



Bar and Restaurant

FOOD MENU

Starters:

Fish Cutlets 4
Tuna, potato, leeks, Ceylon spices, coated in breadcrumbs and deep fried

Fish Patties 4
Tuna, potato, onions, Ceylon spices wrapped in pastry and deep fried

Chicken rolls 4
Wrapped around in a thin pastry filled with chicken, potato, bell pepper, Ceylon spices, coated in breadcrumbs and deep fried

Mutton Rolls 4.50
Wrapped around a thin pastry filled with mutton, potato, Ceylon spices, coated in breadcrumbs and deep fried

Omelette 4
Egg, Onion, Green chilli (Additional 50p for cheese)

Devilled Dishes:

Black Pepper Chicken 13
Diced boneless chicken, Onion, Garlic, Ginger, Ceylon spices and roasted coconut

Tempered Chickpea 6.50
Chickpeas tempered with onions, coconut, dried chillies and Ceylon spices

Devilled Chicken 10
Marinated roasted chicken in a spicy and tangy sauce with garlic, onions, chillies and peppers

Devilled Mutton 11.50
Marinated fried mutton in a spicy and tangy sauce with garlic, onions, chillies and peppers

Devilled Fish 11.50
Marinated fried Tuna/Sailfish (Thalapath) in a spicy and tangy sauce with garlic, onions, chillies and peppers

Devilled Prawns 14.50
Marinated king prawns in a spicy and tangy sauce with garlic, onions, chillies and peppers

Hot Battered Cuttle Fish 14.50
Battered Squid, Onion, Garlic, Ceylon Spices, Dried Chilli and Spring Onion then deep fried until golden brown

Crispy Battered Prawns 14.50
Battered Prawn, Onion, Garlic, Ceylon spices, Dried Chilli and Spring Onion then deep fried until golden brown

Maalu Special Mixed Fry 15
Chicken, Mutton, Fish, Prawn, Squid Onion, Garlic, Ceylon spices, Dried Chilli and Spring Onion

Rice & Curry:

Ceylon rice and curry is a vibrant and diverse meal that showcases the rich and culinary heritage of Sri Lanka, featuring a variety of rice, flavourful curry and aromatic Ceylon spices. Served with two vegetable dishes and Coconut Sambol.

Fish 11
Mutton 13
Chicken 12
Vegetable 10
Prawns 14

Ceylon Fried Rice:

A popular dish made with basmati rice stir fired in a wok or frying pan often combined with your choice of eggs, vegetables, seafood or meat known for its versatility. Paired with chef's special fiery chilli paste.

Vegetable Fried Rice 8
Egg Fried Rice 9
Chicken Fried Rice 10
Mutton Fried Rice 13
Prawn Fried Rice 14
Fish Fried Rice 14
Sea Food Fried Rice 15
Maalu's Special Fried Rice 16

Rice & Breads:

Plain Rice 3.50
Yellow Rice 4.50
String Hoppers (x10) 4.50

Sides:

Pol Sambol (Coconut Sambol) 4
Made with freshly grated coconut, red chili, onions and lime juice. A perfect side dish known for its spicy kick and zesty freshness.

Katta Symbol (Lunu Miris) 3.50
Made from blend of red chilli, red onions, lime juice and salt. A perfect side dish for its bold flavour.

Seeni Sambol 4
Made from caramelised onions, sugar, tamarind juice, red chillies, curry leaves, cinnamon and salt.

House Side Salad 11.50
Tomato, Cucumber, Onion, Bell Pepper and green chilli



Maalu Ceylon Bar and Restaurant

FOOD MENU

Traditional Curry:

Dhal Curry	6.50
Lentils cooked and tempered with mustard seed, garlic, curry leaves, onion and coconut milk	
Milky Potato Curry	4.50
Boiled potatoes cooked with Ceylon spices, curry leaves, onion, and coconut milk	
Aubergine Moju	7.50
Fried Aubergine in Ceylon spices, vinegar and green chilli	
Bean Curry	5.50
Chopped beans cooked with Ceylon spices, curry leaves, onion, garlic and coconut milk	
Fish Curry	11.50
Tuna/Sailfish (Thalapath) cooked with Ceylon spices, onions, curry leaves and coconut milk	
Black Chicken Curry	12
Bone-in Chicken, Onion, Ginger, Garlic, black pepper, turmeric, garcinia and Ceylon Spices	
Maalu Special Chicken Curry	10
Diced boneless chicken pieces cooked with Ceylon spices, onions, and coconut milk	
Maalu Special Mutton Curry	10
Tender mutton pieces cooked with Ceylon spices, onions, and coconut milk	
Maalu Special Prawn Curry	14.50
King prawns cooked with Ceylon spices, garlic, ginger, curry leaves and coconut milk	

Nasi Goreng:

A popular Southeast Asian dish, particularly in Indonesia mostly a kind of a fried rice typically consists of cooked rice stir fired known for its aromatic smoky flavour combined with a variety of ingredients including soy sauce, garlic, shallots and spices. Served with a fried egg, vegetables and sometimes seafood like shrimp or chicken.

Vegetable	10
Chicken	12
Mutton	13
Prawn	13
Seafood	14

Kottu:

Kottu is a traditional Sri Lankan Street food dish known for its aromatic spices and texture. Made from a type of flatbread called Godamba roti chopped and with a choice of meat combined with scrambled eggs, carrot, cabbage, leeks, onions and infused with Ceylon spices. Prepared on a hot griddle with a unique style of mixing that creates a sound that has become a cultural experience in Sri Lankan Street food culture.

Vegetable Kottu	8.50
Egg Kottu	9.50
Chicken Kottu	12.50
Mutton Kottu	12.50
Prawn Kottu	13.50

String Hopper Kottu:

A flavoured Sri Lankan Street food dish made by stir frying cut and shredded string hoppers (steamed rice flour noodles) tossed in a hot pan or wok with a mix of vegetables, eggs, choice of meat or seafood.

Vegetable	8
Egg	8.50
Chicken	9.50
Mutton	11.50
Prawn	12
Seafood	13.50
Maalu's\special	14.50

Prawns, Mutton, Chicken, Fish, Vegetables

Burgers:

Grilled Chicken Burger	10.50
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Desserts:

Ice cream	4.50
2 scoops from the choices of Vanilla, Strawberry or Chocolate drizzled with chocolate sauce.	
Banana Boat	6
Served with 3 scoops of ice cream with chocolate sauce	
Yoghurt with Kithul Pani	5
Yoghurt served with brown treacle or golden syrup	

Food prepared in a Nut Environment. Please inform a member of staff regarding Dietary Requirements, Allergens and level of spices (mild/medium/hot)

Please check with a staff for availability on Chef's special.