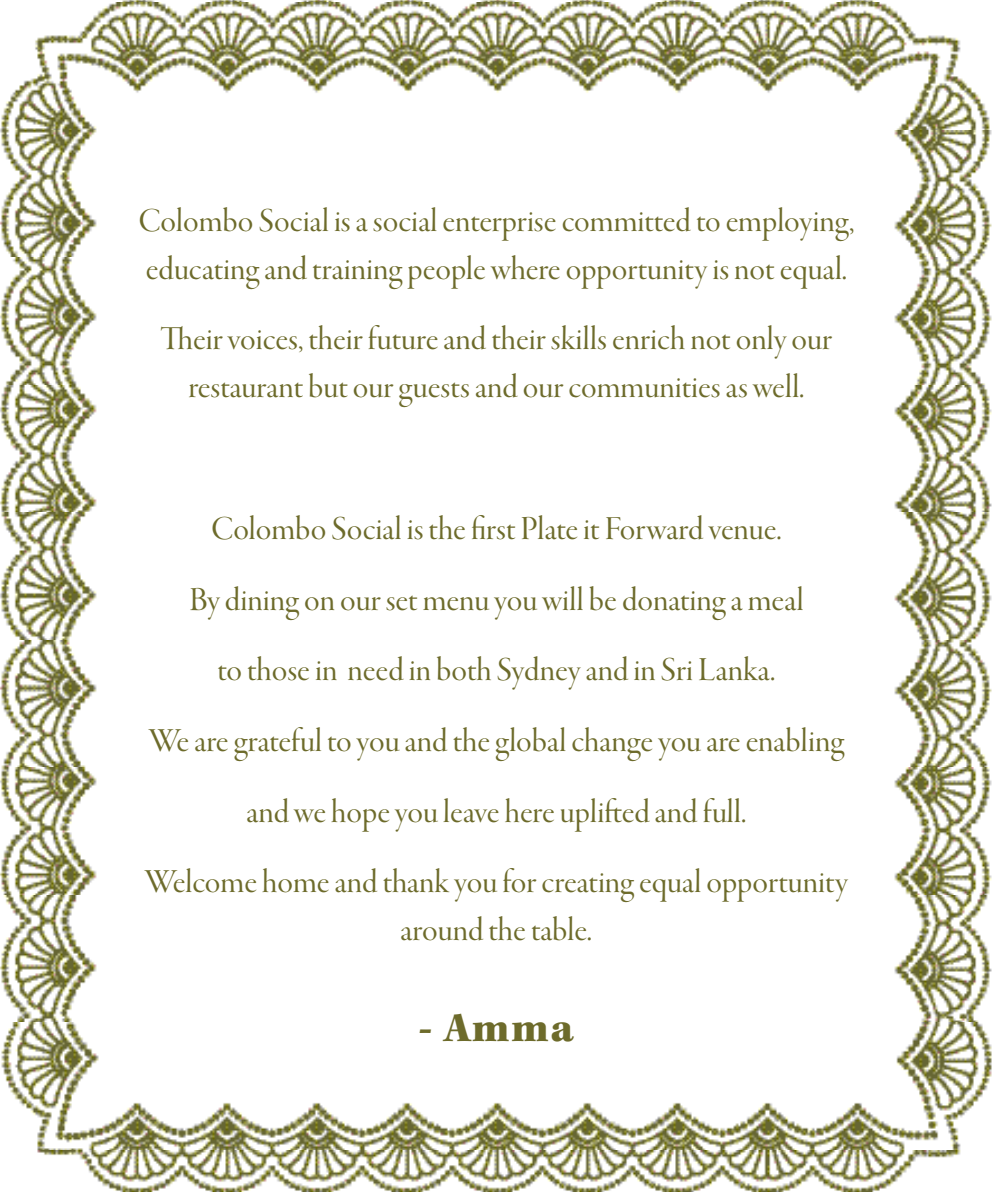




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**COLOMBO SOCIAL**



Colombo Social is a social enterprise committed to employing, educating and training people where opportunity is not equal.

Their voices, their future and their skills enrich not only our restaurant but our guests and our communities as well.

Colombo Social is the first Plate it Forward venue.

By dining on our set menu you will be donating a meal to those in need in both Sydney and in Sri Lanka.

We are grateful to you and the global change you are enabling and we hope you leave here uplifted and full.

Welcome home and thank you for creating equal opportunity around the table.

**- Amma**

# SET MENU

Dine the authentic Sri Lankan way where food is shared. Our set menus incorporate our most popular dishes and Amma's favourite dishes; the very best our menu has to offer.

Our set menus extend much further than your meal with us. By choosing a set menu you will donate meals to someone experiencing food insecurity both in Sydney and Colombo.

**Minimum 2 people for set menus**

## **Vegan Delights Menu**

**Papadums with Raita**

**Jackfruit Ceviche**

Our refreshing union of curry powder cured Jackfruit, with fresh coconut and chili oil served with papadums.

**Beetroot Bhajis**

Caramelised onion and spiced beetroot bhaji.

**Colombo Corn Ribs**

Twice cooked sweet corn with chilli salt & curry powder spiced feta.

**Roast Veggie Curry**

**Dhal**

**Choice of 2 Sambols**

**Rice**

**String Hoppers**

**Choice of Dessert**

**\$65**

Donates 1 Meal in Sydney

All GF, DF

# SET MENUS

## **Amma's Favourites**

### **Papadums with Chilli Salt**

#### **Beetroot Bhajis** (GF, DF)

Caramelised onion and spiced beetroot bhaji with a coconut yoghurt raita

#### **Colombo Ceviche** (GF, DF)

Our refreshing union of cured kingfish, with fresh young coconut and a house-made curry oil served with papadums.

#### **Saganaki with Kithul Treacle** (GF)

Pan seared greek cheese with chili and cinnamon infused treacle & fried curry leaves.

#### **Soft Shell Crab Taco**

Colombo Social's signature roti taco stuffed with spiced crab, papaya salsa, spicy mayo & pol sambol.

#### **Choice of Two Curries** (GF, DF)

##### **Amma's Dhal** (GF, DF)

##### **Mixed Sambols**

##### **String Hoppers.**

##### **Rice** (GF, DF)

##### **Choice of Dessert** (GF, DF)

**\$80**

Donates 1 Meal in Sydney  
Donates 1 Meal in Sri Lanka

**Minimum 2 people for set menus**



Every meal in a Sri Lankan household is a long and loud occasion. Short eats in Sri Lanka are the perfect way to pair with a drink and a good story. Our short eats section merges the worlds that we walk in, combining local produce and Australian flavours with elements and tastes of Sri Lanka.

# SHORT EATS

## **Saganaki with Kithul Treacle** (GF)

Pan seared Greek cheese with cinnamon and chilli infused treacle with crispy curry leaves. - \$22

## **Katta Sauce Hot Wings** (GF, DF)

Crispy chicken wings coated in our house made hot sauce. Garnished with celery mallung. - \$18

## **Goat Curry Pan Rolls** (DF - 2 Per Serve)

The Sri Lankan Chiko Roll.

Our slow cooked goat curry in panko crumbed wrapping served with our house made hot sauce. - \$19

## **Soft Shell Crab Roti Taco** (GF, DF - 1 Per Serve)

Colombo Socials signature roti taco stuffed with spiced crab, papaya salsa, spicy mayo and pol sambol. - \$15.5

## **Colombo Corn Ribs** (GF, DF on request)


Twice cooked sweet corn with chilli salt and katta spiced feta cheese. - \$17

## **Beetroot Bhajis** (GF, DF)

Caramelised onion and beetroot bhajis with date and lime pickle and coconut yoghurt raita. - \$18

## **Colombo Ceviche** (GF, DF)

Our refreshing union of curry powder cured kingfish, with fresh coconut and chili oil served with papadums. - \$21



You don't mess with perfection. Our curries have been passed on through generations and perfected by the strong women of Amma's family. Our curry selection is designed and created by Amma Christie-David who regularly comes in and shares her stories and recipes, teaching our staff to replicate those dishes that are special to her. We're proud to serve you her stories and her food.

# CURRIES & MAINS

## **Chicken** (GF, DF)

Aromatic village style red curry. Tender chicken thighs cooked on the bone simmered with tangy lemongrass, ginger, pandan leaf, coconut milk and tomato. -\$22

## **Fish** (GF, DF)

Fresh salt water barramundi marinated in our 13 spice curry powder simmered in a coconut cream and fenugreek broth. -\$24

## **Goat** (GF, DF)

Succulent goat slow cooked in our dark house curry blend with toasted coconut and curry leaves. -\$26

## **Roast Veggie** (GF, Vegan)

Our mild seasonal veggie curry contrasts sweet coconut milk fenugreek, turmeric and cinnamon. -\$20

## **Amma's Dhal** (GF, Vegan)

The most famous dish. This must have Dhal is love in a bowl and made with generations of knowledge. Red split lentils with turmeric, coconut milk and fried onions. -\$16



# KOTTU ROTI

## **Goat Kottu**

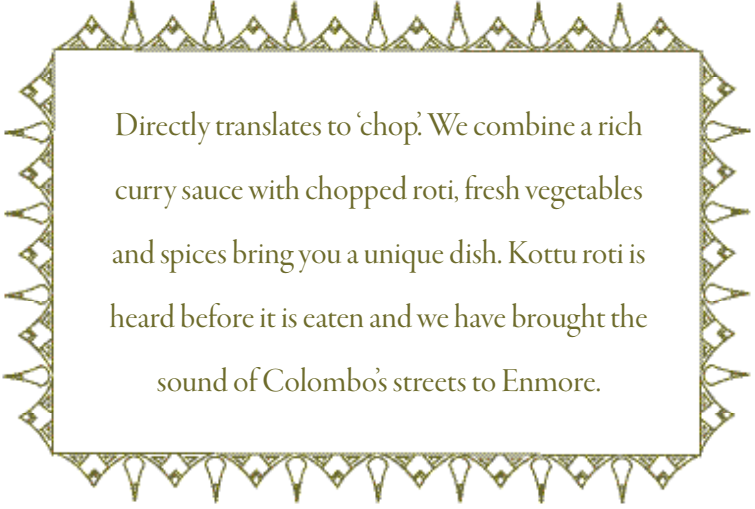
The spicy one. Our slow cooked goat curry mixed with roti, egg and Amma's curry gravy. -\$26

## **Mud Crab Kottu**

The decadent one. A Jaffna curry mud crab (Amma's specialty dish) mixed with vegetables, egg and roti. -\$30

## **Veggie Kottu**

The vegetarian one. Roti mixed with egg, vegetables and a coconut turmeric sauce. -\$18



Directly translates to 'chop'. We combine a rich curry sauce with chopped roti, fresh vegetables and spices bring you a unique dish. Kottu roti is heard before it is eaten and we have brought the sound of Colombo's streets to Enmore.



A selection of sauces, relishes, chutneys and traditional salsas to complement your meal. Providing the perfect balance, our sambols complement each dish with sweet, savoury and spicy elements to transform your meal into an experience.

# SAMBOLS

## **Pol Sambol**

Fresh grated coconut tossed in chilli and lime juice. A Sri Lankan staple. -\$4

## **Seeni Sambol**

Sri Lankan Caramalised onion relish spiced with cinnamon and curry leaves. -\$4

## **Katta Sambol**

Sri Lankan chilli paste. For lovers of all things hot and spicy. -\$4

## **Coconut Yoghurt Raita**

Cooling raita of coconut yoghurt, fresh mint and cucumber. The ultimate antidote for too much spice! -\$4

## **Date & Lime Pickle**

Moreish sweet, sour and tangy date pickle -\$4

## **Mixed Sambols**

Can't decide? Pick any four. -\$14

# RICE & SIDES

## Hopper

Sri Lankas famous bowl-shaped pancake. Made from fermented coconut milk and rice flour. -\$4.5

## Egg Hopper

As above with a golden runny egg and cracked pepper. -\$6

## Roti

Sri Lankan flat bread. -\$5

## Rice

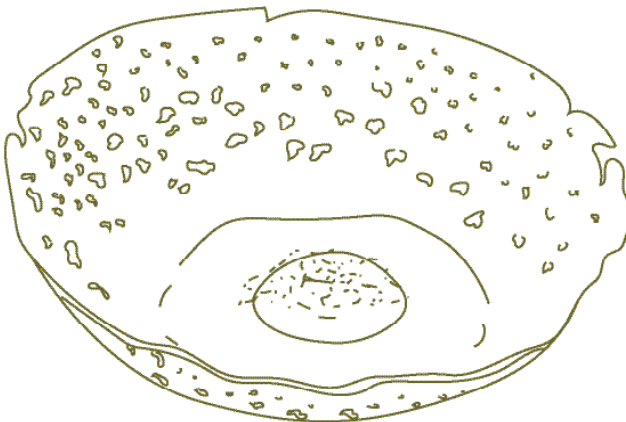
Fragrant basmati rice with turmeric and fried onion. \$8

## String Hopper

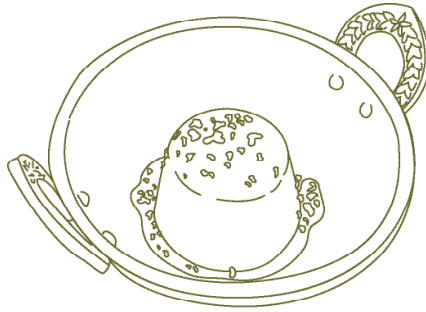
(GF, Vegan) Steamed rice flour noodle \$4

## Papadums

No explanation needed. Just do it.  
\$5



# DESSERTS



## **Mango Pannacotta** (GF, Vegan)

Light, sweet and slightly spiced Pannacotta served with kithul treacle, spiced cashew crunch and coconut & kaffir lime sorbet. - \$16



## **Watalappam** (DF)

Sri Lanka's favourite dessert, a tropical crème caramel. Coconut milk, spices and jaggery palm sugar lend an earthy flavour to this custard. - \$15

# ARTWORK & FITOUT

To the back of our restaurant, sits a live art piece that was commissioned during the Third I Festival. Painted by Aiyana Tranter and Leila Beigli, a young Indigenous artist and an asylum seeker artist. The work reflects the warm embrace and hospitality that First Nations communities provide those seeking asylum in Australia. They have generously allowed safety and refuge to those who need it most, and this reflects the artists' interpretation of the welcome through food.



## The Terracotta Pots

Paying homage and respect to traditional Sri Lankan cooking techniques, our terracotta pots are a nod and a thank you to the styles and techniques of traditional Sri Lankan cooking.



# PLATE IT FORWARD

Plate it Forward's mission is to create equal opportunity around the table. Through a variety of initiatives, we harness the power of food and hospitality to empower communities and support individuals. Plate it Forward donates over 3,000 meals each week to people experiencing food insecurity in Sydney and employs people from communities where opportunity isn't equal to be the team to serve you in our venues. Colombo Social is the first Plate it Forward venue. To find out more and experience our other venues please visit [www.plateitforward.org.au](http://www.plateitforward.org.au).

## FUNCTIONS & EVENTS

Want this food at your next event? We have a Global menu (including food from Colombo Social, Kabul Social & our other venues) that can be served at your home or at one of our restaurants.

We also offer Impact events and Conscious Conferencing, allowing you to taste our signature dishes whilst creating change for the community. To find out more about our events and functions drop us a line at [catering@plateitforward.org.au](mailto:catering@plateitforward.org.au) and allow your next event to create change and taste bloody delicious.