

PAPAYA

“PAPAYA is the Sri Lankan secret no one in London wants to divulge” - *EVENING STANDARD*

STARTERS

Mini Masala Dosai (v)

crispy light pancake rolled and filled with a delicately spiced potato filling. Served with home-made coconut chutney and sambar.

Onion Bhaji (v)

onions dipped in gram flour and spices and lightly fried

Fish Cutlets

delicately spiced with black pepper and onions (3 per portion)

Mutton Rolls

tender pieces of mutton and potato cooked in Sri Lankan spices. Wrapped in filo pastry and lightly breaded (2 per portion)

Uridu Vadai (v)

crispy rings of Uridu dhal and onions (2 per portion)

Masala Vadai (v)

a crispy Northern Sri Lankan dumpling prepared with channa dhal, onion, jeera and other spices (2 per portion)

Crab Claws

succulent crab meat wrapped in a light bread crumb coating (4 per portion)

Spring Rolls (v)

filo pastry filled with vegetables (4 per portion)

Vegetable Samosa (v)

triangular parcels of filo pastry encasing spiced mixed vegetables (2 per portion)

Meat Samosa

triangular parcels of filo pastry encasing minced lamb and potato (2 per portion)

CHEF'S RECOMMENDATIONS

Lumprais

a popular Dutch-influenced Sri Lankan dish of boiled rice in stock. Served on a banana leaf with a special curry of aubergine, mutton curry, fish cutlets and seeni sambol

Vegetable Thali (v)

a trio of vegetable curries served with steamed rice. A popular dish amongst families in Northern Sri Lanka

Masala Dosai

South India's most famous dish. uridu and rice flour batter crispy pancake stuffed with savoury potato. Served with chutney and sambar

Utthapam (v)

with onions, green chilli, mixed peppers and herbs. Served with chutney and sambar

KOTHU

Godamba rotti (or string hopper) is chopped and combined on a hot-plate with meat or vegetables, onions, egg and spices

Chicken Kothu String Hopper

Veg. Kothu String Hopper (v)

Beef Kothu Rotti

Mutton Kothu Rotti

VEGETABLE DISHES

Dhal Spinach (v)

chef's recommendation. A mild dish of Mysore lentils and spinach flavoured with curry leaves and slowly cooked in a steel pot.

Dhal (v)

a mild dish of Mysore lentils flavoured with curry leaves and slowly cooked in a steel pot.

Cabbage Coconut (v)

a dry dish of cabbage and coconut.

Bombay Potato (v)

potatoes cooked with spices and flavoured with coconut milk.

Okra Curry (v)

whole ladies' fingers lightly fried and then curried with a mix of Sri Lankan spices and tamarind.

Aubergine Curry

a Jaffna favourite, fingers of diced aubergine gently softened by lightly frying and then curried with a mix of Sri Lankan spices and tamarind.

Manga Kalan (v)

from the valleys of Madurai. Fresh mango and green banana cooked with mustard seeds, curry leaves and a dash of coconut milk.

Matar Paneer (v)

a delicious combination of cottage cheese and peas flavoured with cashew nuts, dry methi, and a touch of coconut milk.

Avial (v)

an original Keralan dish. A very mild curry of baby aubergines, green banana, carrots cooked in coconut milk and yoghurt and flavoured with tamarind and curry leaves.

Chilli Paneer (v)

chunks of cottage cheese flavoured with spices.

Mixed Vegetable Curry (v)

seasonal vegetables cooked with onions, ginger, garlic and a dash of coconut milk.

MEAT DISHES

Chicken Jaffna

diced Chicken breast marinated in Sri Lankan spices with curry leaves and a touch of coconut milk.

Chicken Madras

a fiery treat for chilli lovers. Diced Chicken breast cooked with green chillies and chilli powder.

Chicken Kerala

a very mild Cochin special. Diced chicken breast flavoured with dry methi leaves, ginger and garlic.

Beef Colombo

from the city of Colombo, a diced beef curry flavoured with black pepper and traditional Sri Lankan spices. Cooked in a clay pot. Made with the best of British beef.

Mutton Curry

diced mutton marinated in Sri Lankan spices with curry leaves, onions and a touch of coconut milk.

DEVILLED DISHES

devilled dishes consist of meat (or vegetables) stir-fried with coarsely ground black pepper, ginger, Sri Lankan spices, onion, capsicum and tomatoes

Potato (v)

Prawn

Paneer (v)

Beef

Lamb

Venison

Chicken

Wild Boar

BIRYANI

our biryani is made with pilau rice flavoured with Sri Lankan spices and coriander leaves. A curry of either meat or vegetables is then added to the rice and slowly cooked together to fuse all the flavours with the rice and then served piping hot with raitha (yoghurt and cucumber flavoured with mustard seeds)

Chicken Biryani

Vegetable Biryani (v)

Mutton Biryani

Beef Biryani

SEAFOOD DISHES

Prawn Curry

prawns flavoured with tamarind, curry leaves, Sri Lankan spices and a dash of coconut milk.

Prawn Masala

a mild curry of prawns flavoured with dry methi leaves, ginger and garlic.

Fish Curry

steaks flavoured with tamarind, curry leaves, Sri Lankan spices and a dash of coconut milk.

Squid Curry

tender Indian Ocean squid slices cooked with Sri Lankan spiced curry powder, tamarind, herbs and coconut milk.

King Prawn Masala

a Cochin speciality. Succulent King prawns cooked with dry methi leaves, ginger and garlic.

King Prawn Curry

succulent King Prawns cooked with onions, Sri Lankan spices, tamarind and a dash of coconut milk.

RICE, BREADS, ETC

a selection of traditional Sri Lankan and South Indian rice, breads, string hoppers, hoppers and accompaniments are available

SPECIAL LUNCH

£6

Available everyday
from 12pm - 3pm

Open 7 days a week from 12 noon to 11pm

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