

## Set Meals for 2 (4 curries between 2)

(Order rice and bread separately. Double up the menus for more people)

Our packaging aims to emulate the traditional 'tiffin box' of curries that are found in the sub-continent. Listed below are some great tiffin combinations for you to try.

TIFFIN STACK



1	Chilli Chicken	2	Fried Pork Curry	3	K. Prawn Kulumbu	4	Spiced Mushrooms
	Coconut Lamb		Crab Vara		Squid Serendip		Pea & Panner
	Dahl		Dahl		Dahl		Dahl
	Aubergine Salad		Pea & Paneer		Vara		Butternut Squash

**£9.50 per person**

**£9.75 per person**

**£10.00 per person**

**£7.50 per person**



This beef curry is a typical Sri Lankan dish. "Curry, but not as you know it". Low in oil and cream, but big in flavour. Enjoy!



Try this amazing Kottu Rotti – a Sri Lankan speciality. It's comfort food defined, and one of Amma's (Mum's) many recipes!



Sink your teeth into our tender slow cooked curries and coat your tongue in the rich flavours defined by the fragrant curry leaf, coconut and chilli. 'Pick & Mix' your dishes for an authentic healthy balanced meal.

**Cover** (left to right): Spiced Baby Squid Calamari, a 'Thali' selection plate, and Devilled King Prawns.

Welcome to Hop & Spice

53 bedford hill  
balham  
London  
SW12 9EZ  
[www.hopandspice.com](http://www.hopandspice.com)

**opening hours:**

from 6 pm every day

minimum order £15  
standard delivery £1.50

**020 8675 3121**



**'This has to be one of the best neighbourhood restaurants in london'**  
the london restaurant review

**'Genius!... Why didn't someone do this before?'**  
4th in the TIME OUT top 50

**'Fantastic and well priced Sri Lankan Cuisine'**  
\*\*\* view london

**'Never fails to impress'**  
[toptable.co.uk](http://toptable.co.uk)



**£5 OFF VOUCHER INSIDE**

**"Because it's not just curry. It's Hop & Spice"**

THE SRI LANKAN RESTAURANT

TAKE AWAY & DELIVERY



Big in flavour, light in oil, these Sri Lankan curries have been exciting London taste buds since 2006.

**OPTION 1:** select 2 dishes per person (Inc. one veg each for a balanced meal)

**OPTION 2:** look right and choose one of our speciality main courses .

**OPTION 3:** turn over for great value set menus.

With this coupon  
**£5 OFF**  
 When you spend more than £25  
 (not in conjunction with other offers)

## Starters

- 1. Devilled Chicken (medium)**  
 This fiery dish will wake up your taste buds – prepared in a red hot skillet, moist tender chicken coated in our fabulous marinade of palm sugar, cider vinegar and green chilli. Feeling devilish? £5.25
- 2. Devilled King Prawns (mild)**  
 Plump juicy king prawns lightly coated in this super tasty marinade of palm sugar, cider vinegar. Flames lick the sides of the pan as this dish is prepared, caramelising the prawns as they are tossed through the air. £6.25
- 3. Spicy Lamb & Potato Cakes (medium)**  
 Crunch into the crispy pancake coating to sink your teeth into the spiced filling of the most delicious slow cooked tender lamb and crushed masala potato. A cooling mango chutney provides a deliciously sweet balance. £5.25
- 4. Spicy Tuna Fish Cake (medium)**  
 Crunchy on the outside and soft, moist and delicious on the inside. Onion, garlic and green chilli transforms fresh tuna into the perfect spicy filling. £5.25
- 5. Vegetable Samosas (medium)**  
 A completely homemade samosa takes a long time to make, but you deserve it! Our fresh pastry has the perfect balance of crispiness and doughiness. This envelopes a mixed vegetable filling that has been infused with the rich flavour of the fresh curry leaf, chilli and garlic. £4.95
- 6. Spiced Crispy Baby Squid Calamari (mild)**  
 Crunch through the crispy spiced batter and sink your teeth into tender pieces of perfectly cooked baby squid. Hop & Spice's unique masala blended coating awakens your taste buds. The yoghurt dip - laced with chilli vinegar gets them to the gym! £5.25

## Rice & Bread

- 7. Steamed Basmati Rice** £2.55
- 8. Katan Rice**  
 A mouthful of this dish will have you crunching through buttered cashew nuts, and chewing on the natural sweetness of raisins and jackfruit (often described as a cross between mango and pineapple). The sweetness of the fruit providing great balance to your spicier dishes. £3.35
- 9. Spinach Rice**  
 Hugely popular – fresh spinach and caramelised onions are tossed with mixed spices to create a dish that will enhance any curry. £3.35
- 10. Lemon Rice**  
 Infused with fresh lemon, fried onion and lentils. This is a vibrant rice dish that would go particularly well with chicken or seafood. £2.95
- 11. Chapatti Bread**  
 A tasty flat bread that made from wheat flour. Great for mopping up gravy! £1.85
- 12. Paratha Bread**  
 Slightly crispy, but wonderfully doughy - a rich moist flat bread that is made from layering dough with clarified butter. £1.85

## Open Pastures

- 13. Chilli Chicken (medium)**  
 As your teeth sink into the tender moist chicken pieces your tongue is brought to life by the intense flavour of the rich spicy yoghurt marinade. This dish is prepared the night before to allow the marinade to steep over night. A slow cooking process follows allowing the flavours to intensify. £5.75
- 14. Kerala Chicken (mild or medium)**  
 Allow the flavours of the rich coconut masala sauce to coat your tongue before allowing your teeth to sink into the selected tender pieces of slow cooked chicken. Curry leaves, garlic and ginger result in a deeply aromatic wholesome curry. £5.75
- 15. Fried Pork Curry (hot)**  
 We cube tender pork and marinate it overnight in our home roasted masala with a splash of cider vinegar. Once fried, a dry curry is created with a fabulous flavour intensity that bursts onto your tongue. £5.45
- 16. Coconut Lamb (medium)**  
 Tender chunks of lamb slow cooked in a rich coconut milk sauce that coats your tongue with all the subtle flavours that go into our home blended Sri Lankan masala, cumin, coriander, cinnamon and of course the fragrant curry leaf. £6.15
- 17. Baked Beef Curry (hot)**  
 A deliciously rich and spicy curry of diced Scottish beef, slow roasted in our masala with fresh pickles, ginger, garlic and chilli to create a melt in the mouth curry. £6.15

## Deep Blue Sea

- 18. Galle Salmon (mild)**  
 Succulent chunks of fresh salmon is poached in a rich creamy coconut milk sauce. Hop & Spice masala provides a lovely chilli bite that enhances this wonderful fish. Curry leaves provide depth of flavour, and a touch of tamarind yields a hint of tartness cutting through the rich flavour. £6.45
- 19. King Prawn Kulumbu (hot)**  
 Crunch through the plump juicy king prawns and sturp up the thin sauce that is jam-packed with flavour. Tomato, garlic, ginger, and curry leaves provides a wonderful taste intensity. Tamarind provides lovely sharpness - lifting this dish beautifully. £6.95
- 20. Squid Serendip (medium)**  
 Bite into the tender pieces of locally sourced fresh squid to release an array of flavour. Tamarind - the Asian equivalent of a squeeze of lime, is balanced by the sweetness of palm sugar, followed by a fiery kick from flaked red chilli. £5.95
- 21. Crispy Jackfish (mild)**  
 Break open the crispy dark spicy coating to reveal the pure white firm flesh of this wonderful juicy fish, served with crispy onions, green chillies and curry leaves. Douse it with a healthy squeeze of fresh lemon. £5.95
- 22. Crab Vara (medium)**  
 This dish captures the essence of Sri Lankan food. Flaked fresh white crab meat is tossed in spiced coconut oil, with fried onion, green chilli, and fresh curry leaves. Finished with a healthy squeeze of fresh lemon. £6.45

## From The Earth

- 23. Spiced Mushrooms (hot)**  
 Slow cooking is the secret to this dish. Fresh button mushrooms are steeped in our home roasted spices before being curried over a low heat with green chilli, onion, garlic and curry leaves. The natural juices flood out and are enhanced with a touch of cider vinegar to give this curry real zip. £4.15
- 24. Dahl (mild)**  
 On paper Dahl (lentil curry) is an easy dish to prepare, but it's so often done badly. A Sri Lankan dahl is flavoured with the tempered seeds of mustard, cumin and fennel. Just enough garlic not to overpower the dish, and a touch of creamed coconut to provide a velvety finish. £3.95
- 25. Vara (hot)**  
 A real taste of Sri Lanka in this dish. Shredded carrot, cabbage and potato are dry fried with a touch of spiced oil, and tossed with fresh shredded coconut. A sprinkling of green chilli provides just enough heat. A brilliant dish for ale matching! £3.95
- 26. Spiced Butternut Squash (medium)**  
 A dish typical of southern Sri Lanka. The natural sweetness of the butternut is complemented by tamarind, red chilli and coconut milk. A tasted sensation! £3.95
- 27. Pea and Paneer (medium)**  
 You liked it so much we had to put it on the menu! Fresh garden peas and chunks of Indian cottage cheese are brought together in a creamy sauce spiced with our home roasted masala. £4.15
- 28. Masala Potato (mild)**  
 The humble potato comes in many guises, but we don't believe there is any better than this one. It's a type of spiced mash, we crush the potato with turmeric, curry leaves, and finish it with our 'thallidam' of fried spices. It's not uncommon for regulars to order a couple of portions instead of rice! £3.75
- 29. Spinach & Coconut Cream (mild)**  
 Full of rich flavour, a deliciously creamy dish. Fresh spinach is shredded and sautéed with caramelised onions before being coated with spiced coconut cream. £4.15

## Spiced Salads

- 30. Fried Aubergine Salad (medium)**  
 Small aubergine pieces are steeped in a spiced marinade before being sautéed. Fresh tomato, onion and chilli melt into the warm aubergine. A dash of cider vinegar and fresh lemon creates a wonderful zing. £4.50
- 31. Devilled Potato Salad (mild)**  
 This super charged potato salad is fortified with our home-made chilli oil. A twist of coriander and a dusting of our secret masala puts a truly Hop & Spice stamp on this traditional dish. £4.35
- 32. Buttered Carrot Salad (medium)**  
 A peaceful bed of shredded fresh carrot, in a yoghurt blanket, laced with green chilli grenades. £3.95
- 33. Refreshing Tomato Salad (mild)**  
 Bursting with the flavours of summer – fresh tomatoes diced and tossed with finely chopped onion, chilli and coriander. £3.95

## Kottu Rotti : Shredded bread tossed with onion, chilli and egg

The streets of Sri Lanka come alive with the noise of this dish being prepared as knives clatter against the hot plate chopping bread into small pieces. Our wonderfully rich paratha bread is sautéed with onions, green chilli, egg and then mixed in with your choice of curry.

It's a fab hearty meal for one or can be used instead of rice and partnered with your curry. Comfort food at its best (pyjamas optional).

<b>34. Mixed vegetable</b>	£8.95
<b>35. Lamb</b>	£9.95
<b>36. Chicken</b>	£9.45
<b>37. Beef</b>	£9.95
<b>38. Seafood</b>	£10.95

Kottu Rottis are served with mango chutney and yoghurt raita

## Biryani : a rice based dish

The Sri Lankan Biryani packs your mouth with flavour much more so than its drier Indian cousin. Ours is more akin to a paella, baked in a rich spicy stock creating a dish moist and brimming with the essence of an exotic island.

<b>39. Chicken</b>	£9.45
<b>40. Lamb</b>	£9.95

Biryanis are served with mango chutney, yoghurt raita

If you like your food spicy then biryanis go particularly well with Sambols – a traditional Sri Lankan condiment (below) go on ... it's worth it!

## Sambol : Spice it up!

Sri Lankan cuisine is known for being very spicy but all our dishes are toned down to allow everyone to sample them. If you want to pep up your meal then try one of our Sambols - in Sri Lanka these are as popular as ketchup!

<b>41. Coconut and Chilli Sambol (hot)</b> with fresh chilli, coconut and lemon juice	£1.45
<b>42. Onion Sambol (hot)</b> Onion chutney caramelised with sugar and chilli	£1.25
<b>43. Coriander Sambol (hot)</b> Fresh coriander emulsified with chilli and lemon juice to create this rich chutney.	£1.25

"Because it's not just curry.  
 It's Hop & Spice."