



SRI LANKAN MENU

STARTERS – VEGETARIAN:

Vegetable Roll

Subtly curried potato & mixed vegetable filled pastry roll coated in breadcrumbs.

Vegetable Cutlets

Spicy tangy potato and vegetable cakes flavoured with mustard seeds and aromatic curry leaves and lemon.

Vegetable Patties

Subtly curried potato & mixed vegetable filled pastry

Urid Vadai

Deep fried Urid dhal doughnut seasoned with fennel seed, green chilli, onion and curry leaves.

Dhal Vadai

Deep fried spicy channa dhal seasoned with crushed chillies, fennel seed and onion

Paneer Devilled

Lightly fried strips of Indian cottage cheese stir-fried in sautéed onion, mixed pepper and garnished with coriander leaves

Vegetable Fritters

Deep fried battered seasonal vegetable served with tomato salsa.

Vegetable Samosa

Subtly spiced savoury vegetables and potato stuffed pastry

Spring Rolls

Chinese style deep fried seasonal vegetable spring roll

STARTERS – SEAFOOD: (All seafood dishes will incur an additional cost)

***Fish Cutlets**

Tangy spiced potato and mackerel fish cakes, infused with mustard seeds and aromatic curry leaves.

***Selected Fish Patties**

Curried fish and potato filled pastry.

***Devilled Prawns**

Subtly spiced King Prawns tossed and cooked with pepper corn, red onion and mixed bell peppers.

***Garlic Fish**

Batter fried white fish tossed in garlic,lemon and bell pepper

***Fish Pakora**

Lightly seasoned fried battered white fish served with tamarind sauce

***Fish Poriyal**

Marinated fried king fish served on bed of tempered red onion and green chilli



**INVESTORS
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STARTERS - LAMB & CHICKEN:

Ceylon Chicken Satay

Grilled tender pieces of chicken seasoned with garlic-ginger and selected spice served with peanut sauce

Deville Mutton

Bite size marinated mutton tossed and cooked with light spice, peppercorn, red onion and mixed bell peppers.

Deville Chicken

Grilled bite size tender chicken pieces tossed and cooked with light spice, pepper corn, red onion and mixed bell pepper

Mutton Rolls

Fried Mild Curried Mutton & Potato filled pastry roll coated in breadcrumbs.

Chicken Varuval

Dry fried chicken morsels with onion and green chilli

Mutton Varuval

Dry fried mutton morsels with onion and green chilli

Lamb Kebab

Lightly spiced minced lamb Kebab

Ceylon Chicken Poriyal

Sri Lankan style grilled chicken

RICE & BRIYANI:

***Mutton Biryani**

Tender pieces of lamb cooked with aromatic spices, rambe and basmati rice.

***Chicken Dhum Biryani**

Succulent pieces of chicken cooked with aromatic spices, basmati rice and cashew nuts.

***Vegetable Biryani**

Mixed seasonal vegetable cooked with aromatic spices, basmati rice and cashew nuts.

***Chicken Fried Rice**

Fragrant Stir-fried basmati rice with vegetables and chicken morsels.

Vegetable Fried Rice

Fragrant stir-fried basmati rice cooked in spices, seasonal vegetable and garnished with coriander leaves.

Plain Basmati Rice

Boiled basmati rice.

Pilau Ghee Rice

Basmati rice cooked with ghee, fragrant spices and then sprinkled with fried onion.



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Samba Coconut Fried Rice

Fragrant samba rice cooked in coconut milk and garnished with sautéed mustard, onion and curry leaves.

Brown Rice-Pulungal Rice

Sri Lankan par-boiled brown Rice

KOTTHU & NOODLES:

String Hopper Kotthu

Shredded steamed rice noodles stirred with fried aubergine, onion, and potato in mild spices and curry leaves.

Mutton Kotthu Roti

Shredded Godamba Roti stirred and tossed with egg, onion, green chilli in mild curried mutton pieces.

Vegetable Kotthu Roti

Shredded Godamba Roti stirred and tossed with onion and spice combined with seasonal vegetables.

Vegetable Rice Noodles

Ceylon style curried rice noodles with mixed bell peppers and shredded carrots.

Prawn Rice Noodles

Ceylon style rice noodles stir-fried with King Prawns and mixed peppers.

Chicken Rice Noodles

Ceylon style curried rice noodles with shredded chicken mixed bell peppers and shredded carrots.

Pittu Kotthu-(non Veg option available)

Steamed rice & wheat dough crumble stirred with fried aubergine, onion, and potato in mild spices and curry leaves.

TIFFIN & BREAD:

Pittu White/Brown

crumbled rice & wheat dough crumble steamed with grated coconut .

String Hopper White/Brown

Fine noodles made from rice flour, gently steamed in a round basket.

Godamba Roti

Traditional Sri Lankan and South Indian Roti.

Parota

Traditional south Indian layered flaky flat bread.



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LAMB & CHICKEN:

Mutton Curry

Traditional Sri Lankan Mutton curry cooked in aromatic roasted curry powder.

Ceylon Chicken Curry

Traditional chicken curry cooked with roasted curry powder, curry leaves, simmer in coconut milk.

Coconut Chicken Korma

Boneless tender chicken pieces cooked in coconut milk with mild spice, green chillies and coriander.

Egg Curry

Whole boiled egg in sautéed onion, strips of bell pepper and sweet and spicy tomato sauce.

Chilli Chicken

Grilled tender pieces of chicken mixed in sweet and spicy tomato sauce with mixed bell peppers.

Lamb Madras

Lamb cooked with Madras curry powder and garnished with coriander leaves.

Mutton Prattel

Authentic Jaffna style dry mutton curry cooked on bone with roasted curry powder and garnished with Curry leaf.

Malabar Chicken

Traditional Kerala chicken dish made with rich coconut creamy sauce.

SEAFOOD: (All seafood dishes will incur an additional cost)

***King Fish Kuzhambu**

King Fish cooked in tamarind and coconut milk, with Sri Lankan Curry Powder and flavoured with garlic, shallots and curry leaves.

***Prawn Curry**

King Prawns cooked with onion, tomato puree, aromatic spices, and green chillies with hint of coconut milk

***Squid Curry**

Squid marinated in turmeric, sea salt and lime then cooked with Sri Lankan roasted curry powder, spices and hint of coconut milk.

***Ambul Thiyal**

Tuna Fish chunks sautéed in gurakka (black tamarinds) and roasted Sri Lankan curry powder (Dry).

***Sea Food Cocktail**

Marinated and grilled Squid, Prawn and King Fish morsels tossed and stir fried with red pepper, onion and spicy tomato sauce.

***Fish Cocktail**

Marinated grilled king fish morsels tossed and stir-fried with red pepper, onion and spicy tomato sauce.



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***King Fish Poriyal**

Marinated King Fish steak fried then served with crisp fried onion and butter chilli, lightly flavoured with oyster sauce sautéed crushed chilli and hint of lime juice.

***Seafood Poriyal**

Marinated and fried King fish, Prawn, Squid served with crisp fried onion and butter chilli lightly flavoured with oyster sauce sautéed crushed chilli and hint of lime juice.

KUZHAMBU:

Venthaya Kuzhambu

Sautéed onion and fenugreek seed stew.

Potato & Cashew Nut Masala

Creamy potato and cashew nut curry cooked in turmeric mustard and coconut milk.

Potato Masala

Creamy potato curry cooked in turmeric mustard and coconut milk.

Ceylon Banana Pepper and Okra Kuzhambu

Fried Okra and Banana Pepper Stew simmered in tamarind and spice

Vathal Kuzhambu

Tamarind based kuzhambu cooked with roasted curry powder and deep fried pea aubergine

PRATTEL:

Aubergine Prattel

Dry fried aubergine curry cooked in tamarind with sautéed onion, curry leaves and mustard seeds

Soya Prattle

Soya nuggets cooked in roasted Sri Lankan curry powder with aromatic spices and curry leaves.

Fresh Green Beans

Blanched fresh cut green beans cooked in light coconut milk and mustard

Chilli Paneer

Lightly fried cubes of Indian cottage cheese stir-fried in sautéed onion and tomato puree with mixed bell pepper, garnished with coriander leaves.

Potato Deldale

Tangy,lightly spiced potato with mustard

Sri Lankan Potato Prattel

Jaffna style potato curry cooked with roasted curry powder mustard and garnished with curry leaves

Beans Vathakal

Cut green beans cooked in light roasted spice.

Egg Plant Vathakal

Round fried egg plant cooked in tangy tomato curry sauce.



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Okra Baji

Okra cooked in light spice with fresh tomato.

VARAI:

Cabbage & Greens Varai

Shredded white cabbage and spring greens stirred and tossed in mustard seeds and grated coconut

Beans Varai

Mixed beans tossed with onion, sesame seeds and fried dried red chillies

Mixed Leaf Varai

Shredded greens Ponakgani, Moringa leave tossed in sautéed onion, mustard seeds , turmeric & grated coconut

Cauliflower Manchurian

Deep fried spicy Cauliflower floret fritters tossed with onions and curry leaves.

Okra Varai

Subtly spice okra stir fried in coconut and mustard.

PARUPPU & SAMBAR:

Musoor Paruppu

Lentils cooked with sautéed onion,garlic,cumin,mustard and dry chilli

Keerai & Dhal

Lentils and spinach cooked with onion, garlic, and green chilli

Avial

Mixed exotic vegetables stew cooked with creamy mustard ,cumin seed , turmeric and coconut paste, garnished with curry leaves

Chana masala

Chick peas cooked with sautéed onion,garlic,cumin,mustard and dry chilli

Moung Dhal

Aromatic moung-dhal cooked with sautéed onion, garlic, Fennel seeds and mustard.

ACCOMPANIMENTS:

Papadoms

Fried Madras plain Papadoms.

Mour Mezha-kai

Fried Butter-Milk chilli.

Urid Vadai

Deep fried Urid dhal doughnut with fennel seeds and curry leaves.

SAMBAL:

Red Coconut Sambal (V)

Grated coconut blitzed with dried red chillies.

Coconut Ginger Sambal (V)



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Grated coconut blitzed with green chilli, ginger and onion.

Paava-kai Sambal (V)

Deep Fried Kerala mixed with fresh diced tomato and red onion .Fresh lemon juice added for taste.

Aubergine & Plantain Sambal (V)

Creamy steamed aubergine and plantain in lemon juice, chopped onion and green chilli with a hint of fresh coconut milk.

Carrot Sambal

Shredded carrot mixed with chopped red onion, green chilli, ground pepper and lime juice.

Seeni Sambal

spiced caramelised Onion relish.

Katta Sambal

Traditional chilli paste condiment.

PACHADI & SALAD:

Tomato & Onion Salad

Tomato and red onion mixed with lemon juice and vinegar garnished with chopped curry leaves.

Mixed Salad & Curd

Shredded carrot, cucumber, chopped red onion and tomato in curd, garnished with coriander leaves.

Mixed crispy salad

Fresh mixed crispy leaves salad with light lemon and olive oil dressing.

Cucumber Pachadi

Cucumber and red onion in curd and garnished with coriander leaves

Mour Kuzhambu

Shredded Urid Vadai sautéed with mustard seeds, fenugreek and cumin then mixed with fresh curd .

DESSERT:

Wattelappam

Traditional Sri Lankan Malay steamed pudding made from egg, coconut milk, kithul with fragrant spices and sprinkled with roasted cashew nut

Rasavalli

Chilled king yam(ube) dessert cooked with coconut milk

Mango Pudding

A chilled light cream dessert made with mango puree

Seasonal Fresh Fruit salad

Freshly cut Apple, Kiwi and Grapes, Jack Fruit & Pineapple in mango sauce cashew nut.

Kesari

Fragrant semolina halva with roasted cashew nuts and raisins.

Pal Payasam

Warm creamy tapioca pudding cooked in milk with cashew nuts and raisins.

Sakkarai Pongal

Red Rice Pudding made with coconut milk, cardamom and jaggery.

Kithul Payasam

Warm creamy tapioca pudding cooked in milk with cashew nuts and raisins flavoured with palm



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kithul syrup and dry ginger

Semiya Payasam

Warm Creamy Vermicelli pudding cooked with coconut milk and nuts



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