

TO BEGIN WITH....

Marravalli Kilangu Poriyal 6

Hand-cut slices of cassava simply seasoned with our homemade spiced chilli salt.

Appalam Basket 3.50

Poppadam with mango chutney

Ceylon Mixed Nuts 3.50

Cashew, peanuts and almonds infused with traditional Jaffna spices

SHORT EATS

New!

Banana Blossom Croquette (2 piece) 4.50

Spiced blossoms wrapped in breadcrumbs and deep-fried for a light, golden crunch.

Keerai Vadai (2 piece) 3.50

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

Gobi 65 7

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

Virundhu Signature Masala Mogo 9

Chunky cassava tossed in our homemade spicy sauce

Mutton Varuval 12.50

Mutton pieces pan fried with spices, curry leaves and black pepper. Slow roasted to a rich, spicy dry finish.

Chilli Paneer 9

Wok-fried chunks of golden paneer in a soy, chilli and garlic sauce, with vibrant peppers and onions.

Fish Cutlets (2 piece) 4.50

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

Mutton Devil 12

Succulent mutton sautéed with caramelised onions and peppers, finished in a rich tangy-spicy chilli sauce for a bold yet refined flavour.

Vegetable Platter 19 *

Consists of Cassava chips, banana blossom cutlet, keerai vadai and Gobi 65

Mutton Rolls 4.50

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

(3 piece) (6 piece)

Grilled Lamb Chops 8.50 15

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

Crispy Chicken Wings 9

Marinated with our herbs and Jaffna spices then fried.

Grilled Prawns 18

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

Salt and Pepper Squid 12

Squid coated with pepper and flour, deep fried then tossed with sautéed onions and chillies.

Chicken 65 9

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

Chicken Devil 9

Succulent chicken sautéed with caramelised onions and peppers, finished in a rich tangy-spicy chilli sauce for a bold yet refined flavour.

Prawn Devil 13

Prawns sautéed with caramelised onions and peppers, finished in a rich tangy-spicy chilli sauce for a bold yet refined flavour.

Meat Platter 29 *

Consists of Chicken 65, Mutton rolls, lamb chops and crispy wings

Prices are in Pound sterling and inclusive of VAT

10% discretionary service charge will be added to your bill

* Not available for takeaway/excluded from promotions

FOOD ALLERGIES AND INTOLERANCES

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

 Vegan

 Gluten free

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

Plain rice, parippu, varai, aubergine curry, potato curry, appalam, roti, raitha, veg rasam, butter chilli, savoury side & sweet

25

Aatu Kulambu Virundhu Sappadu (mutton)

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

35

Korli Kulambu Virundhu Sappadu (chicken)

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

30

Seafood Virundhu Sappadu

Plain rice, parippu, varai, potato curry, prawn curry, fish curry, blue swimmer crab curry, fish cutlet, boiled egg, roti, rasam, raitha & sweet

39

* LAMPRAIS

(Available Fri-Sun)

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, mutton curry, aubergine moju, seeni sambol, shrimp sambal, chicken drumstick, boiled egg and fish cutlet wrapped in a whole banana leaf and baked.

Mutton 20

BIRYANI

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

(All served with raitha)

Mutton 13.50

Chicken 12

Prawn 18

Paneer 11

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 13.50

Chicken 12

Vegan 10

VEGETARIAN CURRIES

Parippu 6

Mysoor dhal cooked in a beautiful blend of spices then a few spoons of coconut milk is added to create a rich stew.

Kathirikkai Kulambu (Aubergine) 9

A classic Jaffna curry can be enjoyed very well with rice, made with sautéed aubergines cooked in Jaffna spices and tamarind

Urulaikilangu Kulambu (Potato) 7

A traditional potato curry, simmered in aromatic coconut based gravy. Infused with Jaffna spices, curry leaves, mustard seeds, fresh tomato and a touch of tamarind, creating a perfect balance of tanginess and heat.

Vendakkai Pirratle (Bhindi Masala) 9

Fresh okra sautéed with onions, tomatoes and a blend of spices.

Varai 6

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

Baby Jackfruit 9

Tender jackfruit simmered in a fragrant coconut milk curry, infused with Srilankan spices and curry leaves.

Paneer Curry 12

Soft, cubes paneer simmered in a rich, creamy curry sauce, bursting with bold flavours from roasted spices.

NON-VEGETARIAN

Mutton Curry (boneless) 15

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

Ceylon Chicken Curry (boneless) 13

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

Eral Kulambu (prawn) 15

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.

CONDIMENTS

Seeni sambal 3

(Caramelised onions)

Coconut sambal 3

Aubergine Moju 4

(Pickled Aubergine with coconut toddy vinegar)

Shrimp sambal 3

Lunumiris 3

(a spicy chili and onion sambol paste made with crushed red chilies, salt, and lime juice)

Katta Sambal 3

(contains Maldives Fish)

Plain Yogurt 2

Raitha 2.50

Muttai Poriyal (Srilankan Omelette) 5

HOPPERS

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

(Pairs very well with our sambals)

MANCHATTI KULAMBU

(CLAYPOT CURRY)

Jaffna Crab Curry 20

Blue swimmer crab cooked with Sri Lankan spices, chef's homestyle cooked dish. Great for seafood lovers, best way to eat this is using your fingers.

Naatu Korli Kulambu on-the-bone 20

An authentic village style curry made with corn fed chicken slowly cooked using ginger, garlic, coconut milk and aromatic spices. Each ingredient used in this curry makes it so exotic.

Jaffna Aatu Elumbu curry 20

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.

Meen Kulambu (fish) 20

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



HAVE YOUR CURRY WITH

Veechu Roti 3.50

Parotha 3.50

Coconut Roti (3 piece) 5

Plain Rice 5

Stringhoppers (5 piece) 5

Puttu (3 piece) 5

steamed cylinders of rice and wheat flour layered with grated coconut

Fried Rice/ Srilankan Noodles

Chicken 12

VIRUNDHU

KIDS

£9

Chicken strips with chips

Fish fingers with chips

Veggie fingers with chips

(includes a fruit juice)

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 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 a 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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