

APERITIF

Aperol Spritz 7,⁶⁰

Prosecco, Aperol, Orange, Soda

Sri Lankan Gin Tonic 8,⁵⁰

Colombo No. 7 Gin, Tonic Water, Zitrone



Flavours of Ceylon 8,⁹⁰

Arrack, Ginger Beer, Zimt, Limette, Schwarzer Tee

WE RECOMMEND

Platter of mixed starters 8,⁵⁰ per head (from 2 persons)

Variations of our most chosen starters

Platter of favourite vegetarian starters 8,⁰⁰, vegan on request

Aubergine Sticks 6,⁸⁰

crispy breadcrumb sticks of aubergine, served with a chili-dip

Vegan Curry 16,⁸⁰

3 vegetable curries of the day, served with yellow rice and sambal

Prawns-Breitengrad Style 23,⁴⁰

Prawns in a fruity curry vegetable sauce, served with fried vegetable noodles

Lamb Shank Curry 24,⁰⁰

Slow-roasted Knuckle of Lamb in a curry stock with yellow rice, served with Roti and Tomato Chutney



FAMILY SILVA'S FAVOURITE DISHES

Mixed Seafood Curry 19,⁰⁰

King Mackerel, Prawns and Calamares in a light curry sauce

Chicken Curry on the bone 17,⁴⁰

Tenderly cooked and served on the bone, accompanied by aromatic yellow rice

Vorspeisen

Meaty bites !

1 Original Sri Lanka Mutton Rolls 7,⁸⁰

Breadcrumbs spring rolls of pancake dough, filled with lamb and vegetables, served with a red chili Sauce

2 Exotic spicy chicken skewers with a cashew dip 8,²⁰

3 Beef Godamba Roti 8,⁵⁰

Beef-filled roti bread served with date chutney and red chili sauce

Starters fish

6 Hot butter cuttlefish with chili mayonnaise 8,⁹⁰

Crispy fried calamari prepared with butter, chili and vegetables

7 Homemade fish patties 8,⁴⁰

hearty, spicy fish filling in crispy batter , served with yogurt and a green chili dip

Starters Vegetarian and Vegan

8 Ulundhu Vadai 6,⁸⁰

fried rings of rice-flour dough, spiced with coriander, served with tomaten chutney

9 Vegetable Pakoras , served with yogurt sauce and tomato chutney 6,⁸⁰

10 Garlic bread 6,⁸⁰

grilled with cheese, served with a garlic dip

11 Pol Roti 6,⁹⁰, Sri Lankan coconut wheatbread with hot, spicy sambals



Soups

- 12 Curry chicken soup 7,⁰⁰
with curry spices and coriander
- 13 Dhal soup with spinach 5,⁸⁰
spicy red lentil soup with spinach.Vegan
- 14 Chickpea soup 6,⁰⁰ hot

Salads

- 15 Mixed salad with herb dressing 7,¹⁰
 - 16 Sri Lanka salad with beetroot, mango and avacado 9,⁵⁰
- All soups and salads are served with bread

Main dishes

Original Sri Lankan Kothu Roti

Typical Sri Lankan street food. Chopped flatbread strips, pan-fried with meat/fish, egg, vegetables and spices. Served with a curry gravy

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|------------------------------------|---------------------------------|
| 17 Chicken Kothu 14, ⁵⁰ | 18 Fish Kothu 14, ²⁰ |
| 19 Lamb Kothu 14, ²⁰ | 20 Beef Kothu 16, ⁰⁰ |



Curry dishes

All curry dishes are accompanied by fragrant Basmati rice and Pappadums. You can additionally refine your dish with sweet mango chutney or tangy-spicy mixed pickle. Each dish is prepared individually and can therefore in the most cases be requested as mild, medium hot or hot.

21 Mild Chicken Curry 17,³⁰
prepared with vegetables and coconut milk

22 Traditional Chicken Curry 16,⁸⁰
strongly spiced, hot

23 Chicken Vinha de Alhos 16,⁷⁰
chicken from the breast, prepared with tomato, ginger, chili and tamarind

24 Breast of Duck Curry 22,⁸⁰
Strips of French Barbarie Duck Breast, prepared in an aromatic curry sauce with vegetables

25 Black Beef Curry 17,¹⁰
Beef in a deftig, strongly reduced curry sauce, seasoned with our home-roasted curry powder

26 Aromatic Lamb Curry 20,⁵⁰
prepared with potato and aubergine

Biriyani dishes

Traditional rice dish prepared with our home-made curry blends, with vegetables, raisins and cashewnuts. Served with a yogurt dip and hard-boiled-egg

30 Chicken Biriyani 16,⁸⁰ 31 Lamm Biriyani 20,⁸⁰ 32 Prawn Biriyani 22,³⁰

Devilleed dishes

33 Devilled Chicken 16,⁸⁰

34 Devilled Beef 17,⁰⁰

35 Devilled Lamb 20,²⁰

37 Devilled Prawns 22,⁰⁰



Vegetarian and Vegan

- 39 Vegetable Kothu Roti 12,⁵⁰
chopped wheatflour strips, pan-fried with vegetables, spices, and with or without egg
- 40 Mixed Vegetable Curry 14,⁵⁰
A selection of vegetables prepared in a nourishing curry sauce
- 41 Vegetable Vinha de Alhos 14,⁸⁰
A selection of vegetables prepared with tomato, ginger, chili and tamarind
- 42 Vegetable Briyani 14,³⁰
Aromatic rice dish prepared with our home-made curry blends, with vegetables, raisins and cashewnuts.

European dishes

- 43 Breaded Pork Schnitzel, served with Pomme Frites, salad and paprika sauce 12,⁹⁰
- 44 Grilled Breast of Chicken 13,⁸⁰
served with fried potatoes and broccoli in a cream sauce
- 45 Prawns in a Cream Sauce, served with salad, rice and bread 20,⁶⁰
- 46 Filet of Plaice, breadcrumbed and served with fried cauliflower 14,¹⁰

Extras

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| Stringhoppers (2 pieces) 3, ⁶⁰ | Parsley sambal 3, ⁸⁰
Chopped parsley with grated coconut, chili and lemon juice |
| Portion Pappadums 3, ²⁰ | |
| Dhal 4, ⁰⁰
Red lentil curry | Polsambol 3, ⁰⁰
traditional marinated grated coconut |
| Devilled potatoes 4, ³⁰
Spicy fried potatoes with red onions, chili and spices | |
| Seeni sambal 3, ⁰⁰
Caramelised onions, spiced with cinnamon, cloves, chilis and cardomoms | Small side salad 3, ⁰⁰ |
| | Home made Jogurt Sauce 1, ³⁰ |
| | Mango Chutney 2, ³⁰ |
| | Mixed Pickle 2, ⁰⁰ |



Desserts

47 Mixed Ice 4,³⁰

Chocolate, vanille and strawberry ice cream with cream

48 Fresh Fruit Salad with Vanille Ice Cream 6,³⁰

49 Banana Dessert 7,⁵⁰

Sliced banana with banana ice cream, roasted splinters of cashew nuts, coated with original Sri Lankan Palm Flower Syrup

50 Watlapan 8,³⁰

Spiced caramel pudding with mango slices

51 Strawberry Faluda 6,²⁰

Milk drink dessert, served cold, with fruit, jelly, ice cream and rose syrup

52 Curds and honey 5,⁹⁰

Naturjogurt with original Palm Flower Syrup