

Dinner Menu

Soup

All Soups served with House-made Bread

ELU-MAS SOUP

Mutton Bone, Ginger, Garlic,
Onion, Carrot, Celery and
Cilantro

KUKUL-MAS SOUP

1,200

1,350

Braised Chicken, Ginger, Garlic, Onion, Cumin, Curry Leaf, Fenugreek, Cilantro

ELAWALU SOUP

1,000 🕹

Fragrant Vegetable Stock, Ginger, Garlic, Cumin, Curry Leaf, Fenugreek, Celery and Cilantro

KANJI

1,200

Fragrant Chicken Stock, Rice, Fried Shallots, Crispy Garlic, Chilli Oil Drizzle.

Salad

ROASTED BEET SALAD

1,650

Feta Crumble, Green Leaves, Crushed Toasted Cashew, Pickled Shallots with Mustard Lemon Dressing & with Sliced Bread for Dip

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CUMIN CARROT CRUNCH

1,500

Yoghurt, Spiced Chickpeas, Chilli Oil and Parsley with Sliced Bread for Dip

GRILLED SEAFOOD SALAD

1,800

Mixed Green Salad with Marinated Prawns, Cuttlefish, Modha and Vinaigrette

JUST SALAD

900 🐉

Set Meals

SOFT BOILED EGG ROTI

Onion Sambal, Kalu-Pol Curry, and Chilli Aioli

Chicken Masala 1,300
Fried Beef 1,500
Crab 1,900

PITTU

Coconut Flakes, Lunu Miris with Coconut Milk

Mutton Curry 2,400Beef Babath 2,200

KOTTHU

Flakey Godhamba Roti, Mixed Vegetables, Kalu-Pol Curry

Roast Chicken Masala 1,450
Beef 1,600
Smoked Prawns with Chilli & 1,650
Garlic Butter

• Cheese 1,100 🐉

FRIED RICE

Cooked Rice, Mixed Vegetables, Fried Egg, Aromatics with a side of Kochchi Chutney

Chicken

 1,400

 Mutton

 1,500

 Vegetarian
 1,100 ♣

DUM BIRYANI

Basmati Rice, Egg, Mint Chutney, Cucumber Raita with Sliced

Onions
ChickenMutton2,4002,850

2 MINUTE-KOTTU MEE

Stir Fried Dried Noodles, Mixed Vegetables, Fried Egg with Kochchi Chutney

Chicken
 Mutton
 1,360
 1,750



Condiments

UMBALAKADA SAMBAL300KOCHCHI SAMBAL300SEENI SAMBAL300TEMPERED DHAL650MUSTARD POTATO
CURRY1,100

Starch

CRISPY PARATA 250 SEGG ROTI 300

GODHAMBA ROTI 250 PITTU 500 PILAF RICE 600 SERVAT PAAN

ROAST PAAN

EGG ROTI 300

PILAF RICE 500 SERVAT PAAN

Signature Curries

Pair these curries with a choice from our starches **FEROUZA'S MUTTON CURRY** 3,600 and condiments. Mutton Bone-In with Ferouza's Secret Spices and Love **ROASTED PEPPER CRAB** 4,200 Crab, Murunga, Coconut Milk, FEROUZA'S BEEF CHOPS 2,250 Toasted Curry Powder Beef Chops with Ferouza's Secret Spices and Love **PRAWN YELLOW-CURRY** 2,100 Simmered Prawn, Creamy **BEEF BABATH** 1,650 Coconut Milk Gravy Traditional Tripe Curry with Fragrant Spices **MAALU MIRISATA** 1,950 Fish of the Day, House-made KALU-POL CHICKEN 1,700 Curry Paste, Garcinia, Curry Black Pepper Chicken simmered in Coconut Milk Leaves FEROUZA'S BEEF VARUVAL 2,400 **BRAIN VARUVAL** 1,400 Brain Curry, House-made Curry Beef Cubes with Ferouza's Secret Spices and Love Paste, Tomato, Cilantro

Desserts

All items mentioned below contain eggs.

WATALAPPAN Ceylon Mixed Spice, Jaggery, Cashew	800	PASSION FRUIT CREME BRULEE Passion Fruit, Cream	1,200
PANDAN BIBIKKAN Pandan, Jaggery, Ceylon Mixed Spice, Cashew Nut	800	CHOCOLATE BROWNIE Dark Chocolate Chips, Cocoa Butter	1,800
		ICE CREAM	1,100
CHOCOLATE MOCHA TART	2,990	Ask your server for the flavours of	
Dark Chocolate, Mixed Nut,		the day	
with Coffee Ice Cream			