

ROOTS MENU.

BACK TO WHERE IT ALL VEGAN



ALL DISHES ARE GLUTEN FREE APART FROM MARKED (G)

PLAIN HOPPER 🌱

Bowl-shaped coconut milk pancake served with Coconut Sambol, Seeni Sambol & lunu miris [Sri Lankan Salsa] [113kcal]

PINEAPPLE CURRY 🌱

A slammin' Sri Lankan classic! This dish packs a punch with its epic combo of sweet, savoury & tangy spices. Your taste buds will be hollerin' for more! [210kcal]

SRI-TATO 🌱

Roast potatoes lightly fried & spiced Sri Lankan style. [320kcal]

KALE & CABBAGE 🌱

A fresh mix of kale & cabbage, sauteed in coconut oil and spices with grated coconut and curry leaves. [40kcal]

KOTTHU (G)

A fine example of Sri Lankan street food served all over the country and made with chopped Rotti & veg. [435kcal]

STRING HOPPER KOTTHU

A GF take on our popular traditional Kotthu, made with rice flour noodles. [340kcal]

4 HOT BATTERED MUSHROOMS 🌱

Polenta battered button mushrooms with spicy caramelised onions. [228kcal]

KAJU MALUWA 🌱

Cashew nut curry - our most creamy dish - Sri Lankan cashews & green peas in a sweet coconut curry. [512kcal]

HOT BATTERED CAULI 🌱

Cauliflower marinated in garlic & chilli, battered in polenta and served with caramelised onions. [270kcal]

FAT SISTER

Tender squash cooked in coconut cream, curry leaves, pandan leaves & mustard seeds. [136kcal]

SIDES

4 PAROTTA ROTTI (G)
Flatbreads, excellent to accompany curries. [240kcal]

4 BASMATI PANDAN RICE
[77kcal]

5 STICKY RICE 'KIRIBATH'
[143kcal]

STRING HOPPERS

Steamed rice flour noodle nests with coconut sambol. [130kcal]

8 VEGAN FRIED RICE 7

Wok fried with carrots, onions, green peas & TCT chilli paste. [446kcal]

BETROOT BADUMA 🌱 5

A comforting dish with rich flavours and tender beetroot cooked in its own succulent juices. A must-try for those seeking a new beet experience beyond salads. [115kcal]

CHICKPEAS 🌱 5

Stir fried with onions, garlic, mustard seeds, coconut shavings, curry leaves & crushed chillies. [380kcal]

6 PARIPPU [DHAL] 5

A rich and creamy blend of lentils and spinach, Sri Lankan spices and coconut milk. [332kcal]

CONDIMENTS

4 SEENI SAMBOL 🌱 3
Onions caramelised with a hint of cinnamon. [86kcal]

4 COCONUT SAMBOL 🌱 3
A fresh coconut relish blended with shallots & spicy green chillies. [61kcal]

5 BRINJAL MOJU 🌱 4
Pickled aubergine. [140kcal]

**ROOTS
MENU.**

**BACK TO WHERE
IT ALL VEGAN**



THE
COCONUT TREE
UNIQUELY SRI LANKAN

