

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.

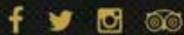
No MSG
in our food
We use
Rapeseed oil

Virundhu

AUTHENTIC SRI LANKAN DINING

FOOD MENU

Like us & Share us



WHILE YOU WAIT.....

- Appalam Basket (Poppadam)  3.50
with mango chutney
- Maravalli Kilangu Poriyal (cassava chips)  5
Fried cassava seasoned with dry spices.

SHORT EATS

- Vegetable rolls served with homemade chilli sauce  3.75
Mixed seasonal vegetables with potato, seasoned with Jaffna spices, rolled in filo pastry & lightly coated with breadcrumbs.
- Keerai vadai served with homemade sambal  4.50
A savoury doughnut made with Urid dal, fresh spinach & spices.
- Mutton Rolls served with homemade chilli sauce 4
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.
- Vegetable Patties served with homemade chilli sauce 4.50
Pastry parcels filled with curried vegetables.
- Grilled lamb chops  8.50
Tender lamb chops marinated overnight with crushed red chillies, ginger and garlic paste and spices then grilled to perfection.
- Chicken 65  8
Diced chicken breast pieces deep-fried flavoured with ginger, garlic, red chilli paste & curry leaves.
- Prawn skewers  8
King prawns marinated overnight with fresh grated coconut, turmeric, lime juice, ginger and garlic paste.
- Mutton Fry  9.50
Mutton pieces marinated with crushed black pepper and spices then pan-fried with green chillies, onions and curry leaves
- Fish cutlet served with homemade chilli sauce 4.50
Delicious little croquettes of spicy sardine fish & potato filling combined then dipped in egg & thinly coated with breadcrumbs.

Seafood Platter (Approx wait 30 mins) 30

(approx. 30 mins) Can serves 2 persons

A mouth-watering platter consists of catch of the day seafood, fried and tossed in aromatic spices, homemade devil sauce, gingerley oil, banana pepper, green chillies, curry leaves, onions, red and green peppers.



- ### DEVIL DISHES
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|--|---------------|------|
| Stir fried with Srilankan spices, onions, red and green pepper, banana pepper, green chillies, spring onions, garlic & ginger paste. | Chicken Devil | 8.95 |
| | Mutton Devil | 9.95 |
| | Prawn Devil | 13 |
| | Paneer Devil | 8.95 |
| | Squid Devil | 10 |

Please let us know your spice level

ALL GLUTEN FREE 

Prices are in Pound Sterling and inclusive of VAT
12.5% discretionary service charge will be added to your bill



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, curry, aubergine moju, seeni sambol, jackfruit curry, boiled egg and fish cutlet served on a banana leaf.

Mutton 15

FOOD ALLERGIES & INTOLERANCES

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

Vegan  Gluten Free 

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. All served with Gravy.

Vegetable 7.95 | Chicken 8.95 | Mutton 9.95



VEGETARIAN CURRIES

- Parippu curry 6.95
Mysoor dhal cooked in a beautiful blend of spices then a few spoons of coconut milk is added to create a rich stew.
- Aubergine & Chickpeas curry 7.95
A classic Jaffna curry can be enjoyed very well with rice, made with sautéed aubergines cooked in Jaffna spices and tamarind
- Creamy Potato curry 6.95
A delicious lightly spiced, creamy curry of potatoes cooked with coconut milk, cumin and curry leaves.
- Varai 6.95
Cabbage, leeks and carrot gently stir-fried with onions, chillies and curry leaves, tossed with fresh grated coconut
- Vendakkai Paal curry 7.95
A home style cooked Okra dish consisting of mild spices and coconut milk.
- Polos Curry (Green Baby Jackfruit) 8
Tender jackfruit cooked with coconut milk, makes a great accompaniment with meat dishes



SIDE DISHES

- Seeni sambol (Caramelised onions)  4
- Fresh Coconut sambol  3.50
- Aubergine moju  5
Pickled Aubergine with coconut toddy vinegar
- Muttai Poriyal (Srilankan omelette)  5
- Thayir (Plain yogurt) 2
- Sothy (Spiced Coconut milk gravy)  3.50

BIRYANI

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

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|----------------|------|
| Mutton | 9.95 |
| Chicken | 8.95 |
| Baby Jackfruit | 7.95 |
| Prawn | 13 |



MEAT CURRIES

- Jaffna Aatu Elumbu curry 8.95
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 (boneless) 9.95
A hearty and comforting spicy curry that tastes absolutely delicious made with mixture of exquisite spices.
- Nattu korli kulambu on-the-bone 7.95
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) 8.95
This dish is made using chicken breast pieces cooked with roasted and ground coriander, cinnamon, cloves, cardamom, curry leaves and dried red chillies.

SEAFOOD CURRIES

- Meen Kulambu (fish) 9.95
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 (prawn) 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 (squid) 9.95
Srilankan coastal speciality, squid cooked to perfection with pungent spices in a curry sauce.



EXTRAS

RICE/ROTI/PUTTU/STRINGHOPPER

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| Parotha  | 2 |
| Veechu Roti  | 2 |
| Plain Rice  | 3.50 |
| Spiced Samba Rice | 5 |
| Puttu (3 piece)  | 5 |
| Stringhoppers (5 piece)  | 5 |



HARISCHANDRA NOODLES

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|---|------|
| Veg  | 7 |
| Chicken | 7.50 |
| Mutton | 8 |
| Prawn | 10 |