

## 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**  5

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

**Mushroom Pepper Fry**  9

Mushroom sauteed with shallots and crushed black pepper

**Keerai vadai**   6

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

**Gobi 65**   8.50

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

**Mutton Rolls** 6

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

**Grilled Lamb Chops**  9.50

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

**Virundhu Signature Masala Mogo**   9

Chunky cassava tossed in our homemade spicy sauce

**Chicken 65**  10.50

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

**Grilled Prawns**  14

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

**Mutton Pepper Fry**  13.50

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

**Crispy Chicken Wings**  10

Marinated with our herbs and Jaffna spices then fried.

**Fish Cutlets** 6

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

**Vegan Platter** 23

Consists of Cassava chips,  
Vegetable rolls,  
Keerai Vadai and Gobi 65

**Meat Platter** 29

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

## DEVIL DISHES

Stir fried 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** 11

**Prawn Devil** 15

**Mutton Devil** 12

**Paneer Devil** 10

### 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**

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

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

21

### Aatu Kulambu Virundhu Sappadu (mutton) 29

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

### Korli Kulambu Virundhu Sappadu (chicken) 23

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

23

### Seafood Virundhu Sappadu 35

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

## LAMPRAIS

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, jackfruit curry, boiled egg and fish cutlet wrapped in a whole banana leaf and baked.

**Mutton** 15

## 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** 14  
**Chicken** 11.50  
**Prawn** 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** 12  
**Chicken** 11  
**Vegan** 9.50

## VEGETARIAN CURRIES

### Parippu 8.50

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 10

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

### Creamy Potato Curry 8.50

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

### Beetroot 8.50

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.

### Varai 8.50

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

### Srilankan Pumpkin Curry 9

Cubes of pumpkin & potato cooked in an aromatic rich creamy sauce

### Polos Curry (Baby Jackfruit) 10.50

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

## MEAT CURRIES

### Jaffna Aatu Elumbu curry 13

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) 13.50

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

### Naatu Korli Kulambu on-the-bone 12.50

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.

### Ceylon Chicken Curry (boneless) 11.50

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) 15

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

### Jaffna Crab Curry 15

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.

### 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.

## SIDE DISHES

**Seeni sambal**   5  
(Caramelised onions)

**Coconut sambal**   5

**Aubergine Moju**   7  
(Pickled Aubergine with coconut toddy vinegar)

**Plain Yogurt**  3

**Raitha**  3.50

## HAVE YOUR CURRY WITH

**Parotha**  3.50

**Veechu Roti**  3.50

**Coconut Roti** (3 piece)  4.50

**Plain Rice**   4.50

**Fragrant Rice** 6  
(samba rice cooked with coconut milk, lemongrass and pandan leaf)

**Stringhoppers** (5 piece)  6

## 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** 3.50

**Egg appam** 4

**Paal appam** (sweet coconut milk) 4

**Sweet coconut milk & kithul jaggery appam** 4.50

## 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 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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