

Sri Lanka has a rich cultural heritage dating back over two thousand years, the tropical island of paradise offers a very exquisite cuisine.

Our Sri Lankan born chef Ravi has individually selected every dish presented within our menu and mastered the great bursting flavours to them. From his very own home-made curry powder to sauces are all uniquely made with a twist that will leave your taste buds tingling for more. The real distinction of Virundhu's food is not the individual spices used but the prominence with which they're featured.

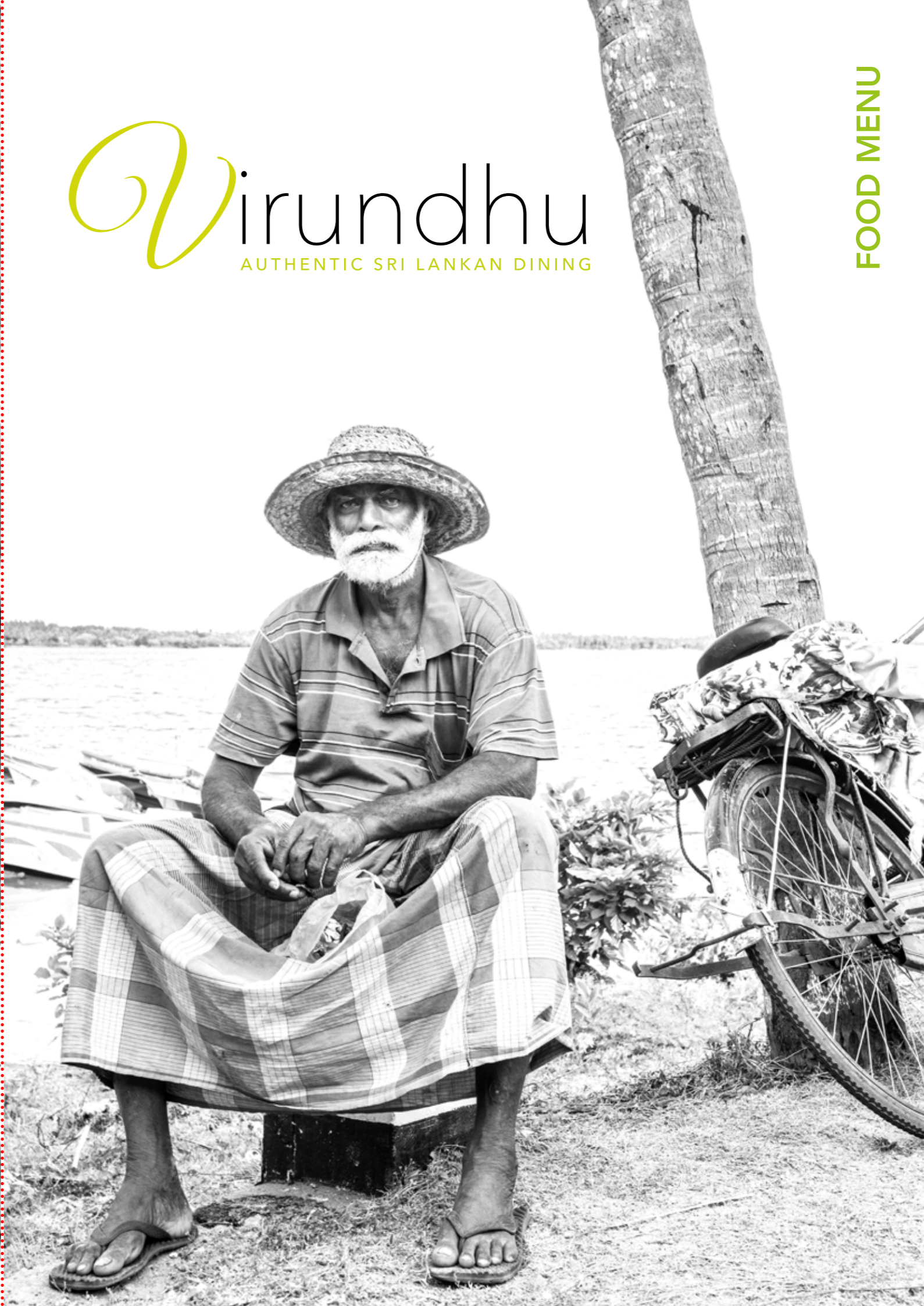
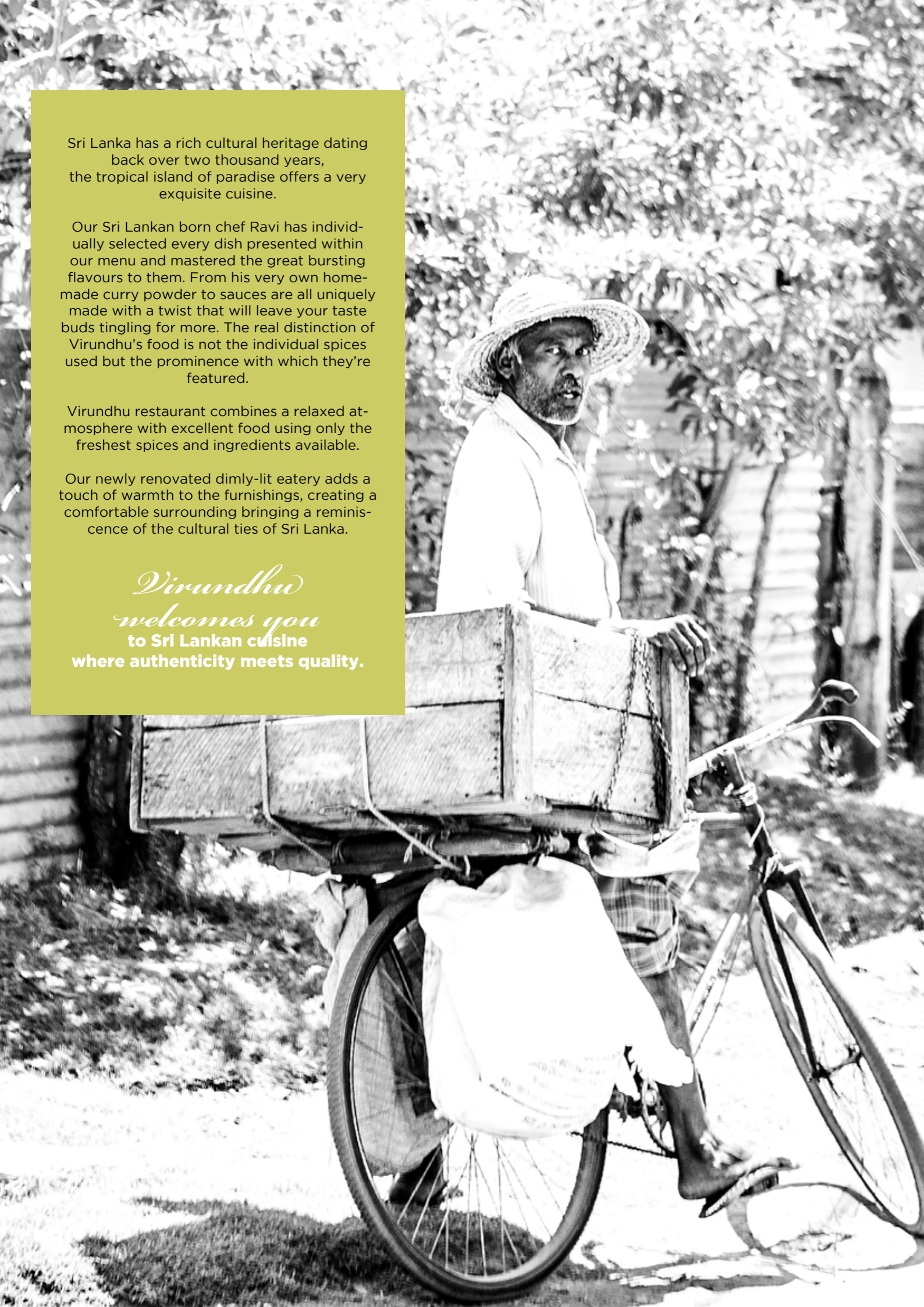
Virundhu restaurant combines a relaxed atmosphere with excellent food using only the freshest spices and ingredients available.

Our newly renovated dimly-lit eatery adds a touch of warmth to the furnishings, creating a comfortable surrounding bringing a reminiscence of the cultural ties of Sri Lanka.

Virundhu
welcomes you
to Sri Lankan cuisine
where authenticity meets quality.

Virundhu

AUTHENTIC SRI LANKAN DINING



SOUPS

- Village Style Rasam** £3.45
A tamarind based soup made using coriander seeds, tomato, black pepper, cumin, garlic, coriander leaves and dried red chillies.
- Elumbu Rasam** £3.95
A tangy and spicy flavoured soup made with mutton bones or chicken bones and aromatic spices.

SHORT EATS

- Virundhu Mixed Nuts** £3.45
Slowly roasted and seasoned cashews, almonds and peanuts using Virundhu's signature spice mix.
- Maravalli Kilangu Poriyal** £4.95
Fried cassava seasoned with dry spices.
- Vegetable rolls** £3.75
Cassava cooked with potato, seasoned with Jaffna spices, rolled in filo pastry and lightly coated with breadcrumbs.
- Keerai Vadai** £3.75
A savoury fried doughnut made with Urid dal, fresh spinach and spices.
- Marakari Thattu** £9.95
A combination of Keerai Vadai, Vegetable rolls and Maravalli Kilangu Poriyal
- Mutton Rolls** £3.95
A popular Srilankan short-eat consisting of mutton pieces cooked with potato and seasoned with Jaffna spices, rolled in filo pastry and lightly coated with breadcrumbs.
- Fish cutlet** £3.95
Delicious little croquettes of spicy tuna fish and potato filling combined together then dipped in egg and thinly coated with breadcrumbs.
- Grilled lamb chops** £8.95
Tender lamb chops marinated overnight with crushed red chillies, ginger and garlic paste and spices then grilled to perfection.
- Chicken 65** £6.95
The legends surrounding this name keeps growing each passing year. Boneless spicy, deep-fried chicken flavoured with ginger, garlic, red chilli paste, curry leaves and vinegar.
- Grilled Chicken wings** £7.45
Spicy and succulent chicken wings grilled to perfection
- Grilled Prawns** £13.95
Tiger prawns marinated in a rich sauce and grilled to perfection

Virundhu Special Seafood Platter £24.95
A mouth-watering platter consists of crab, prawns, squid, white bait and King fish, fried and tossed in aromatic spices, gingerley oil, banana pepper, green chillies, curry leaves, onions, red and green peppers.

DEVIL DISHES

One of many famous dishes amongst Srilankans. Consists of meat (or vegetables) stir fried with Srilankan spices, onions, red and green pepper, banana pepper, green chillies, spring onions, garlic and ginger paste:

- Chicken Devil - £7.95
Mutton Devil - £8.95
Prawn Devil - £12.45
Paneer Devil - £7.45

VIRUNDHU SAPPADU

'Virundhu' is a feast on special occasion laid for guests. The traditional way of eating a meal involves being seated on the floor, having the food served on a banana leaf, and using clean fingers of the right hand to transfer the food to the mouth. Nowadays, the same exercise is done but guests sit on a dinner table and have the same type of food. 'Sappadu' is a three course meal with rice, curries and a sweet dish.

- Marakari Virundhu Sappadu** £9.95
A vegetarian feast
- Korli Kulambu Virundhu Sappadu** £11.45
A feast consisting of chicken curry
- Aatu Kulambu Virundhu Sappadu** £12.95
A feast consisting of mutton curry

LAMPRIES

A Srilankan Dutch Burger delicacy that is very popular in Srilanka. This is Virundhu's re-creation of the authentic Lampries, consisting of rice boiled in stock, mutton curry, aubergine moju, seeni sambol, jackfruit curry, boiled egg, fish cutlet and fried fish, served on a banana leaf.

Mutton £13.45

BIRYANI

Biryani is made with basmati rice and aromatic spices. It's a one-pot wonder of slow cooked rice and curry combined together.

Mutton Biryani
£12.45

KOTHU DISHES

Kothu roti meaning 'chopped roti' is a popular street food that has its origins in Batticaloa, Eastern Province of Srilanka. Godamba roti, vegetables, egg, curry leaves and spices are all put on a hot cast-iron griddle then repeatedly pounded using a heavy iron spatula, creating a unique sound.

- Mutton Kothu - £8.95
Chicken Kothu - £7.95
Seafood Kothu - £12.45
Vegetable Puttu Kothu - £6.95

VEGETARIAN CURRIES

- Parippu curry** £5.95
Mysoor dhal cooked in a beautiful blend of spices then a few spoons of coconut milk is added to create a rich stew.
- Kathrikkai kulambu** £6.95
A classic Jaffna curry can be enjoyed very well with rice, made with sautéed aubergines cooked in Jaffna spices and tamarind
- Vendakkai Paal Curry** £6.95
A mildly spiced, coconut milk based curry made with okra
- Murungaikai Kulambu** 7.95
Drumstick plant cooked with tamarind and spices
- Urulai Kilangu pirattal** £5.95
A delicious dry curry of potatoes mildly pan-fried with crushed red chillies, cumin, curry leaves, and spices.
- Soya meat curry** £7.45
Soya meat nuggets cooked with spices and coconut milk
- Beetroot Curry** £7.45
The earthiness of the beetroot contrasts perfectly with the sweetness of the coconut milk and the heat from the spices, giving a well-balanced succulent tender texture and flavour.
- Varai** £4.95
Cabbage, leeks and carrot gently stir-fried with onions, chillies and curry leaves, tossed with fresh grated coconut

MEAT CURRIES

- Jaffna Aatu Elumbu curry** £7.45
Jaffna is known for its spicy and robust flavoured dishes. This curry is made with succulent mutton on-the-bone pieces cooked using Virundhu's signature spice mix.
- Mutton Pirattal (Dry Mutton Curry)** £8.95
A hearty and comforting spicy curry that tastes absolutely delicious made with mixture of exquisite spices.
- Nattu korli kulambu on-the-bone** £6.45
An authentic village style curry made with chicken slowly cooked using ginger, garlic, coconut milk and aromatic spices. Each ingredient used in this curry makes it so exotic.
- Ceylon chicken curry (boneless)** £7.95
Srilanka was formerly known as Ceylon until 1972, it is the cradle of the ancient spice trade. This dish is made using roasted and ground coriander, cinnamon, cloves, cardamom, curry leaves and dried red chillies.

SEAFOOD CURRIES

- Meen Kulambu** £8.45
A sharp, yet subtle tanginess is the distinctive flavour that characterises this fish curry with its perfect combination of tamarind, spices and tomato.
- Eral kulambu** £12.95
A rich and creamy prawn curry made with a combination of Srilankan spices and coconut milk that makes a complex flavour which is extremely delicious and delightfully fragrant.
- Kanava Pirattal** £9.95
Srilankan coastal speciality, squid cooked to perfection with pungent spices in a curry sauce.

FOOD ALLERGIES & INTOLERANCES

Before you order your food, please speak to our staff if you want to know about our ingredients.

SIDE DISHES

- Seeni sambol £3.45
Coconut sambol £2.45
Carrot sambol £3.45
Sothy £2.45
Malay pickle £2.95
Auberjine moju £4.95
Appalam (Papadam) £2.45
Muttai Poriyal (Srilankan omelette) £3.45

RICE/ROTI/PUTTU/ STRINGHOPPER

- Parotha £1.50
Veechu Roti £1.95
Plain Rice £2.95
Par Boiled Red Country Rice £3.45
Spiced Samba Rice £4.95
String Hoppers (5 pieces) £4.95
Puttu (3 piece) £4.95

HOPPERS

(Please check availability)

Hoppers are also known as 'appam', an iconic food of Srilanka. They are made from fermented rice flour and coconut milk which is cooked in a small bowl-shaped wok called 'appa chatti'. The dough cooks thick and soft on the bottom, whilst thin and crispy on the edges.

- Plain Appam £2.75
Egg Appam £3.45
Paal Appam (sweet milk hopper) £2.95

