CLAY OVEN

MIXED GRILL (SINGLE / TO SHARE) (M) 9.50/ 17.50  
JUMBO PRAWN TIKKA (M) (CR) 13.90  
LAMB CHOP TIKKA (M) 9.70  
SEIKH KEBAB 5.60  
CHICKEN TIKKA (M) 5.80  
HONEY ROASTED SALMON (F) 8.50  
SEA BASS TIKKA (M) (F) 8.50  
TANDOORI KUKULMAS (M) 7.20  
GRILLED PANEER 5.50  
(PANEER COOKED WITH GREEN CHILLI, BASIL & SERVED WITH  
SINI SAMBOL) (V) (M)  
TANDOORI BROCCOLI (BROCCOLI COOKED IN CLAY OVEN) (V) (M) 5.70

## SMALL PLATES

LUNU BHAJJI (ONION FRITTERS) (V) (EGG) 5.40  
VEGETABLE SAMOSA (STUFFED WITH CARROT, PEAS, POTATO) (V) (G) 5.80  
CHICKEN ROLLS (STUFFED WITH CHICKEN & ROASTED SPICES) (G) 6.90  
SPICY SRI LANKAN FISH CAKE 7.10  
(SEASONED WITH GINGER, BLACK PEPPER & LEMONGRASS) (G) (F) (EGG)  
WHEAT LUCHI (CHICKEN/PANEER (V)/PRAWNS(CR)) (G) (M) 6.90  
ELUMAS ROTI (LAMB MINCE AND CHEESE WRAPPED IN A WRAP) (G) (M) 7.00  
STIR FRY SQUID 8.20  
(STIR FRIED SQUID WITH MIX PEPPERS, KALE, SOY SAUCE & CHILLI) (F) (SS)

## SALADS

NIVITHI SALAD (BABY SPINACH, CUCUMBER, ONION & CHERRY TOMATOES) (V) 7.50  
PYAAZ (RED ONIONS, LEMON AND CORIANDER) (V) 4.00  
WARM BUR BUR (BULGUR, MUSHROOMS, SPRING ONIONS) (G) (V) 8.00  
SIGIRIYA CHOP CHOP SALAD 6.00  
(SRI LANKAN SPECIAL PARSLEY, ONION, SUMAC, POMEGRANATE,  
LEMON JUICE WITH FINE BULGUR WHEAT) (G) (V)

## SIZZLER AND SHASHLIK

CHICKEN TIKKA (M) 13.50 / 18.00  
LAMB CHOPS (M) 17.50 / 22.00  
MIXED GRILL (M) 19.50 / 24.00  
SIGIRIYA SPECIALITY JUMBO PRAWN (M) (CR) 26.00 / 30.50  
SEABASS HARIYALI (F) (M) 18.50 / 23.00  
HONEY ROASTED SALMON (F) 18.50 / 23.00  
 MAALUVADIYA SPECIAL 28.50  
WITH HOT GARLIC (F) (CR)  
INDIAN CHEESE TIKKA (M) (V) 13.50 / 18.00  
TANDOORI KUKULMAS (M) 17.50 / 22.00

## FROM CEYLON - ART OF SRI LANKAN FOOD

KARAHAI \* (REDUCED ONION, TOMATO, GINGER, GARLIC & GROUND SPICES) 11.50  
ROGAN JOSH \* (PEPPERS, REDUCED TOMATOES, ONIONS & KASHMIRI CHILLI) 11.00  
KORMA \* (SWEETENED COCONUT & CREAM) (M) 10.50  
JAFFNA \* (RED CHILLI, LEMON) 10.50  
SAAG (PUREED SPINACH, GINGER, GARLIC) (M) 11.00  
BALTI MASALA (TOMATO, GINGER, YOGHURT) (M) 11.00  
\*AVAILABLE WITH CHICKEN OR MIXED VEGETABLE (V) OR PANEER (M) (V)

LAMB / KHEEMA / CHICKEN TIKKA (M) +2.20  
PRAWNS (CR) +2.00  
KING PRAWNS (CR) +4.80

BUTTER CHICKEN 13.30  
(PULLED TANDOORI CHICKEN SIMMERED IN A TOMATO BASED VELVETY GRAVY  
FINISHED WITH BUTTER & CREAM, SEASONED WITH DRY FENUGREEK) (M)

LAMB SALLI 13.50  
(LAMB CURRY WITH PROMINENT FLAVOURS OF TOMATOES, ONIONS,  
AND CORIANDER. IT IS FINISHED WITH FRIED POTATO STICKS)

CEYLON CHICKEN 13.00  
(SLOW COOKED IN A SAUCE OF LEMONGRASS, CURRY LEAVES, DRY  
ROASTED SPICES & GREEN CHILLI, FINISHED WITH COCONUT MILK)

ELUMAS CURRY 13.20  
(LAMB ON THE BONE SLOW COOKED IN A HOT COCONUT CURRY  
SEASONED WITH SRI LANKAN ROASTED CURRY POWDER)

 DEVILLED CHICKEN 12.90  
(CHICKEN BREAST COOKED WITH GROUND BLACK PEPPER,  
SEASONED WITH SPECIAL CHILLI SAUCE, SPRING ONIONS) (S)

CHILLI KING PRAWN 18.50  
(FRESHWATER PRAWNS COOKED WITH GROUND BLACK PEPPER, SEASONED  
WITH SPECIAL CHILLI SAUCE OF MIX PEPPERS & SPRING ONIONS (CR) (S)

2.80 NIGAMBO JUMBO PRAWN 18.50  
2.90 (SIMMERED IN A CURRY OF ROASTED CURRY POWDER, GREEN CHILLI &  
4.50 COCONUT MILK) (CR)

4.50 MUSTARD FISH CURRY 14.80  
(HADDOCK FISH COOKED WITH SRI LANKAN SPICES AND SEASONED WITH  
GROUND MUSTARD POWDER) (F)

BEEF MEDALLIONS CURRY 16.00  
(SEASONED BEEF COOKED WITH SRI LANKAN SPICES,  
CURRY LEAVES & SEASONED WITH BLACK PEPPER)

RATHU MAALU CURRY / RED FISH CURRY 14.80  
(IT'S A GASTRO TREAT WITH A HOT PUNCH UNDERLINING AN  
IRRISISTIBLE ADDICTIVE TASTE) (F)

CURRIED BITHARA OMLAT 9.90  
(EGG OMELETTE MADE WITH TOMATO, GREEN CHILLI, ONIONS,  
AND SRI LANKAN CURRY POWDER SIMMERED IN SAUCE WITH  
CINNAMON AND SEASONED WITH BLACK PEPPER POWDER) (EGG)

 VEGETABLE KOTHU ROTI 10.30  
SRI LANKAN DISH MADE FROM SOFT CHOPPED ROTI, VEGETABLES,  
EGG, CURRY LEAVES AND SPICES (EGG) (V)

 CHICKEN / LAMB KOTHU ROTI 14.50  
SRI LANKAN DISH MADE FROM STIR FRY OF SOFT CHOPPED ROTI, CURRY  
LEAVES, MEAT OF YOUR CHOICE (LAMB / CHICKEN), EGG AND SPICES

5.70 LAMPRAIS 17.50  
(A SRI LANKAN DUTCH BURGER DELICACY. PACKET OF FOOD  
CONSISTING OF CHICKEN AND LAMB CURRY, PRAWN, EGG, SINI  
SAMBOL, AUBERGINE AND RICE. ALL OF WHICH IS WRAPPED IN  
BANANA LEAVES AND BAKED IN AN OVEN) (G) (EGG) (F) (CR)

## BAIDUN

SIGIRIYA SPECIALITY OF STIR FRIED, SPICED & TEMPERED VEGETABLES

6.90 ALA BAIIDUN - POTATOES (V) 6.50

 7.00 WAMBATU MOJU - AUBERGINE (V) 6.50

8.20 MUSHROOM BAIIDUN (V) 6.50

BEETROOT CURRY (V) 6.50

KAJU & PEAS CURRY (CASHEWNUIT & COCONUT MILK) (V) (N) 6.50

ALA NIVITHI (POTATO AND FRESH BABY SPINACH) (V) 6.50

PUNJABI CHOLE (CHICK PEAS) (V) 6.50

PARUPPU NIVITHI (RED LENTILS AND BABY SPINACH) (V) 6.50

PINEAPPLE BAIIDUN (PINEAPPLE CHUNKS, MUSTARD SEEDS, TURMERIC) (V) 6.50

WOK FRIED GREENS (SPINACH, BROCCOLI, ASPARAGUS AND GREEN BEANS) (V) 6.50

DAL MAKHANI 6.50

(BLACK LENTILS, RED KIDNEY BEANS, COOKED IN CREAMY SAUCE) (M) (V)

SAAG PANEER 6.50

(INDIAN CHEESE COOKED IN SPINACH SAUCE WITH GARLIC, GINGER) (M) (V)

BHINDI OKRA (V) 6.50

## BIRYANI

A LAYERED SPECIALITY OF BASMATI RICE WITH ADDED FLAVOURS OF  
CARAMELISED ONION, MINT & ROSE WATER. SERVED WITH CURRY (M)

CHICKEN & APRICOT BIRYANI (M) 16.50

LAMB & BOILED EGG (M) (EGG) 17.00

MIXED VEGETABLE & PANEER (V) (M) 14.50

MIX SEAFOOD BIRYANI (CR) (F) (M) 21.90

## SAMBOL

POL SAMBOL (FRESHLY GRATED COCONUT WITH CHILLI AND ONIONS) (V) 4.50

SINI SAMBOL (RELISH MADE FROM SWEET ONION AND CURRY LEAVES) (V) 4.50

## BREADS, RICE & CHIPS

NAN (M) (V) (G) / TANDOORI ROTI (V) (G) 3.40

SPECIALITY NAN (GARLIC / PESHAWARI (N)) (V) (G) (M) 3.70

SPICY NAN (V) (G) (M) 4.00

KEEMA NAN (M) (G) 4.50

POL ROTI (G) (V) 4.30

(ROTI STUFFED WITH CURRY LEAVES, ONIONS AND GREEN CHILLIES)

RICE (STEAMED/PULAO) (V) 3.60

GARLIC / MUSHROOM RICE (V) 5.00

ROADSIDE RICE WITH VEGETABLES (V) (S) 7.00

(A SPECIAL COLOMBO STYLE FRIED RICE WITH FINELY  
CHOPPED VEGETABLES, SEASONED WITH WHITE PEPPER)

WITH CHICKEN/LAMB/PRAWNS (CR) (EGG) 9.50

GARLIC CHILLI RED RICE (HEALTHIER ALTERNATIVE TO WHITE RICE) (V) 7.50

SEASONED RED RICE (HEALTHIER ALTERNATIVE TO WHITE RICE) (V) 4.50

CHIPS (V) 4.00

SMOKED PAPRIKA CHIPS (V) 4.20

(V) SUITABLE FOR VEGETARIAN / (M) CONTAINS MILK OR MILK PRODUCTS  
(E) CONTAINS EGGS / (F) CONTAINS FISH OR FISH STOCK / (S) SOY SAUCE  
(SS) SESAME SEEDS / (G) GLUTEN, CEREALS / (CR) CRUSTACEANS / (N) NUTS

PLEASE BE AWARE THAT THERE MAY BE TRACES OF ALLERGENS IN OUR MENU -  
SHOULD YOU HAVE ANY SPECIFIC ALLERGIES OR DIETARY REQUIREMENTS PLEASE  
NOTIFY YOUR SERVE WHEN ORDERING AND WE WILL DO OUR BEST TO  
ACCOMMODATE YOUR NEEDS. ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE.

# SIGIRIYA

SRI LANKAN RESTAURANT

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SRI LANKA BOASTS ONE OF THE MOST DIVERSE RANGES OF CUISINE IN THE WORLD; FROM THE TROPICAL COASTAL REGIONS WHERE MANGOS AND PEPPERS FLOURISH, TO THE COOLER CENTRAL REGIONS WHERE LEEKS AND CARROTS ABOUND, THIS VAST RANGE OF INGREDIENTS GIVES SRI LANKAN FOOD ITS INDIVIDUALITY.

OUR AWARD-WINNING SRI LANKAN CHEFS BRING THE AUTHENTIC FLAVOURS OF THEIR HOME COUNTRY TO OUR FOOD LOVINGLY HANDMADE IN OUR KITCHEN. VEGETARIAN, VEGAN AND SEAFOOD DISHES ARE AT THE HEART OF SRI LANKAN CUISINE. TO FULLY EMBRACE TRUE SRI LANKAN CULTURE EVEN MEAT EATERS MAY WISH TO ENJOY OUR VEGETARIAN AND VEGAN DISHES.

WE CREATE FLAVOURFUL, HEALTHY DISHES USING FATS RICH IN OMEGA 3. OUR INGREDIENTS ARE LOCALLY SOURCED WHERE POSSIBLE AND VEGETARIAN FOOD IS ALWAYS COOKED SEPARATELY TO MEAT AND FISH.

IF YOU CAN'T FIND WHAT YOU WOULD LIKE ON OUR MENUS, PLEASE SPEAK TO OUR STAFF WHO WILL BE MORE THAN HAPPY TO ACCOMMODATE YOUR NEEDS. EVERYTHING WE MAKE IS PREPARED AND COOKED IN HOUSE ESPECIALLY FOR YOU.

THE SIGIRIYA TEAM HOPE YOU HAVE A WONDERFUL EXPERIENCE WITH US