

...HOW TO ORDER...

Our food is best shared as we do back home.

Try one of our crunchy **SNACKS** if you're tempted by a **DRINK**, or vice versa.

Now for the main event, start with a selection of **SHORT EATS + KOTHU**, counting about one dish per diner.

Moving on to mains, don't miss a **HOPPER OR DOSA** with a **KARI** and some **CHUTNEYS + SAMBOLS** to dip into. Our curry servings are ideal for one. A **SIDE** or two will brighten up any table.

If you're hungry or part of a group, pick one of the larger sharing dishes from our **RICE + ROASTS + GRILLS** section.

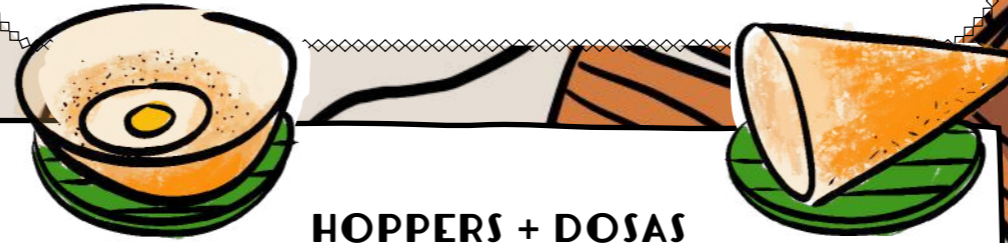
And finally, if you're stuck for choice or can't make up your mind, our **TASTE OF HOPPERS** menus include a selection of some of our favourite dishes in smaller portions, so you can try them all.

HOPPERS

KING'S CROSS

WELCOME

Welcome to Hoppers King's Cross, inspired by the much-travelled coastal journey from Colombo to the historical Dutch town of Galle with beachside snacks, tropical cocktails and grills along the way.



HOPPERS + DOSAS

SAVOURY 'PANCAKES' TO MOP UP YOUR KARIS, CHUTNEYS & SAMBOLS

Hopper (v6).....	5.5	Dosa (v).....	5.5
Egg Hopper.....	6	Podi Dosa (v6).....	5.5
String Hoppers (v6).....	4.5	Chilli Cheese Dosa (v).....	7
		Masala Dosa (v).....	9

KARIS

OUR CURRIES FROM SRI LANKA AND SOUTH INDIA. OUR PORTIONS ARE PERFECT FOR ONE UNLESS YOU'RE GOING HEAVY ON SHORT EATS, RICE & ROASTS

Upcountry Aubergine Kari (v6).....	9.5	Chicken Kari.....	11.5
Breadfruit Kari (v6).....	10	Black Pork Kari.....	12.5
Prawn Kari.....	13.5	Lamb Kari.....	13.5






CHUTNEYS + SAMBOLS

FLAVOUR PACKED ACCOMPANIMENTS TO YOUR HOPPERS & DOSAS

Coconut Chutney (v6).....	1.5	Pol Sambol.....	1.5
Tomato Chutney (v6).....	1.5	Seeni Sambol.....	1.5

RICE + ROASTS + GRILLS

LARGER DISHES, PERFECT FOR SHARING

 BBQ Hispi Cabbage + Kiri Hodi (v6).....	12
Lentil + Root Vegetable Buriani + Raita (v).....	19
Chicken Buriani + Raita.....	20
 Lamb Shank Buriani + Raita.....	28
Banana Leaf Roasted Lemongrass Bream.....	25
 Kalupol Roast Chicken + Beet Mallung + Rasa.....	28
 Tamarind + Fennel Pork Ribs.....	24
 Sizzling Beef Poriyal.....	18



SNACKS


SOMETHING TO KICK OFF THE MEAL, IDEAL ALONGSIDE ONE OF OUR REFRESHING DRINKS

Banana Chips (v6).....	3.5
Curry Leaf Peanuts (v6).....	3.5



SHORT EATS + KOTHU

SMALL & MEDIUM DISHES THAT PACK A BIG PUNCH

Jackfruit Cutlets (v6).....	7.5
Devilleed Paneer (v).....	9
Hot Butter Squid.....	11
 Mussel Hodi + String Hoppers.....	14
Mutton Rolls + Lankan Ketchup.....	8
Chettinadu Chicken Bites.....	9.5
Bone Marrow Varuval + Roti.....	13.5
Lamb Kothu Roti.....	13.5



SIDES

EXTRAS TO BRIGHTEN UP ANY PLATE

Brinjal Moju (v6).....	3.5	Basmati Rice (v6).....	4
Beet + Cabbage + Kale Mallung (v6).....	4	Plain Idli (v6).....	2.5
Curry Leaf + Mustard Raita (v).....	3	Potato Fry (v6).....	4.5
Dhal Kari (v6).....	5	Roti (v6).....	3.5
Drumstick Sambhar (v6).....	5.5	Kiri Hodi (v6).....	4.5



DESSERT

FOR THE PERFECT SWEET FINISH

Chocolate Biskut Pudding (v).....	6.5
Wattalapam Pudding (v).....	6.5
Soft Serve of the Day (v).....	6.5



(V) Vegetarian
(VG) Vegan



King's Cross Exclusives

GIFTS



Gift a taste of the tropics with our gifting range now available to purchase in the restaurant or online at hopperslondon.giftpro.co.uk

HOPPERS: THE COOKBOOK, SIGNED COPY...£26

HOPPERS SPICE BUNDLE X3...£15

HOPPERS GIFT VOUCHER...FROM £25

GLOSSARY

Arrack - spirit distilled from coconut palm toddy

Buriani- fragrant layered rice and meat dish

Dosa - pancake made using a fermented lentil and rice batter

Drumstick Sambhar - lentil stew with drumsticks and onions

Goraka - smoked dried sour berries commonly used in seafood and pork dishes

Hopper (or Appam) - bowl shaped fermented rice and coconut milk pancake

Idli - steamed rice cake

Kalupol - blackened curry powder made with coconut, rice and chillies

Kari- the Tamil term for curry

Kiri Hodi - a mild coconut milk gravy

Kothu - popular street dish made with finely chopped roti cooked with vegetables, meat or seafood

Maldive Fish - sun dried bonito fish

Moju - pickled aubergine relish

Paneer - soft homemade Indian cheese

Podi - coarse spice mix of ground dry spices and lentils

Pol Sambol - Sri Lankan relish made with fresh ground coconut, Maldive fish, onion & red chilli

Seeni Sambol - caramelised onion relish

String Hopper (or Idiyappam) - steamed handmade rice flour noodles pressed into discs

Tamarind - dried sour fruit

Toddy - the fermented alcoholic sap of the coconut or palm flower

- CHARITY - FEEDING THE FUTURE

We launched the Feeding The Future project (FTF) in partnership with Hemas Outreach Foundation in May 2022, as a response to the political and financial crisis in Sri Lanka. We have raised over £172,580 through various initiatives at Hoppers, including a discretionary £1 on every bill. With these funds we have supported 367 children and their families across 15 pre schools and funded the building of a new pre-school in a remote village of Poojapitiya, Kandy.

We have big plans in the years to come and hope to support many more children through nutrition and schooling. We are deeply grateful for your support. Please speak to a server or scan below for more information on FTF.



SCAN FOR MORE INFO

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL PRICES INCLUDE VAT
PLEASE SPEAK TO YOUR SERVER REGARDING ANY DIETARY REQUIREMENTS OR ALLERGIES | CARD PAYMENT ONLY

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