

SNACKS

Appalam Basket (Poppadam) with mango chutney ✓ 3.50

Maravalli Kilangu Poriyal (cassava chips) ✓ 6

**No MSG
in our food**

We use
Rapeseed oil

SHORT EATS

Vegetable rolls ✓ 4.50

Fresh carrot, cabbage & leeks cooked with potato, seasoned with crushed black pepper, rolled in filo pastry and lightly coated with breadcrumbs.

Mushroom Pepper Fry 8

Mushroom sauteed with shallots and crushed black pepper

Keerai Vadai 5 ✓

A savoury doughnut made with Urid dal, fresh spinach & spices, served with green sambal.

Gobi 65 ✓ 7.50

Cauliflower florets marinated with ginger, garlic and curry leaf paste then battered in corn flour and fried till crispy.

Mutton Rolls 5

Boneless pieces of mutton cooked with potato and seasoned with Jaffna spices, rolled in filo pastry and lightly coated with breadcrumbs.

Grilled lamb chops 8.50

Tender lamb chops marinated overnight with crushed red chillies, ginger and garlic paste and spices then grilled to perfection.

Vegan platter 20

Consists of caasava chips, keerai vadai, Gobi 65 & vegetable rolls.

Meat platter 25

Consists of mutton rolls, lamb chops, chicken 65 & chicken wings.

Virundhu Signature Masala mogo 9

Chunky cassava tossed in our homemade spicy sauce

Chicken 65 9

Diced chicken breast pieces deep-fried flavoured with ginger, garlic, red chilli paste & curry leaves.

Nethali Fish Fry 10

Anchovy marinated with crushed black pepper, kashmiri chilli powder then lightly dusted in cornflour and deep fried.

Grilled Prawns 12

Prawns with their shell on, marinated with fresh grated coconut, turmeric, lime juice, ginger and garlic paste.

Mutton Pepper Fry 12

Mutton pieces marinated with crushed black pepper and spices then pan-fried with green chillies, shallots and curry leaves

Crispy Chicken wings 8.50

Marinated with our herbs and Jaffna spices then fried.

Fish Cutlets 5

Delicious little croquettes of spicy jack mackerel fish and potato filling combined together then dipped in egg and thinly coated with breadcrumbs.

DEVIL DISHES

Stir fried with Srilankan spices, onions, red and green pepper, banana pepper, green chillies, spring onions, garlic and ginger paste: **Please let us know your spice level**

Chicken Devil 9.50

Mutton Devil 10

Prawn Devil 13

Paneer Devil 9

FOOD ALLERGIES & INTOLERANCES

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

Vegan ✓ | Gluten Free ①

Prices are in Pound Sterling
and inclusive of VAT

12.5% discretionary service charge
will be added to your bill

VIRUNDHU SAPPADU (Banana leaf rice meal)

'Virundhu' is a feast on special occasion laid for guests. The traditional way of eating a meal involves being seated on the floor, having the food served on a banana leaf, and using clean fingers of the right hand to transfer the food to the mouth. Nowadays, the same exercise is done but guests sit on a dinner table and have the same type of food. 'Sappadu' is a three course meal with rice, curries and a sweet dish.

Marakari Virundhu Sappadu 18

Plain rice, parippu, varai, auberjine & chickpeas curry, beetroot curry, appalam, roti, raitha, keera vada & sweet

Korli Kulambu Virundhu Sappadu (chicken) 20

Plain rice, parippu, varai, chicken curry, beetroot, curry, fish cutlet, boiled egg, roti, raitha, & sweet

Aatu Kulambu Virundhu Sappadu (mutton) 25

Plain rice, parippu, varai, mutton curry, beetroot curry, fish cutlet, boiled egg, roti, raitha, & sweet

Seafood Virundhu Sappadu 30

Plain rice, parippu, varai, beetroot curry, prawn curry, fish curry, fish cutlet, blue swimmer crab curry, roti, raitha, & sweet

Lampries

A Srilankan Dutch Burger delicacy that is very popular in Srilanka. This is chef Ravithasan'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 13

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

Mutton Biryani 12

Chicken 10

Paneer 9

Seafood (prawn & squid) 15

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)

Mutton 10

Chicken 9.50

Vegan 8.50

Seafood 13

VEGETARIAN CURRIES 🌱

Parippu 7.50

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 8.50

A classic Jaffna curry made with fried aubergines cooked in a tamarind-based sauce and our homemade curry powder.

Creamy Potato 7.50

A delicious lightly spiced, creamy curry of potatoes cooked with coconut milk, cumin and curry leaves.

Varai 7.50

Cabbage, leeks and carrot gently stir-fried with onions, chillies and curry leaves, tossed with fresh grated coconut

Beetroot 7.50

The earthiness of the beetroot contrasts perfectly with the sweetness of the coconut milk and the heat from the spices giving a well balanced succulent tender texture & flavour.

Paneer Curry 9

Cubes of paneer cooked in an aromatic rich creamy sauce

Polos Curry (Baby Jackfruit) 9

Tender jackfruit cooked with coconut milk, makes a great accompaniment with meat dishes

MEAT CURRIES 🇸🇰

Jaffna Aatu Elumbu curry 12

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 Curry (boneless) 12

A hearty and comforting spicy curry that tastes absolutely delicious made with mixture of exquisite spices.

Nattu korli kulambu on-the-bone 11

An authentic village style curry made with free-range corn fed 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) 10

This dish is made using chicken breast pieces cooked with roasted and ground coriander, cinnamon, cloves, cardamom, curry leaves and dried red chillies.

SIDE DISHES

Seeni sambol (Caramelised onions) ✓ 🇸🇰 5

Fresh Coconut sambol ✓ 🇸🇰 4

Aubergine moju ✓ 🇸🇰 6

(Pickled Aubergine with coconut toddy vinegar)

Raitha 3

Thayir (Plain yogurt) 2.50

Sothy (Spiced coconut gravy) 🇸🇰 4

Thakkali Salad 5

Heritage tomato tossed with onions, green chilli and lime juice

HOPPERS 🇸🇰

(Gluten free)

Also known as 'Appam' an iconic food of Srilanka.

Made with fermented rice flour and coconut milk which is cooked in a small bowl-shaped wok called 'appa chatti'. (Resembles a pancake).

Plain 3

Egg appam 3.50

Paal appam (Sweet coconut milk) 3.50

Sweet coconut milk & Kithul jaggery appam 4

*try our savoury appam with seeni sambal & coconut sambal

SEAFOOD CURRIES 🇸🇰

Nandu Kulambu 10

Blue swimmer crab cooked with Sri Lankan spices, chef's homestyle cooked dish. Great for seafood lovers.

Meen Kulambu (fish) 12

A sharp, yet subtle tangibles is the distinctive flavour that characterises this Kingfish curry with its perfect combination of tamarind, spices and tomato.

Eral kulambu (prawn) 13

A 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 kulambu (squid) 12

Srilankan coastal speciality, squid cooked to perfection with pungent spices in a curry sauce.

HAVE YOUR CURRY WITH

Parotha ✓ 3

Godamba Roti ✓ 3

Coconut roti (3 piece) 4

Plain Rice ✓ 🇸🇰 4

Samba Rice - 5

(rice cooked with coconut milk, lemongrass & pandan leaves)

Puttu (3 piece) ✓ 5

Stringhoppers (5 piece) ✓ 5

VIRUNDHU

KIDS

£7.50

Chicken Strips with chips

Fish Fingers with chips

Veggie fingers with chips

Family-run Virundhu is delighted to offer you an insight into Sri Lankan cuisine that our family know and love, making you home-style authentic food. Sri Lankan born, chef Ravithasan, has individually selected every dish on our menu and mastered the amazing flavours that each of them evokes. From his very own homemade curry powder to his signature sauces, are all uniquely masterfully crafted with a twist that will leave your taste buds craving more.

Relaxed, Srilankan Atmosphere

Virundhu restaurant combines a relaxed atmosphere with excellent food using only the freshest spices and ingredients available. Our dimly-lit eatery adds a touch of warmth to the furnishings, creating a comfortable surrounding bringing a reminiscence of the cultural ties of Srilanka.

Bespoke Catering Service

Look no further if you want to crown your celebration with the 'WOW' factor and give your guests an event to remember as Virundhu is delighted to offer a completely bespoke catering service where exceptional authentic cuisine is provided.

Private Dining

Have a celebration, whether it's a birthday, anniversary or a corporate event, our private dining room is perfect destination that combines intimacy and exclusivity. Relax and socialise with your guests whilst wowing them with the delectable and inimitable dining experience that Virundhu is.



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