

DRINKS MENU

FRESH JUICES

Orange Juice	450
Passion Fruit Juice	350
Mixed Fruit Juice	400
Mango Juice	400
Pineapple Juice	300
Melon Juice	300
Lime Soda	275
Homemade Ginger Beer	300
Lime and Mint	350
Lime Juice	250
King Coconut Lime	375
King Coconut	300
Passion Mint	375
Papaya Juice	300
Tamarind Juice	350
Goraka Juice (Packed with health benefits)	320
Trio of Homemade Shooter Platter (Before, During & after meal shooter platter).	275

**Upon Market Availability*

SOFT DRINKS

Coca Cola	250
Sprite	250
Portello	250
Coke Zero	350
Sprite Zero	350
Soda	250
Fanta	120
Chai with Onion Bajji (W/Without Chia Seeds)	575
Cinnamon Iced Tea	550
Lemon Iced Tea	550
Iced Milo	450
Iced Coffee	480
Faluda	450
Mineral Water Bottle (500ml)	100
Mineral Water Bottle (1L)	170
Tea Pot/Coffee Pot (Small)	300
Tea Pot/Coffee Pot (Large)	450

10% service charge plus government taxes applicable



DESSERTS

Ice Cream 350
(Vanilla/Chocolate/Strawberry)

Fruit Salad 400

Fruit Salad with Ice Cream 450

Watalappam 550

Curd & Treacle 350

Fruit Platter 750

Honey Hopper 200

Hopper Mousse 550
3 scoops of mousse served on a delicious Pani appa.

Biscuit Pudding 500

Sundae Fantasy 590
3 Scoops of ice cream topped with strawberry Comport
Mango syrup & chocolate chip

CC Sweet Meat Jar 550
A mixture of Local delights mixed with a silky
Smooth Mousse

Kithul Curd Cake 690
Soft Curd cake assembled on top of Ginger biscuit base
& is topped with Pani Kaju & kithul Treacle

10% service charge plus government taxes applicable

Why CULTURE COLOMBO ?

Two simple reasons. One simple Answer.

Designed to be the Culinary epicenter, We try to uphold the traditions of the Local Household while bringing out the flavours of Sri Lanka with a bounty of fresh seasonal ingredients. We take extra care to deliver fresh farm produce to a local classy table cuisine with an emphasis on seasonal & locally sourced ingredients and with the freshest Seafood.

May it be the fiery hot curries or the soothing buffalo curd, We enjoy bringing the most sought after dishes with a little twist of our own.

Just as we take pride in supporting local farm communities in Sri Lanka, We take pride & joy in bringing you the homely ambiance along with your food. Our interior is designed to bring you the olden day Walawwa Experience while you're dining with us. The Colonial space that we have opened for you has its modern & vintage touch, inviting you to a feel at home experience while you dine .

Our mural wall has harmoniously incorporated the colonial architecture style to show you a cultural infusion.

We want you to sit down and enjoy your meal just like the way you enjoy your homemade dishes! We have embarked on this journey and we are glad that you have taken the time off of your schedule to know our story to experience our experience.

We couldn't have done it without you

TIDBITS

Fried Garlic Knobs	550
Ala Theeru	650
Fried Meat Balls	750
Chicken Devilled	780
Bowl of Cutlets	850
Fried Cashew	950
Mixed batter (Seadfood & Meat Batter)	1350
Mutton Bites	1650

KIDS MENU

Cheesy Omelette	750
Pittu Uppama with Yellow Curry	750
Lankan Mac n Cheese	850
Kiri Malu String Hopper Pilau	950
Prawn & Potato Battered Prawn with Crushed Potatoes	1050
Fry & Fry A kiddish Rendition to the classic Fish & Chips	1050

SOUP

001. **Vegetable Soup** 425
Farm Fresh Vegetable soup with a pinch of salt for your liking.
002. **Sweet Corn Chicken Soup** 620
Sweet corn kernels in a flavourful chicken soup with egg drop.
003. **Roasted Fish Soup** 575
Roasted fish soup along with roasted cumin seeds and red onions.
004. **Mullaguthanni Soup** 450
Coconut milk based soup made with a combination of accompaniments to create an authentic Sri Lankan curry flavor.
005. **Crema of Moringa** 450
Moringa flash blended into a thick rich & creamy soup

SAMBOLA

006. **Gotukola Sambola** 300
Chopped Gotu Kola, Coconut, Onion, Tomato, Green Chilli, Lime.
007. **Karawila Sambola** 350
Bitter Gourd, Onion, Tomato, Green Chilli, Lime, Capsicum
008. **Carrot Sambola** 320
Grated Carrot, Coconut, onion, Green Chilli, Lime.
009. **Mixed Salad** 350
Mixture of Cucumber, Tomato, Carrot, Onion, Green Chili, Lime.
010. **Seeni Sambol** 325
Caramelized onion, chili flakes, Tamarind Paste.
011. **Pol Sambol** 275
Grated Coconut, Dry Chilli, Onion, Tomato, Green Chilli, Lime.
012. **Papadam** 190

SIDES

Roast Paan	220
Keeri Samba	320
Rathu Kakulu	320
Basmathi	450
Yellow Rice	450

EGG

Fried Eggs (2 Eggs)	275
Omelette (3 Eggs)	450
Boiled Egg	175
Egg Kiri hodi	350

10% service charge plus government taxes applicable



FISH (Serves 1-2 pax)

013. Maalu Mirisata 695

Spicy Fish curry cooked with Fresh Spices from the Heart of Ceylon.

014. Maalu Ambulthiyal 695

A Unique Sri Lankan fish recipe marinated in tangy and peppery sauce.

015. Maalu Themparadu Karala 775

Marinated Fried Fish sautéed with Onions and Capsicum.

016. Maalu Suduwata 795

It's our lighter version of the Miris Maalu. Cooked with Coconut milk, Turmeric and Mustard cream.

017. Maalu Devilled 765

Fried Fish sautéed with the Chef's Special Mixture of Sauces.

018. Maalu Stew 795

Fish cooked in Mustard flavoured sauce with a hint of Ceylon Spices & Farm Fresh Vegetables.

019. Fried Seer Fish 1050

Coated with Bread Crumbs and Fried to perfection with a hint of Salt & Pepper.

020. Mackerel Curry 680

A Favorite in the local household. A spicy mackerel fish made with a blend of Sri Lankan fresh spices.

CUTTLEFISH (Serves 1-2 pax)

021. Dalla Rathata, Sarata 775

Fresh Cuttlefish Cooked in a spice blended red curry sauce.

022. Dallo Devilled 850

Fried Cuttlefish sautéed with the Chefs' special mixture of sauces.

023. Hot Butter Cuttlefish 950

Batter fried Cuttlefish mixed with a special blend of spices.

10% service charge plus government taxes applicable

PRAWNS (Serves 1-2 pax)

024. **Isso Yapanaya kramayata (Jaffna Style)** 🍲 (13-15 Pcs) 1275
Freshly caught Prawns cooked using authentic Jaffna spices.
025. **Isso Themperadu** 1150
Fried Prawns sautéed with onions and Capsicum.
026. **Isso Stew** 1250
Freshly caught Prawns cooked in Mustard flavoured sauce with a hint of Ceylon spices and vegetables.
027. **Isso Devilled** 1175
Fried Prawns sautéed with Chefs' special mixture of sauces and Ceylon spices.
028. **Hot Butter Isso** 1350
Batter Fried Prawns mixed with a special blend of spices.


CRAB (Serves 1-2 pax)

029. **Kakuluwo Negombo Kramayata** (350g) 1250
Freshly caught Crab marinated and slow cooked according to a Unique recipe of an authentic household in Negambo
030. **Lankan Chilli Kakuluwo** 🍲 1280
A local rendition of the world famous Singapore chilli crab.
031. **Crab Tempered Dry Curry** 1175
Marinated Crab sautéed with onions & Capsicum.


10% service charge plus government taxes applicable



CHICKEN (Serves 1-2 pax)

032. **Kukulmas Yapanaya Kramayata (Jaffna Style)**  820
Chicken marinated and slow cooked using a recipe unique to the Northern Province of Sri Lanka.
033. **Kukulmas Kaluwata Uyala** 780
Chicken cooked in a Ceylon spice blended black curry.
034. **Kukulmas Themparadu** 750
Marinated Fried Chicken sautéed with onions and Capsicum.
035. **Meat Balls Kirata / Devilled** 750
A favorite in the local household. Chicken meatballs cooked in coconut based brown curry.
036. **Hot Butter Chicken** 850
Batter Fried Chicken mixed with a special blend of spices.

MUTTON (Serves 1-2 pax)

037. **Elu Mas Rathata** 1350
Mutton cooked in Masala herbs (Indian Spices) with Coriander & lime.
038. **Elu Mas Yapanaya Kramayata (Jaffna Style)**  1350
Mutton marinated and slow cooked using a recipe unique to the northern Province.
039. **Elu Mas Stew** 1250
Mutton cooked in Mustard flavoured sauce with a hint of Ceylon Spices & Farm Fresh Vegetables.
040. **Elu Mas Devilled (Boneless)** 1650
Boneless Mutton Sautéed in Chefs special mixture of Sauces.
041. **Elu Mas Themparadu (Boneless)** 1550
Marinated Mutton Sautéed to perfection with onions & capsicum.



VEGETABLES

(Serves 1-2 pax)

Soya Curry / Devilled	335
Stuffed Capsicum (1 nos)	190
Beetroot Curry	390
Pumpkin Curry	450
Tempered Potato / Curry	445
Mango Curry	450
Beans Curry	395
Dhal Curry	365
Garlic Curry	395
Tempered Pineapple	450
Polos Curry	475
Kaju Maluwa	925
Batu Mojuwa	550

10% service charge plus government taxes applicable



THE MATI WALANDE DRY CURRY

(Served Tangy OR Spicy on a Banana Leaf)

042. Crab Dry Curry Bowl

Our crabs are known to be the best in the world. Don't miss out on this spicy dry crab curry served with Rice or Roast Paan along with Onion Sambol.

Half (2 Person) 2625 | Full (4 Person) 4950

043. Prawn Dry Curry Bowl

Do you know what you should not be missing out on? Culture Colombo's Prawn Dry Curry Bowl. Our Chef's culinary skills are excellent when it comes to creative dishes. This Prawn delicacy is accompanied with your choice of Carbs (Rice/Roast Paan) along with Onion Sambol.

Half (2 Person) 2625 | Full (4 Person) 4850

044. Roast Chicken Dry Curry Bowl

Includes oven Roasted Chicken accompanied by your choice of Carbs (Rice/Roast Paan) along with Onion Sambol.

Half (2 Person) 2290 | Full (4 Person) 4550

045. Mixed Seafood Dry Curry Bowl (W/Roast Bread)

Mixed Seafood ranging from Fish, Cuttlefish, Crab to Prawns arrive in a "Mati Walada" which is a must have dish in the Sri Lankan Household. This Mixed Seafood Dry Curry Bowl is accompanied by your choice of Carbs (Rice/Roast Paan) along with Onion Sambol.

Half (2 Person) 2290 | Full (4 Person) 4550

045. Culture Colombo Tasting Basket

3550

- 2 Pcs Egg Hoppers
- 2 Pcs Plain Hoppers
- 2 Pcs Egg Rotti
- 2 Pcs Mini Pittu
- 2 Cups Koththu
- 10 Pcs String Hoppers
- 2 Pcs Tuna Lavariya
- Homemade Ginger Beer
- Chicken Curry/Masala
- Fish Curry
- Seeni Sambol
- Katta Sambol
- Pol Sambol
- Pol Kiri
- Sugar

10% service charge plus government taxes applicable

046. Waw Maalu Meal

1550

Fried Lake fish, served with a lankan staple, accompanied with kochi sambol and chefs special gravy. **TO SWIM FOR!!!**



RICE SPECIALITIES

047. **Rice and Curry Special** 550
 Red Rice/White Rice
 Mallum or Salad
 3 Vegetables
 Curries
 Papadam/Dry Chilli/Lime Pickle/Male Pickle
048. **Fried Rice**
- ⦿ Fried Rice - Chicken 950
 - ⦿ Fried Rice - Fish 925
 - ⦿ Fried Rice - Prawn 1050
 - ⦿ Fried Rice - Mutton 1390
049. **Bamboo Biryani**
 Biryani served in a steaming hot bamboo with Raita, Homemade Chutney and Masala Curry
- ⦿ Vegetable Biryani (Paneer and Kaju curry) 750
 - ⦿ Chicken Biryani 990
 - ⦿ Prawn Biryani 1150
 - ⦿ Seafood Biryani 1390
 - ⦿ Mutton Biryani 1550
050. **Lamprais**
 The traditional Dutch lamprais is a portion of rice wrapped warm in a banana leaf with flavorful accompaniments prepared from an age old Dutch recipe.
- ⦿ Veg Lamprais 680
 - ⦿ Chicken Lamprais 780
051. **Kachal Rice** (Serves 1-2 pax) 2650
 Special Rice mixed with mutton, chicken, prawns & fish. (includes brinjal Moju & Miris Hodi)

10% service charge plus government taxes applicable



48

49

51



CULTURE COLOMBO DINNER MENU

052. PITTU - Sri Lankan Favourite 650

A Local favourite & a regular. 3 pieces of Red or White Pittu served Kirihothi, Lunumiris, Coconut Milk & chefs dedicated Vegetable Dish

⦿ Chicken 875 ⦿ Fish 875 ⦿ Prawns 1050 ⦿ Mutton 1150

Add on: Extra Piece of Pittu 175

053. STRING HOPPERS - An All Rounder 650

It's an all rounder dish that a Sri Lankan would have for all 3 meals. 15 Nos Red or White String Hoppers served with the local favourite Kiri Hodi, Pol Sambol & chefs dedicated Vegetable Dish.

⦿ Chicken 875 ⦿ Fish 875 ⦿ Prawns 1050 ⦿ Mutton 1150

Add on: String Hoppers (5 Nos) 150

054. STRING HOPPER PILAU (Serves 1-2 pax) 650

Shredded String Hoppers Tempered with authentic spices.

055. HOPPERS - Another Sri Lankan Favourite 625

No Sri Lankan would deny a midnight craving for a hopper. 3 Plain Hoppers & 1 Egg Hopper served with Lunumiris, Seeni Sambol & chefs dedicated Vegetable Dish.

⦿ Chicken 845 ⦿ Fish 845 ⦿ Prawns 950 ⦿ Mutton 1025

Add on: Plain Hopper 100 | Egg Hopper 150
Culture Colombo Omelette Hopper 165

056. POL ROTTI - The Traditional 650

A traditional household flat bread prepared with coconut. 3 Pieces of Pol Rotti served with Seeni Sambol, Katta Sambol & chefs dedicated Vegetable Dish.

⦿ Chicken 875 ⦿ Fish 875 ⦿ Prawns 1050 ⦿ Mutton 1150

Add on: Extra Pol Rotti 150

057. PARATA - The Local Indian 625

Another Local favourite. 3 Paratas served with Dhal Curry & chefs dedicated Vegetable Dish.

⦿ Chicken 835 ⦿ Fish 820 ⦿ Prawns 920 ⦿ Mutton 1150

Add on: Extra Parata (1 Nos) 135

058. EGG ROTTI - A Twist in Detail 695

1 Egg Rotti, 1 Masala Rotti served with Seeni Sambol, Katta Sambol & chefs dedicated Vegetable Dish.

⦿ Chicken 850 ⦿ Fish 850 ⦿ Prawns 920 ⦿ Mutton 1150

Add on: Egg Rotti 155 | Masala Rotti 185

059. Hot Butter Chicken Hopper Meal 950

(01 plain hopper, 01 egg hopper topped with Hot butter Chicken & spiced curd.)

060. Hot Butter Prawn Hopper Meal 1050

(01 plain hopper, 01 egg hopper topped with Hot butter Prawn & spiced curd.)

**PTO For
Kottu**

10% service charge plus government taxes applicable

KOTTU

Veg Kottu 650

Fish Kottu 750

Chicken Kottu 790

Mutton Kottu 1500

Cheesy Nai Miris 🌶️

- ◉ Veg 800
- ◉ Chicken 940
- ◉ Fish 900
- ◉ Mutton 1650

Masala Kottu

- ◉ Veg 850
- ◉ Fish 950
- ◉ Chicken 990
- ◉ Mutton 1700

Culture Special Chicken Kottu 1650

Kottu Rotti softend and Soaked in a thick curry, topped with 2 type of cheese sauce to bring the cheesiest kottu in town.

Extra Cheese 250

10% service charge plus government taxes applicable

