rottı			1			
Plain Pol Rotti			£3.00			
Sri Lankan style bread made with coconut and flour Savoury Rotti			£3.50			
Rotti cooked with tomato, onion, pepper and coconut String Hoppers	with a touch o	spice	£3.50			
Fine strings of rice flour dough steamed in lacy circles 2 Hoppers (Pre Ordered Only)			£3.50			
Bowl shaped crispy pancakes made from a batter of rice flour and coconut milk 1 Egg Hopper (Pre Ordered Only)						
side dishes						
Coconut Sambal Shredded coconut mixed with chopped onion, tomato,	a hint of chilli		£3.50			
Sini Sambal						
Cinnamon and chilli flavoured caramelised onion Parsley & Carrot Salad			£3.50			
Tomato & Onion Salad			£3.50			
Sri Lankan Omelette			£4.95			
Egg pan fried with tomato, onion, black pepper and a hint of green chilli						
Papadam			£1.00			
Sauces for Papadam - Yoghurt Dip, Pineapp	le Chutney or	weet & Sour Chilli	£0.50			
sweets	=:4/					
Wattalappan Traditional Sri Lankan pudding, made with egg, treacle	e and coconut r	nixed with cardamon	£4.50			
Sri Lankan Pancake Caramelised coconut with aniseed wrapped in Sri Lankan pancake						
Valithalapa with Crème Fraîche Steamed mini rice ball cake made with syrup, fruit and	Valithalapa with Crème Fraîche					
Home Baked Coconut & Malibu Chees	secake		£4.95			
Melon & Strawberry with Grand Mar	nier		£4.50			
Ice Cream - selection		M. 72: 1115,	£3.75			
Dessert Wine - Bottle (375ml) £17.50) Glas	s (100ml) £4.95 Glass (50ml)	£2.75			
<u>beverages</u>						
Americano Cappuccino/Latte/Hot Chocolate Expresso	£2.25 £2.75	Clipper Fair Trade Organic Tea Per Person (Camomile, Mint, Ceylon,	£2.50			
Single	£2.25	Earl Grey, Fruit Tea, Rooibos,				
Double	£2.75	Green Tea and Decaf)				
Cafetiere / Decaf Cafetiere	£2.50					
Sri Lankan Liqueur Coffee Cardamon and cinnamon flavoured Sri Lankan Brandy coffee with cream (served chilled)	£4.95	Liqueur Coffee	£4.95			

ALL PRICES ARE INCLUSIVE OF VAT

WE CANNOT GUARANTEE THAT THERE ARE NO BONES IN THE FISH OR MEAT. FOR NUT ALLERGIES - PLEASE ASK THE MANAGER.

MOONSTONE Stri Lankan Restaurant

Moonstone is a family run business, named after the highest quality moonstone gems which are mined on the South Coast of Sri Lanka.

Moonstone is also the name of decorated stone with traditional carvings used at the doorsteps of olden day castles and temples.

Moonstone's philosophy is to serve a unique variety of authentic Sri Lankan food, cooked in the traditional way by family chefs from the south coast of Sri Lanka in a relaxing environment with outstanding customer service.

Sri Lankan curries are tasty but not necessarily hot! They are distinguished by being light, delicately spicy with an abundance of fresh herbs and a dash of fresh coconut - tantalising to the palette and light to digest. All the curries are available from mild to hot.

Sri Lankan curry powder is a blend made from several spices separately roasted and then ground together. Our curry powder is home made within the family and has been handed down through the generations.

This intricate blend of spices consists of coriander, turmeric, cumin, fennel curry leaves and rumpa. The curry powder used with meat

fennel, curry leaves and rumpa. The curry powder used with meat also includes cinnamon, cardamon and cloves.

As all our food is freshly prepared, please allow time accordingly.

starters

3	CALIELS				
	Soup of the Day			£4.50	
	Vadai with Sri Lankan Yoghurt Dressing Deep fried lentil dumplings with curry leaves, dhal, onion and seasoning with Srl Lankan yoghurt dressing				
	Mango Salad with Spicy Honey Dressing Tangy mango and tomato salad with fresh lime, coriander honey dressing - a cross between sour and sweet				
	Capsicum Stuffed with a Shrimp Mixture Capsicum stuffed with an exotic and subtly spiced filling of shrimps and onion dipped in breadcrumbs, served with a Sri Lankan thick pancake				
	Fish Balls with Sri Lankan Pineapple Chutney Three tuna and potato balls cooked in aromatic spices with home-made pineapple chutney				
	Warm Sardine Salad Two deep fried seasoned crisp sardines, served with salad and chefs dressing				
	Chicken Roll with Sri Lankan Sweet & Sour Sauce Filled with chicken and savoury vegetables garnished with pineapple salad				
7	<u>egetable cur</u>	ries 🖹 /			
	Each of the following curries are comilk. The flavour and textures are u		h spices and fresh herbs, tomato, onion and main ingredients used.	coconut	
	Lentil	£6.50	Butternut Squash	£6.50	
	Chickpea	£6.50	Bean	£6.50	
	Beetroot	£6.50	Mushroom	£6.50	
	Potato	£6.50	Cashew Nuts, Peas and Garlic	£6.95	
	Cabbage	£6.50	Spinach and Lentil	£6.95	
	Carrot	£6.50	Okra	£6.95	
	Leek	£6.50	Aubergine	£6.95	
	Sweet Potato	£6.50			
	Aubergine & Capsicum Sri l Aubergine and capsicum slowly cooked with aromatic spices to seal the flavour		ardamon and tomato	£6.95	
			nd of Sri Lankan spices fused with herbs, mustard		
	Chickpea Sweet Potato	£6.50	Potato	£6.50	
	Sweet Potato	£6.50	Cabbage & Cauliflower	£6.50	
	Mallum A unique style curry dish cooked with fre	esh grated coconut, mixed w	ith light traditional spices		
	Lentil	£6.50	Bean	£6.50	
	Cabbage	£6.50			

fish & seafood

	Seafood Curry Cooked in herbs and a delicious aromatic sauce with fo			C10 F0
	Squid	£8.95	Tuna Steak or Kingfish	£10.50
	Prawns	£9.95	King Prawns	£11.95
	Devilled Dishes			
	Special Sri Lankan style stir fried dish with onion, leek,			640 50
	Squid	£8.95	Fresh Tuna	£10.50
	Prawns	£9.95	King Prawns	£11.95
	Grilled Seer Fish Steak (King Fish) Grilled fish seasoned with garlic, mustard, black pepper		£9.95	
	Grilled Seer Fish Steak Meal (King Figure 2) Served with garlic and lemon rice and aubergine and o	iille	£13.95	
	Moonstone Special Red Snapper Marinated in selected spices and served on a bed of sp	iced squash/swe	et potato mix and special rice	£14.95
	Pan Seared Salmon Fillet Cooked in an aromatic herb and cream sauce with roa	sted fresh veget	ables	£13.95
V	eat dishes			
	A . A COMPANIAL STATE			
	Traditional Meat Curry Meat cooked in a unique blend of home-made spices a		nnamon and coconut sauce	
	Chicken	£8.50	Pork	£8.50
	Lamb	£8.95	Beef	£8.95
	South Coast Special Dish Meat marinated in selected spices to seal the flavour v slowly cooked with a dash of sauce	vith a twist of fr	eshly squeezed lime and cardamon,	
	Chicken	£8.50	Beef	£8.95
	Lamb	£8.95		
	Devilled Dishes			
	Special Sri Lankan style stir fried dish with onion, leek, Chicken	f8.50	Pork	£8.50
	Lamb	£8.95	Beef	£8.95
				10.55
N	oodles			
	TENT BULL T			
	Sri Lankan Style Noodles Gently steamed noodles tempered in the traditional S	ri Lankan way w	ith shredded vegetables and a dash of exotic f	lavour
	Vegetable Noodles	£3.50	Egg Noodles	£3.95
	Chicken or Pork Noodles	£4.50	Seafood Noodles	£5.50
	Mixed Noodles Egg, meat and seafood	£5.95		
	ice dishes			
	Plain Steamed Rice	£2.50	Garlic & Lemon Rice	£2.95
	Vegetable Fried Rice	£3.25	Egg Fried Rice	£3.50
	Chicken or Pork Fried Rice	£4.25	Seafood Fried Rice	£4.95
	Mixed Fried Rice	£5.50	Special Rice	£3.95
	Seafood, egg and meat		Cooked with butter, herbs and authentic Sri spices with cashew nuts and raisins	