



# EL GROTTTO

BAR & KITCHEN

## SHARE PLATES

### NACHOS (v, GF) 7,50 € | 2500

Crunchy homemade tortilla chips topped with melted queso, smashed avocado, fresh pico de gallo, chili aioli, pickled red onion & coriander

### CASSAVA FRIES (v, GF) 4,50 € | 1500

Crispy fried cassava (A.k.a. yuca) with turmeric sea salt and jalapeño aioli dipping sauce

### SRI LANKAN CROQUETTES (3) 6 € | 2000

Just one bite of these mackerel-filled, deep-fried spiced potato balls will instantly convert you to the Sri Lankan way of snacking! Served with curry mayo

### BEETROOT CURRY (v, VG) 6,50 € | 2200

Beetroot cooked in coconut milk, turmeric, tempered spices and topped with fresh coriander. Served with pol roti flat bread and steamed rice

### POPCORN FALAFEL (4) (v, VG) 6 € | 2000

With lime ginger, soya and tahini dipping sauce

### CRISPY CAULIFLOWER (v, VG, GF) 5,50 € | 1800

Topped with tahini sauce, fresh parsley gremolata and lemon wedge

### OKRA FRIES (v, VG, GF) 4,50 € | 1500

Crispy and delicious fried green "Okra" beans with a light spicy turmeric chickpea flour coating. Served with our sweet apricot chutney dip

### BEETROOT FRITTERS (3) (v, GF) 5,50 € | 1800

Vegan fan favourite! Spicy onion and beetroot fritters served with our tangy ginger chutney

## HANDHELD DELIGHTS

### BAJA FISH TACOS (2) 8 € | 2600

Beer-battered fish embraced in coconut roti with smashed avocado, vibrant salsa ranchero, pickled red cabbage & lime

### SPICED CHICKEN SHAWARMA 7,50 € | 2450

Overnight Masala marinated chicken, tzatziki, tomato, red onion and lettuce wrapped in a warm, freshly made Sri Lankan roti

### CRISPY PAKORA BURGER (v) 8 € | 2600

Crispy spiced onion & corquette fritters, coconut yogurt slaw, lettuce, tomato, mint raita and mango chutney. Served with crispy fried baby potatoes and coriander mayo dipping sauce

## BOWLS

### FALAFEL BOWL (v, GF) 7,50 € | 2450

Crispy, crunchy, tangy, this falafel salad has it all! Lightly-fried falafel sit atop on a bed of quinoa and pomegranate tabouli, house pickled cabbage, spiced and roasted cauliflower, a lemon tahini drizzle and tzatsiki

### BANG BANG FRIED CAULIFLOWER BOWL (v, GF) 7 € | 2300

Crispy golden fried cauliflower florets doused in a homemade sweet chili bang bang sauce served over rice with avocado, pickled cucumber, pickled red onion, spring onion and drizzle of kewpie mayo

### BURRITO BUDDHA BOWL (v, GF) 7,50 € | 2450

Packed with smokey veggie bean chilli, pico de gallo, red rice, drizzled with a tahini mayo and crispy corn chips.

## SWEET LITTLE THINGS

### GRILLED PINEAPPLE (v, GF) 3,50 € | 1100

With rum glaze and zesty lime curd

### SALTED COCONUT SORBET WITH PEANUTS (v, VG, GF) 4 € | 1300

With zest of lime, peanuts and black sesame seeds

## ALL DAY BRUNCH

### SMASHED AVO (v) 8 € | 2600

Smashed avocado toasted sourdough with pickled onion, beetroot puree, feta cream, spiced walnuts and lemon (\*\*Avocado availability is seasonal)

### RISE & SHINE SCRAMBLE (v) 8 € | 2600

Toasted sourdough topped with scrambled eggs, mushy peas, feta cream, mint, cucumber, crispy shallots & our zesty chilli sauce

### BENEDICT HOPPER (v) 8 € | 2600

Sri Lankan hopper with egg, sweet paprika hollandaise, sautéed spinach, herb roasted mushrooms and coriander

### BANANA FRENCH TOAST (v) 7 € | 2300

Try this moreish French toast with honey cinnamon & cardamom spiced banana and served with a side of pouring cream

### SEENI SAMBOL & EGG TOASTIE (v) 6,50 € | 2200

Rich, spicy & sweet red onion relish with fried egg, melted cheese in a buttered toastie

### HARISSA CHICKEN TOASTIE 7 € | 2300

Layers of roasted chicken married with grilled bell peppers, melted cheese in a buttered toastie with spinach and harissa aioli

EXTRAS: Egg: 2.50 | 850 // Feta: 2 | 650 // Avocado: 2 | 650 // Fruit Plate: 2.50 | 850

## COCKTAILS

### JUNGLE JUICE 8,50 € | 2750

Colombo gin, passionfruit puree, lime juice

### ISLAND MOJITO 8,50 € | 2750

Island rum, passionfruit, fresh ginger, agave, sparkling water, mint

### JUNGLE BOOGIE 9 € | 2900

Island rum, pineapple juice, lime juice, luxardo bitter bianco, cinnamon syrup

### TOMMY'S MARGARITA 8,50 € | 2750

Tequila, triple sec, agave, lime juice, salt rim

### MANGO MARGARITA 9 € | 2900

Tequila, triple sec, mango, lime juice, chili-salt rim

### CEYLON 9 € | 2900

Ceylon arrack, lemon juice, peach bitters, sugar, egg white

### JUNGLE BIRD 9 € | 2900

Island dark rum, pineapple juice, Aperol, agave, fresh lime juice

### SERENDIB 9 € | 2900

Ceylon Arrack, fresh ginger, mango, lime juice, ginger beer, mint

## MOCKTAILS

### SAFARI SMASH 5 € | 1650

Strawberry, basil, agave, lemon juice, soda

### CITRUS FIZZ 5 € | 1650

Orange juice, lemon & lime juice, grenadine, egg, soda

## BEER & WINE

### LION BEER 3 € | 950

### HOUSE WINE GLASS 8 € | 2600

### BOTTLE OF HOUSE WINE 36 € | 11800

## THURST QUENCHERS

### GREEN ELIXIR SMOOTHIE 4 € | 1300

Gotta cola, green tea, green apple, peni dodam

### BANANA & DATE SMOOTHIE 4 € | 1300

Banana, coconut milk, dates, salt

### MANGO TURMERIC SMOOTHIE 4,50 € | 1400

Mango, coconut milk, turmeric, ginger, honey

### ICED TEA 3 € | 950

Local black tea infused with mint, ginger, cardamom

### GINGER REFRESHER 3,50 € | 1100

Ginger beer, lime juice, ice, fresh ginger

### COCONUT LEMONADE 3,50 € | 1100

Coconut king water, fresh mint and fresh ginger

### KING COCONUT 2,50 € | 800

### KOMBUCHA 4 € | 1300

Ginger or Passionfruit

### GINGER BEER 2,50 € | 800

### COCA COLA 2,50 € | 800

## COFFEE & TEA

### CEYLON TEA 2,75 € | 900

### ESPRESSO 2,50 € | 800

### DOUBLE ESPRESSO 2,75 € | 900

### AMERICANO 3,50 € | 1100

### LATTE 3,50 € | 1100

### CAPPUCCINO 3,50 € | 1100

### ICED AMERICANO/LATTE 3,50 € | 1100