

# welcome to hop & spice



we are very different to many curry restaurants. while sri lanka takes many of the traditional indian food concepts and methods, there are some uniquely sri lankan elements that give our food its unique and distinctive taste.

from our name you may have guessed that we also champion beers to go with your food. we have some lovely wines too, but our bottle conditioned ales are an exciting match for spice.

sri lankan food is defined by the awesome curry leaf - this fragrant and fresh leaf from the curry plant is a key ingredient in many of our dishes. this helps to give the wonderfully vibrant aroma and distinctive fresh quality to the flavours of hop & spice dishes, especially when it's infused with chilli and coconut in our chef's unique spicy style.

you'll also notice that our dishes have far less oil and cream than a typical curry restaurant. in fact, while many restaurants offering indian foods make up big bowls of sauces and mix in the chicken etc at the last minute, at hop & spice we cook food the way my dear amma (mum) does. a typical curry takes several hours to prepare and each afternoon your senses will be assaulted by the aroma of freshly prepared dishes bubbling away in our kitchen.

the typical way to eat in sri lanka is using a thali plate. this is like a tray holding half a dozen different dishes of curry, with rice in the centre. it doesn't get more authentic than this – amma would prepare six or seven different curries for supper every day, serving a little of each to give us a deliciously varied and healthily balanced meal.

to experience the essence of hop & spice, **i recommend that you choose six curries between two people.** in homage to my dear amma, it's a good idea to include two or three vegetable choices in your thali plate to give you balance and real variety (slapped wrists otherwise!)

on the other hand, if you have a soft-spot for a particular dish, you can always order it as a **main course meal, with the single flavour option which is served with steamed rice, yoghurt raita and mango chutney.**

compliment your main meal with a delicious starter, also freshly prepared by our chef, and a pudding from a selection chosen to suit the british palate rather than strictly traditional to sri lanka. the desserts are also recipes from amma, though, and so have a sri-lankan's take on some old favourites like her mouth-watering sticky chocolate brownies dusted with cinnamon – mmmm.

we're addicted to the food we cook here and i hope that you'll feel the same way, too.

have a wonderful evening,

bahi



## seasonal suggested meal for two

too tired to choose? try this month's winning combination based on two people sharing

to start: **spiced lamb cakes** and **spiced crispy calamari**

thali plate: **coconut lamb, chilli chicken, batticaloan salmon, fried aubergine salad, spinach and coconut milk, spiced green beans**

with rice & bread: **spinach rice, paratha** and **chapati**

pudding:

**raspberry eton mess**

(fresh raspberries, meringue and cream)

and

**wattilappam**

(set custard with palm sugar, mango, and cashew nuts)

3 courses £25 per person

2 courses £20 per person

# starters



in sri lanka these are known as "short eats", but the literal translation does them no justice at all. several of these are hop & spice signature dishes, but all come highly recommended.

## **devilled chicken (medium)**

*a tasty signature dish – tender chicken lightly coated in a sweet and spicy marinade and fried with caramelised onion and chilli. served with a squeeze of fresh lemon. 6.15.*

## **devilled king prawns (mild)**

*another signature dish from the south island coast. succulent plump king prawns lightly coated in a sweet and spicy marinade before being fried with caramelised onions – don't forget to ask for chilli if you're feeling devilish! 7.75.*

## **spicy lamb & potato cakes (medium)**

*a definitive island snack. tender pieces of slow cooked lamb in roasted masala crushed with spiced potato to create a delicious pancake filling. breadcrumbs provide a crunchy coating 6.20.*

## **spicy tuna fish cakes (medium)**

*flaked tuna is spiced with chilli, curry leaves and garlic before being crushed with masala potato, crumbed and fried to create delicious crispy spheres. served with a sweet mango chutney 6.20.*

## **vegetable samosas (mild)**

*a completely homemade samosa is as rare as, well... a homemade samosa. our fresh pastry is doughy in the middle and crispy on the outside. they are plump and stuffed a wonderful blend of spiced vegetables, and served with a sweet mango chutney 5.70.*

## **spiced crispy calamari (medium)**

*a new recipe of tender baby squid in a crispy masala batter dusted with a spiced blend of sea salt and chilli flakes. served with a yoghurt raita 6.20.*



# open pastures

## **chilli chicken (medium)**

*a hop & spice favourite. tender pieces of chicken steeped in a yoghurt based marinade overnight, before being slow cooked with fresh green chillis. main 14.45 thali 4.30*

*suggested beer: **vale pale ale***

*(bitter sweet with a hint of citrus cutting through this yoghurt based curry)*

## **kerralla chicken (medium)**

*tender off the bone chicken, slow cooked in a tomato and coconut milk sauce infused with curry leaves, ginger, garlic and cardamom. main 14.45 thali 4.30*

*suggested beer: **taiphoo***

*(a wonderful ale with a hint of lemon grass blending strongly this tasty dish)*

## **jaffna fried pork curry (hot)**

*tender pork cubes are steeped in our home roasted masala overnight before being slow cooked with cardamom, and curry leaves, then flash fried and finished with a touch of cider vinegar. main 15.75 thali 4.95*

*suggested beer: **old speckled hen***

*(a rich ale with a sweetness that balances the spice in this dish)*

## **coconut lamb (medium)**

*a wholesome dish of tender lamb slow cooked in a medium spiced coconut milk gravy infused with fresh garlic, ginger and cinnamon. finished with roasted cumin and ground pepper. main 16.55 thali 5.55*

*suggested beer: **leffe blonde***

*(a wonderfully gastronomic beer for a wonderfully gastronomic curry)*

## **beef berruwella (hot)**

*a deliciously rich and spicy curry of diced beef, slow cooked in our home roasted masala with fresh tomato, ginger, garlic and chilli to create a melt in the mouth curry. main 16.55 thali 5.55*

*suggested beer: **st. peter's bitter***

*(a classic beef and ale combination that works brilliantly)*

# deep blue sea



## **batticaloan salmon (medium)**

*succulent chunks of salmon, infused with subtle spices, curry leaves, chilli and garlic lightly poached in a tomato and coconut cream sauce. main 14.95 thali 4.70*

*suggested beer: **asahi dry***

*(a crisp light lager to match the light salmon flavours)*

## **king prawn kulumbu (hot)**

*plump juicy king prawns poached in a light yet spicy flavourful tomato sauce with garlic, chilli, and curry leaves. main 16.80 thali 5.55*

*suggested beer: **honey gold***

*(a hint of summer sweetness – perfect with spicy prawns)*

## **squid serendip (medium)**

*tender squares basted in a rich sweet and spicy sauce. finished with flaked red chilli and tamarind. main 14.45 thali 4.40*

*suggested beer: **old speckled hen***

*(great robust ale with a hint of sweetness – made for this dish!)*

## **crispy jackfish (mild)**

*fabulous fresh firm white boneless fish steaks coated in a spiced marinade, deep fried with onions, chilli and served with a wedge of fresh lemon. main 14.75 thali 4.45*

*suggested beer: **erdingen weissbier***

*(the slight tartness of this refreshing wheat beer is a great match with seafood)*

## **crab vara (hot)**

*a wonderful blend of flaked white crab meat, fresh shredded coconut, green chilli and curry leaves. finished with a healthy squeeze of*

*fresh lemon. main 15.10 thali 4.75*

*suggested beer: **summer lightening***

*(the citrus notes in this ale blend beautifully with this dish)*



# from the earth

## spring salads

### **fried aubergine salad (medium)**

*finely diced aubergine pieces steeped in our home roasted masala, then fried and tossed with fresh onion, tomato, chilli, fresh lemon juice and coriander - fabulous. thali 4.10*

### **warm devilled potato salad (medium)**

*spiced potatoes in a masala mayonnaise, coriander, egg and laced with red chilli oil. thali 3.95*

### **buttered carrot salad (medium)**

*a lovely traditional island salad of crunchy shredded fresh carrot with a light coating of yoghurt, spiced with fresh green chilli. thali 3.95*

### **refreshing tomato salad (mild)**

*a light simple salad of fresh tomato, cubed and tossed with fresh onion, coriander with a spiced vinaigrette. thali 3.65*

### **spiced mushrooms (hot)**

*a deep rich and spicy curry, prepared with our home roasted masala, and finished with a touch of white wine vinegar to provide a delicious tangy finish. thali 3.95*

*suggested beer: **hopback summer lightening** (a cracking ale to match this robust spicy curry)*

### **dahl (mild)**

*an old favourite made with tempered split lentils, onion, mustard, cumin and fennel seeds, garlic and onion; finished with coconut milk to create a delicious creamy dish. thali 3.95*

*suggested beer: **lion** (an easy drinking lager for this great mild dish)*

### **vara (hot)**

*a wonderful island dish of spiced carrot, cabbage and potato, shredded and tempered with fresh coconut. thali 3.95*

*suggested beer: **leffe blonde** (a great robust beer for this lovely spicy dish)*

### **fine beans (mild)**

*a light simple dish of fresh green beans lightly tossed in coconut oil spiced with fennel and cumin. thali 3.95*

*suggested beer: **tiger** (easy drinking lager to match these fresh flavours)*

### **spinach and coconut milk (medium)**

*a rich creamy spinach dish spiced with garlic and red chilli. thali 3.95*

*suggested beer: **old speckled hen** (a rich sweet beer great with this rich dish)*

### **masalla potato (mild)**

*the humble potato has rarely tasted so good. crushed with turmeric, curry leaves, cumin and fennel seeds, onion and garlic. thali 3.95*

*suggested beer: **taiphoon** (a hearty ale for a hearty dish – with hints lemongrass & coriander!)*

### **pea and paneer (mild)**

*fresh garden peas with chunks of indian cottage cheese in a rich creamy masala sauce. thali 4.10*

*suggested beer: **vale pale ale** (a robust bitter for this rich curry)*

# island specials



## kottu rotti

a fantastic traditional southern sri lankan dish, made from shredded paratha bread tossed with onion, green chilli, egg and any of the following curries. served with mango chutney and yoghurt raita. a dish that's great as a meal on it's own or to share when combined with a thali plate.

**spiced vegetables** 11.45

**coconut lamb** 13.45

**kerralla chicken** 12.45

**beef berruwella** 13.45

**king prawn, salmon and squid** 13.95

## biriyani

the sri lankan biriyani is a different breed from its indian cousin, and is more akin to a risotto or paella in consistency.

a wonderfully succulent dish, baked in a spicy tomato based stock with tender spiced chicken or lamb. served with mango chutney and yoghurt raita.

**kerralla chicken** 12.45

**coconut lamb** 13.45

*if you like your food spicy then biriyanis go particularly well with **sambols** – a traditional fiery sri lankan condiment.*

### **suggested beer for biriyani & kottu rotti:**

**otley's colombo** is a cracking ale perfect for these hearty dishes.

## sambol

**like your food spicy? pep up your meal with these fantastic sambols**

### **coconut and chilli (hot)**

*with fresh chilli, coconut and lemon juice 3.10*

### **spiced onion marmalade (hot)**

*onion chutney caramelised with sugar and chilli flakes 2.65*

### **coriander (hot)**

*fresh coriander emulsified with chilli and lemon juice to create this a rich chutney 2.65*



## rice & bread

### **katan rice**

*from the island village of katan, a wonderful rice with a hint of sweetness from raisins, jackfruit (often described as an intriguing blend of mango and pineapple) and cashew nuts 4.10*

### **spinach rice**

*a firm favourite, fresh spiced spinach tossed with steamed rice and tempered with onion 4.10*

### **lemon rice**

*full of the fresh flavour of lemon, peppered with fried lentils, and tempered onion 4.10*

### **steamed rice**

*plain basmati rice 3.10*

### **paratha bread**

*a delicious rich bread layered with clarified butter 2.00*

### **chapati bread**

*a light whole meal flat bread 2.00*