



COLOMBAR
RESTAURANT-BAR

LUNCH AND DINNER MENU

12 NOON TILL LATE

GF Gluten Free **V** Vegan **VEG** Vegetarian

COLOMBAR Tuk Tuk Tastings

Sambol Junction Dip bread	15.90
Warm pol roti, saffron butter, spicy eggplant dip, Lunu miris	
Giya's Calamari Masala GF	17.90
lightly fried tossed squid with bell pepper red onion, chilli, lime, mango pickle and freshly grated apple.	
Galle Road cheese burger spring roll GF	18.90
with COLOMBAR'S awesome sauce, dice red onion, tomato, lime pickles.	
Yokohama 20th century Ramen fried chicken	18.90
with Nori, green onions, spicy siracha sauce, fresh red chilli.	
Ja-Ela Auntie's Malay Crispy Batter-Fried Prawns GF	23.00
with Malay pickles chilli sambal	

ROOT "87" FORT TO JAFFNA CURRY SCALLOPS GF	23.90
succulent scallops, pan seared, then finished in our signature curry infused coconut cream reduction with mint sambal.	
Veddass style beef ribs GF	24.00
Finished with a tangy coriander, chilli, and lemon salsa with cooked banana flower (blossom).	
Prawns in green curry sauce	24.00
warm pol roti served with coconut sambal and micro greens	

Beachside Bliss

Salmon Malu Kirata GF	35.90
A specific type of Kirata curry made with 200g (salmon fillet) known for its creamy coconut milk base, gee basmati rice, Coconut Sambol, A stir-fried green bean dish seasoned with mustard seeds and Mango Chutney	
Harbor Haven Trinco lamb leg (Lamb Shank) GF	34.90
cooked for perfection with garlic flat bread Wambatu Moju (Eggplant Pickle) in spicy creamy sauce.	

Nine Arch Chicken Devilled GF	34.90
with COLOMBAR'S special egg fried rice and Cucumber Salad: Katta sambal (Maldives fish and chilli mix).	
Negombo black pork with butterfly string hoppers	36.50
coconut sambal and spicy potato rosti finishes up with curry infused creamy Sauce, pappadam and lime chutney.	
Delkanda jackfruit, tossed with potato gnocchi VEG	31.50
roast pumpkin & dice tomato in a creamy curry sauce, finished with Kale Mallung(kale salad)	

Jungle Journey Burger Hut

Kottu burger with beef or chicken	26.90
A succulent beef patty or chicken patty seasoned with Sri Lankan curry spices, topped with a kottu roti slaw and spicy seeni sambol (caramelized onion sambol) tomato and onion slice. This burger brings the iconic street food flavors into a hearty burger, served with a side of sweet potato fries.	

Ceylon spicy Chicken Burger	25.90
Juicy chicken patty marinated with traditional Sri Lankan spices including cumin, coriander, and fennel, chilli grilled to perfection. Served on a toasted bun with pol sambol (coconut sambol), crispy curry leaves, and a tangy tamarind mayo and slaw with rustic chips.	
Polos Patty Burger (jackfruit) GF VEG	25.90
A unique vegetarian option featuring a jackfruit (polos) patty, spiced with turmeric, mustard seeds, and curry powder, pan-fried until golden. Accompanied by beetroot and carrot slaw, mango chutney, and served on a toasted bun with sweet potato chips.	

The COLOMBAR house favourite

Beef, tasty cheese, lettuce, caramelized onion, fresh tomato, crispy bacon, pickle, garlic aioli & beetroot relish with rustic chips.

COLOMBAR Kottu corner (The ultimate Sri Lankan style)

Kottu (chicken / beef / pork)	29.90
Cheese Kottu (chicken / beef)	27.90
Prawn Kottu	31.90

Add On Flavoring / Condiments

Mint Sambal	4.00
Mango Pickle	4.00
Chilli Sambal	4.00
Malay Pickles	5.00
Chilli Lime Salsa	5.00
Warm Pol Roti	6.00
Side of Gee Basmathi Rice	6.00
Lunu Miris	4.00
Garlic Flat Bread	8.00
Roast Paan	5.00



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COLOMBAR KIDS MENU

Mini cheese Kottu roti	15.00
Kids Cheese Burger	15.00
Kids Fish & Chips	15.00
Kids Chicken Nuggets & Chips	15.00
Free Dessert with meal: vanilla ice cream with topping or sprinkles	

COLOMBAR sweet corner

Watalappam **15.90**
Watalappam is a creamy coconut custard dessert flavoured with jaggery (unrefined palm sugar) and spices like cardamom, cloves, and cinnamon served with strawberry gelato and cinnamon sugar

Pineapple Creme Brulé **14.90**
Indulge in the essence of tropical paradise with our Pineapple Creme Brulée. This exquisite dessert transforms the humble creme Brulée into a celebration of sunshine and sweetness, served with vanilla bean ice cream.

Fraisier (strawberries and cream) **14.90**
A stunning vanilla cream cake filled with fresh strawberries and decorated with glaze and white chocolate flakes served with double whipped cream.

Chocolate hazelnut Rocher **14.90**
A delicious chocolate hazelnuts cream cake finished with smooth chocolate ganache and hazelnuts with vanilla bean ice cream and fresh berries.

ICE CREAMS & GELATO

Vanilla Bean Ice Cream two scoops	6.00
Vegan Vanilla Ice Cream two scoops	6.00
Nutella two scoops	6.00
Strawberry Gelato two scoops	6.00
Biscoff Ice Cream two scoops	6.00

PUBLIC HOLIDAY SURCHARGES: A 15% surcharge will apply on all public holidays.

CREDIT CARD SURCHARGES: A 3% surcharge may apply on some credit card transactions.

FOOD ALLERGIES & INTOLERANCES: While we offer gluten-free and vegetarian/vegan menu options, All food is prepared in a common commercial kitchen, and there is a possibility of cross-contamination between items. We are unable to guarantee that any item will be 100% vegetarian or vegan, or 100% free of all traces of gluten, nuts, dairy, or other products that may cause an allergic reaction. We encourage you to carefully consider your dining choices if you have a severe sensitivity or allergy to certain foods. We ask that all customers with special dietary requirements please order with a restaurant manager.

