SIGIRIYA

SRI LANKAN RESTAURANT

BASKET OF POPPPADOM & SAGO CRACKERS (V)	3.75
CHUTNEY TRAY (V) (SD) - BEETROOT, GREEN & MANGO CHUTNEY	3.60
PAN FRIED KAJU (V)(G)(N) - CURRY LEAVES AND GARLIC	5.50

STARTERS - SMALL PLATES

PAN SEARED SCALLOPS (MO)(SD) WITH MANGO SALSA & BALSAMIC	14.50
CRUMB FRIED SALMON CAKE - (F)(E)(G)(MU)(D) SALMON, BLACK PEPPER	11.50
HOT BUTTER CUTTLEFISH (MO)(D)(G)(S)(SE) TOSSED WTIH SWEET CHILLI & BUTTER SAUCE	10.70
SPINACH AND MUSHROOM CROQUETTE (V)(D)(G)(MU)(SD)	09.50
CHICKEN ROLL (G)(MU)(D) SEASONED CHICKEN WRAP IN SPRING ROLL SHEET	09.20
WHEAT LUCHI (G)(MU)VEG/CHICKEN/PANEER(D)/PRAWNS(CR)	09.00
BEETROOT CHAAT (V)(D) WITH POTATO, SAVOURY CHUTNEYS	08.90
KEEMA SAMOSA (G)(D)(MU) MUTTON AND GREEN PEA CRISPY TRIANGLES	07.90
VEGETABLE ROTI (G)(V)(MU)(D) – TANGY VEGETABLE WRAP	07.90
ONION BHAJJI (V) (E) RED ONIONS TOSSED IN A FLAVOURFUL BATTER & DEEP FRIED	07.80

STARTERS - GRILLS

MARINATED IN TANDOORI MASALA OVERNIGHT & COOKED IN THE CLAY OVEN

JUMBO PRAWN TIKKA (MU)(D)(CR)(E)(S)(SD)(CL)	16.90
LAMB CHOP (MU)(D)(G)	13.90
MIXED GRILL (D)(MU)(G)	13.50
BBQ PORK RIBS (SS)(G)(S)(MU)	13.00
SLOW ROAST SALMON WITH GINGER & LIME (F)(MU)(D)(S)	10.50
MIRISSA SEABASS (F)(D)(MU)	10.50
SEEKH KEBAB (D) (MU)	09.50
CHICKEN NOORANI (D)(MU)	09.40
TANDOORI PANEER (V)(D)	08.20
BROILED BROCCOLI (V)(D)(G)(MU) **	08.20

SALADS

SIGIRIYA SEXY SALAD (CR)(E)(MU)(SD)(F) PRAWNS, MANGO, AVOCADO, POMEGRANATE, CURED SALMON, CUMIN MAYONNAISE	12.50
VEGAN BROCCOLI SALAD (V)(MU) AVOCADO, SPINACH, SUNDRIED TOMATO, SUNFLOWER SEEDS, CILANTRO DRESSING	10.90
SIGIRIYA CHOP CHOP SALAD SRI LANKAN SPECIAL PARSLEY, ONION, SUMAC, FINE BULGUR WHEAT, LEMON JUICE	08.10
ROASTED BEETROOT AND FETA SALAD (D)(MU)(V) CARAMELIZED ONION, SUMAC, HONEY MUSTARD DRESSING, MESCLUN MIX	09.90
PYAAZ SALAD (V) THINLY SLICED RED ONION TOSSED WITH GREEN CHILLIES, LEMON JUICE, SPICES	05.50

SIZZLER AND SHASHLIK

MIXED GRILL (D)(MU)(G)	26.90 / 31.40
JUMBO PRAWN TIKKA (MU)(D)(CR)(E)(S)(SD)(CL)	29.50 / 34.00
LAMB CHOP (MU)(D)(G)	24.50 / 29.00
CHICKEN NOORANI (D)(MU)	17.00 / 21.50
SLOW ROAST SALMON WITH GINGER & LIME (F)(D)(S)	21.50 / 26.00
MIRISSA SEABASS (F)(D)	21.50 / 26.00

SRILANKAN FUSION

BEEF STEAK SIGIRIYA (SD)(G)(D)(MU) GRILLED FILLET (200GMS), GRILLED ASPARAGUS, SAUTEED POTATO, MUSHROOMS	31.00
NASIGORENG (N)(E)(CR)(G)(SS)(S)(MO)(D) INDONESIAN FRIED RICE WITH VEGETABLES, EGG, PRAWNS & CHICKEN SATAY	21.00
HELA NOODLES (G)(E)(SS)(S)(V) SRI LANKAN STYLE NOODLES WITH EGG & VEGETABLES	14.50
WITH BEEF	+06.00
WITH CHICKEN	+05.00
BIRYANI (MU) (D) A LAYERED SPECIALITY OF BASMATI RICE WITH ADDED FLAVOURS OF CARAMALIZED ONION, MINT & ROSE WATER. SERVED WITH MEDIUM CURRY SAUCE & RAITA.	
SEAFOOD (CR)(D)(E)(MO)(F)(G)	25.50
LAMB (D)(E)(G)	19.90
CHICKEN (D)(E)(G) OR PRAWNS (CR)(D)(E)(G)	19.00
MIX VEGETABLES (V) (D)	18.00
PANEER (D)(V)(G)	18.00

SIGIRIYA SIGNATURE CURRIES

WAGYU OXTAIL CURRY (G)(MU)(D) COCONUT HINTED RICH & SPICY SLOW COOKED OXTAIL WITH CARROTS & POTATO DUMPLINGS	27.50
LAMB SHANK (SD)(D)(MU)(CL) CINNAMON SOAKED WITH CEYLON ARRACK & BLACK PEPPER	23.50
PRAWN LEMONGRASS (CR)(D)(MU) FRESHWATER PRAWNS SIMMERED IN A CURRY OF GREEN CHILLI, COCONUT MILK	22.50
HAKE FISH CURRY (F)(D)(MU) AUTHENTIC SRI LANKAN FISH CURRY	19.90
ELUMAS CURRY (D)(MU) LAMB ON BONE SEASONED WITH SL ROASTED CURRY POWDER & COOKED IN COCONUT GRAVY	16.00
NOORANI BUTTER CHICKEN (D)(MU) TANDOORI CHICKEN SIMMERED IN A TOMATO BASED VELVETY GRAVY, FINISHED WITH BUTTER	16.00
CEYLON CHICKEN (D)(MU) SLOW COOKED TENDER CHICKEN IN A SAUCE OF LEMONGRASS, CURRY LEAVES, DRY ROASTED SPICES & GREEN CHILLI, FINISHED WITH COCONUT MILK.	15.60
THUNAPAHA CHICKEN (D)(MU) NATIVE SRILANKAN SPICY MARINATED THIGHS WITH RED COCONUT CURRY & GINGER	16.00
ROGAN JOSH (V)(MU)* A HEADY COMBINATION OF INTENSE SPICES & TOMATO	16.00
KARAHI (V)(MU)* - REDUCED ONION, TOMATO, GINGER, GROUND SPICES	13.60
SAAG* - (D)(V)(MU)* HOME BLEND RICH SPINACH PASTE	13.10
* Available with (Chicken / Mixed Vegetable(V) / Paneer (M)(V))	
ADD LAMB/KEEMA/CHICKEN TIKKA (MU)(D)	+4.60
ADD PRAWNS (CR)	+4.10
ADD KING PRAWNS (CR)	+6.70

STREET FOOD OF CEYLON

DEVILLED KING PRAWN (CR)(SS)(G)(S)(MO) FRESHWATER PRAWNS COOKED WITH GROUND BLACK PEPPER, SEASONED WITH SPECIAL CHILLI SAUCE OF MIXED PEPPERS, SPRING ONIONS	21.00
DEVILLED CHICKEN (SS)(G)(S) CHICKEN BREAST COOKED WITH GROUND BLACK PEPPER, SEASONED WITH SPECIAL CHILLI SAUCE, SPRING ONIONS.	16.30
KOTTHU ROTI (G)(MU)(D) CHOPPED FLAT BREAD ALONG WITH SCRAMBLED EGG, ONION, CURRY LEAVES & CHILLI	
SEAFOOD (CR)(F)(MO)(E)	21.00
MIXED VEGETABLE, CHICKEN & LAMB (E)	21.00
LAMB (E)(MU)	18.40
CHICKEN (E)(MU)	18.00
MIXED VEGETABLE (V)(E)	16.00
POL ROTI (G)(V) – WHEAT FLOUR MIXED WITH COCONUT, GREEN CHILLI	05.30
KURAKKAN ROTI (G)(V) – MILET FLOUR MIXED WITH COCONUT, GREEN CHILLI	05.30
POL SAMBOL (V)(MU) - FRESHLY GRATED COCONUT, ONIONS	05.30
SINI SAMBOL (V) - RELISH MADE FROM SWEET ONIONS, CURRY LEAVES	05.30

BAIDUN

SIGIRIYA SPECIALITY ACCOMPANIMENTS OF STIR FRIED, CURRIES & TEMPERED VEGETABLES

WOK FRIED GREENS (V)(G)(SS)(S) GARLIC,SOY TOSSED MIXED GREENS	08.20
SAAG PANEER (D)(V) - INDIAN CHEESE, SPINACH PUREE	08.20
ALA NIVITHI (V)(MU)(D) – POTATO & FRESH BABY SPINACH	07.90
DEAN's CURRY(V)(D)(MU) – MIXED VEGETABLES IN SPINACH COCONUT GRAVY	08.20
PODI ALA BAIDUN (V)(MU)(D) - TEMPERED NEW POTATOES	07.90
WAMBATU PAHI (V)(MU)(D) - FRIED EGGPLANT, POMMERY MUSTARD	07.90
KAJU & PEAS CURRY (V)(MU)(N)(D)- CASHEW NUTS, PEAS, COCONUT MILK	07.90
PARIPPU NIVITHI (V)(MU)(D) - RED LENTILS & FRESH BABY SPINACH CURRY	07.90

BREADS

NAAN (D)(G)(E) / TANDOORI ROTI (V)(G)	04.00
SIGIRIYA SPECIAL (D)(G)(E)(V) – MUSHROOM, SPINACH & TRUFFLE	07.50
KEEMA (D)(G)(E)	06.00
PESHAWARI (N)(V)(D)(G)(E)	06.10
GARLIC (V)(D)(G)(E)	04.40
CHILLI (V)(D)(G)(E)	04.40
BABY PARATHA (G)(V)(D)	04.50

SIDES

ROADSIDE RICE WITH VEGETABLES (V)(S)(SS)(G) A SPECIAL COLOMBO STYLE FRIED RICE WITH FINELY CHOPPED VEGETABLES. SEASONED WITH WHITE PEPPER	08.00
GARLIC RICE (V)(D)	06.00
PULAO RICE (V)(D)	04.50
STEAMED RICE (V)	04.20
JAFFNA GUN POWDERED CHIPS (V)(G)	05.00
CHIPS (V)(G)	04.50

(V) - SUITABLE FOR VEGETARIAN
(MU) – CONTAINS MUSTARD
(CL) - CONTAINS CELERY
(MU) – CONTAINS MUSTARD
(D) - CONTAINS MILK OR MILK PRODUCTS
(SS) - CONTAINS SESAME SEEDS
(SD) - CONTAINS SULPHUR DIOXIDE
(E) - CONTAINS EGGS
(N) – CONTAINS NUTS
(G) - CONTAINS GLUTEN / CEREALS
(MO) - CONTAINS MOLLUSCS
** - CAN BE DAIRY FREE
(F) - CONTAINS FISH
(CR) - CRUSTACEANS
(S) – CONTAINS SOY SAUCE

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 SERVER WHEN ORDERING AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.ALL PRICES ARE SUBJECT TO A 10% SERVICE CHARGE.