

THE CEYLON TAVERN

103 Lavender Hill
London SW11 5QL
Tel: 0207 350 2564

Authentic Sri Lankan Cuisine
Take away Menu
Special Offer

Open 7 days a week from
12 noon
3 Rooms available for hire

Lunch Special

Vegetarian set meal £3.45

Mysoor Paruppu curry, seasonal vegetable curry & Rice

Non Vegetarian set meal £3.95

Chicken Satai & Pineapple Pirattal, Mysoor Paruppu curry & Rice

Dinner Special

Vegetarian set meal £5.95

Aubergine Pirattal, seasonal vegetable curry, Rice & Sweet rice pudding

Non Vegetarian set meal £6.95

Lamb curry or King Fish curry, Mysoor Paruppu curry, Rice and Sweet rice pudding

Shorteats

The term 'Shorteats' is used for a variety of appetisers that are consumed before meal or as a meal in small portion in Restaurants, on the Beach and in Toddy Taverns all-round Sri Lanka

Selected Fish Cutlets (2) £3.95

Bread-crumbed spicy fish & potato cakes served with caramelised tartar sauce and salad

Lamb Rolls (2) £3.50

Crisp fried spicy lamb and potato bread-crumbed crêpe parcel, served with sweet chilli sauce.

Vegetarian Patties (2) £2.95

Crisp Fried potato and seasonal vegetable filled pastry served with chilli sauce.

Malu Miris £3.45

Sri Lankan Mellow Pepper stuffed with lightly spiced tuna pâté and tempered in a wok, served on a bed of salad

Coriander Prawns £4.95

Tiger prawns marinated in coriander, garlic, selected spices, stir fried and served with salad

Nethali Porriyal £3.95

White bait fish stir fried with onion & Sri Lankan spices served with salad

Vade (2) £2.95

Spicy white lentil and fennel seed doughnut served with ginger sambol

Rasam

Traditional soup from the North Eastern province of Sri Lanka, prepared mainly with tamarind juice, pepper corn, other selected spices and a choice of meat, seafood or vegetable

Sea food Rasam £3.95

A slow simmered broth of Fish, vegetables and spices

Vegetable & Tomato Rasam £2.95

An aromatic soup of lentil, exotic vegetables and selected spices

Chicken Mulligatawny Rasam £3.45

Robust pepper corn, garlic and turmeric light soup with chicken morsels

Devilled

Marinated and grilled meat, seafood or vegetable morsels tossed and stir fried with sautéed onions & capsicums in Sri Lankan herbs and fiery spices.

Lamb, Wild boar, Duck or Chicken Satai £5.00

Seafood Medley - £6.50

Squid, Tiger prawns, King fish satai 

Cassava - £4.50

Hoppers

Very popular dish originating from Kerala. These bowl shaped are thin pancakes made from fermented rice flour and coconut milk, there many variations of hoppers which can be eaten with spicy condiments or curries.

Plain Hopper (2) - £2.45

Egg Hopper (1) - Plain Hopper topped with a poached egg £1.95

Milk Hopper (1) - £1.95

Hopper topped with Coconut cream & sugar

Pala-Aharam

Crispy savoury snacks eaten as pre-appetiser with drinks





Paruthy Vadai £1.50 (v)

Spicy Urid dhal and wheat crisps. Speciality from northern town of Paruthy Thurai

Pakoda Chilli loaded yellow split pea crunch £1.50 (v)

Murukku £1.50 (v)

Made with urid dhal and rice flour, seasoned with spices and sesame, fried in vegetable oil

 Mild  Vegetarian Dishes  Medium  Hot

The Ceylon Tavern Signature

Dishes

Lampries – £11.00 🌶️

A Dutch influenced "Festive dish" of flavoured Samba rice, lamb, Fish Cutlet, Aubergine Moju, Seeni sambol and Boiled Egg wrapped in a banana leaf and slowly baked to give this dish a unique flavour.

Kothu Rotti (Lamb or Chicken) £6.95 🌶️

A Sri Lankan street-Vendor specialty originating from the North Eastern Province of Sri Lanka, prepared with Shredded 'rotti' tossed and stirred with sautéed onion, green Chilli, egg, and meat

Sea food String Hopper Kothu £7.95 🌶️

Steamed Rice noodles tempered with sautéed onion, green chilli and grilled spiced seafood cocktail

Biriyani (Lamb or Chicken) £7.95 🌶️

Associated with the Sri Lankan Moorish community, an aromatic combination of saffron, local herb and spice flavoured Ponni Samba rice and succulent pieces of chicken sprinkled with cashew nuts

Vegetable Briyani £5.95 🌶️

An aromatic combination of saffron and herb flavoured **Ponni Samba rice** and selected vegetables sprinkled with cashew nuts

King prawn Briyani £9.95 🌶️

Robust combination of 'Kum Kum' tropical herb and spice flavoured **Ponni Samba Rice** and succulent king prawns sprinkled with cashew nuts

Cockle Pittu £8.95 🌶️

Roasted rice flour, wheat flour crumbs and grated coconut steamed within a bamboo cylinder, tempered with sautéed onions, chilli and cockle served with Pol Sambol, Ceylon omelette and king fish curry

Thara Pirattle £11.00 🌶️

Duck breast pieces marinated in mixture of dry red chilli, garlic, ginger & coconut cooked in 'arrack', ghee & sugar with cinnamon stick, rampe' leaf & lemon grass served with rice

Masala Dosa £6.95 🌶️

Very popular dish Originating from the state of Tamil Nadu. Crispy white lentil pancake with potato masala filling, served with sambar and coconut chutney.

Rotti & Tiffin

Paper Roast Dosa (1) £3.95 🌶️

Crispy Pancake made with Dhal and rice batter, topped with Ghee and served with coconut chutney and a vegetable curry.

Pittu – (2 pieces) £3.95 🌶️

Pittu is a combination of rice and wheat flour scrambled, steamed with grated coconut in a bamboo cylinder.

String Hoppers (set of 5) £2.95 🌶️

Hand made steamed rice noodle prepared with rice and wheat flour

Veechu Rotti (1) £1.95 🌶️

Traditional layered flat bread prepared with wheat flour

Egg Rotti (1) £2.45

Egg onion and green chilli filled traditional layered flat bread

Sambol-Achar-Salad

Seeni Sambol £1.50 🌶️

Caramelised red onions prepared with vinegar, red chilli, cardamom, Maldives fish, cinnamon and brown sugar

Pol sambol £1.50 🌶️

Crushed grated coconut red chilli & onion, sprinkled with lemon

Katta sambol £1.50 🌶️

Ground coconut, red chilli, onion and Maldives fish with dash of lemon juice.

Onion Marsi salad £1.95

Tomato and red onion slices sprinkled with lemon juice, black pepper and dry-roasted Maldives fish

Beetroot sambol £1.95 🌶️

Grated beetroot with finely chopped shallots, green chilli with a

RICE & CURRY

Rice is the staple diet eaten every day of the year. There is much etiquette to the way it is prepared and eaten. The preferred way to eat it is 'plain rice with numerous curries and salads'

Lamb curry £6.95 🌶️

Diced lamb marinated in roasted Sri Lankan curry powder and slowly cooked in coconut milk with cinnamon stick, rampe and curry leaves

Beef pepper curry £6.95 🌶️

Diced beef marinated in salt & pepper slowly cooked in coconut milk with coriander, cumin & fennel

Fried Pork curry £6.45 🌶️

Pork marinated in ginger, garlic, tamarind powder and stir fried with Sri Lankan herbs & spices

Chicken Satai & Pineapple Pirattle £6.45 🌶️

Marinated tender chicken fillet cooked in Sri Lankan roasted curry powder, assorted spice, mustard, with pineapple, onion & topped with coconut milk

King fish Kulzhambu £6.95 🌶️

King fish steak marinated in Sri Lankan spices & fish curry powder, cooked in tamarind pulp, turmeric and coconut cream.

Salmon Fish Curry £6.45

Subtly spiced salmon steak cooked in garlic, turmeric, coconut milk with hint of lemon juice

Tiger prawn curry £7.95 🌶️

Marinated tiger prawns cooked with Sri Lankan curry powder, finely grated ginger, garlic and coconut milk with hint of lemon

Mysoor Paruppu £4.95 🌶️

Lentils cooked in coconut milk, garlic, onion, green chilli and garnished with sautéed onion & mustard

Cashew Nut Curry £6.45 🌶️

Sinhalese speciality, cashew nuts cooked in coconut, turmeric, ginger, garlic paste with fragrant spice onion and rambe'

New Potato Deldara £4.95 🌶️

Boiled New Jersey potatoes tempered with crushed chilli, turmeric, sautéed shallots and mustard

Aubergine Moju £5.45 🌶️

Sweet and sour fried aubergine pickle cooked with vinegar, Shallot, Maldives fish and assorted spices

Yellow Pumpkin chutney £5.45 🌶️

Boiled pieces of yellow pumpkin mixed with garlic, black pepper & coconut milk

Aubergine Pirattle £5.45 🌶️

Deep fried aubergine smothered in tamarind and chilli curry sauce

Bouchi Paal Curry £5.45 🌶️

White French bean cooked in light coconut milk with sautéed onion, mustard and turmeric.

Seasonal Vegetable Curry £5.45 🌶️

Vegetable of the day cooked in coconut milk with green chillies, turmeric, garlic, ginger curry leave and lemon grass

Cabbage Varai £4.95 🌶️

Shredded cabbage stir fried with black pepper, turmeric, black mustard and grated coconut.

Rice

Special fried Ghee rice £2.95

Rice cooked with selected spice, mixed-vegetable and ghee

Basmati Rice £1.95

Fragrant and delicate flavour rice from northern India

Samba Ponni Rice £1.95

Tradition Sri Lankan rice with a distinctive flavour

hint of lime