THE COCONUT ISLAND

WELCOME TO THE COCONUT ISLAND

Bringing you the fresh vibrant flavours of Sri Lanka and all round island vibes.

From the food, the cocktails to the energetic beats – you'll feel like you have the sun on your face and the sand between your toes.

#pureislandvibes #positivevibesonly
#pickyourflavours #addingmusictothefood

HOPPERS

Egg Hopper V GF £5.00

Plain Hopper V GF £4.00

A traditional savoury all day dining bowl-shaped pancake served with traditional condiments

ALLERGIES

All of our food is freshly prepared each day.

If you have any allergies, please let us know before ordering.

V Vegetarian
VG Vegan
GF Gluten Free
Sri Lankan Spicy
Seafood
Fish

FOOD

CURRY

Dhal VG GF £7.50
When lentils meet coconut milk and handmade Sri Lankan spices

Cashew VG GF £8.50
A creamy, mild cashew curry with green peas

Wattakka VG GF £7.50
Mix of handmade Sri Lankan spices and pumpkin cooked with coconut milk

Pineapple Curry VG GF £7.50
Fresh pineapples cooked with coconut milk

Black Pork GF £12.50
The Coconut Islands best dish belly pork cooked with handmade Sri Lankan spices for your taste buds

Angry Bird GF £12.50
This chick is on fire. Not for the faint hearted – a typical islander's favourite dish

Goat GF £14.00
Messi on a plate. Slow cooked goat with potatoes to perfection with handmade Sri Lankan spices

Clay pot GF £14.00
Traditional fish curry with a twist

SPEAK TO THE STAFF IF YOU WANT **ISLAND SPICE**

FRIED RICE GF

Vegan VG £10.00
Egg V £11.00
Chicken £12.00
Seafood £14.00
Fried rice with mixed vegetables served with some Sri Lankan chilli paste

Coconut Sanbol VG GF £6.00
Grated fresh coconut mixed with green chilli, lime, onion and tomato

Healthy Green Sri Lankan £7.50 VG GF
Fresh gotu kola leaves, slightly tempered with fresh coconut, onion, fresh chilli

Carrot Sambol VG GF £6.00
Fresh grated carrots with an island twist

FRY

Be-root V VG GF £7.50
Stir fried shredded beetroot with a kick

Potato Fry V VG GF £7.50
Potato fried with SL homemade spices

Chickpeas V VG GF £7.50
Best street food snack on the go, cooked with fresh coconut chunks, onion, garlic and mustard seeds

Hot Battered Prawns £14.00
Lightly battered in polenta with a hint of chilli, garlic and ginger
Keith's favourite!

Squids game GF £12.50
Another Islander's favourite – polenta battered squid served with caramelised onion with a slight kick to your palette

Battered mushroom £12.50
V VG GF
These mushrooms are not magic, but it will make you high with flavour. We say mushroom you say vegan!

KIDS

All kids meals come with carrot and cucumber stick and a choice of Apple juice or Orange juice

Egg Rice £6.00 V GF
Nuggets £6.00
Fish Fingers £6.00

KOTHU

Beef £15.00
Chicken £14.00
Seafood £15.00
Veg V £12.50
Vegan VG £11.00
Cannot miss out on a Kothu Island favourite street food – you can find it on every street corner. Chopped roti with mixed vegetables with your favourite meat/fish or just veg

Add Cheese/Egg £1.50

DEVIL

Say cheese V GF £10.00
Fried and cooked in a tomato-based sauce for the cheese lovers

Chicken GF £12.00
Wings smothered in a spicy devilled sauce with some fresh banana papers and onion. Time to get messy

Prawns GF £15.00
Prawns smothered in a tomato-based sauce with a hint of garlic, chilli and ginger

DESSERTS

Watalappam V GF £7.00
It's an island favourite dessert made with coconut milk, jaggery, cashew nuts, eggs and homemade Sri Lankan spices

Ice cream VG GF £4.00

Kiri Appa V GF £7.00
End your meal the way you started with a creamy coconut milk hopper dusted with jaggery

Dope Plantain VG GF £7.00
Arrack battered plantain, lightly drizzled with treacle, for a perfect light sweet and some fire

Follow us on social media and let us know about your experience!

SIDE/BITES/POTS

Roti V £4.50
Flatbread

Basmati Rice VG GF £4.50
Plain basmati rice

Pol Roti V £4.50
Thick flatbread with grated coconut

Rolls Meat £6.50
Rolls Veg V £5.50
Traditional 'short eat'. Packed with flavours made with meat or vegetables. Served with homemade sauce

Cutlets Fish £6.50
Cutlet Veg V £5.50
Traditional round shaped 'short eat'. Packed with flavours made with fish or jackfruit. Served with homemade sauce

Chilli Paste VG GF £1.50
Spice it up

Sri Lankan Pickle/ Malay Pickle VG GF £2.50
Fancy spicy, sweet, tangy and savoury? No meal is complete without spoon full of these pots

Seeni Sambol VG GF £1.50
Caramelised onion with hit of Sri Lankan cinnamon and homemade Sri Lankan spices

OUR STORY

Our founder, **Keith**, a food lover from Sri Lanka's northern region, had a deep-rooted passion for authentic Sri Lankan flavours and spent his time seeking out the best dishes the world had to offer.

He was not only a food lover but also a music enthusiast, well known for blending food and music to create an unforgettable atmosphere. Throughout his culinary journey, he realised that the combination of Sri Lankan cuisine and vibrant vibes was missing in the UK, and he was determined to bring it here.



Bringing the freshest island ingredients to every sip, our cocktails are a journey of spirits...

Shaken, mixed, stirred, built, and poured to perfection.

Experience an incredible blend of flavours that capture the true essence of island life.

Get ready to savour the Island Vibes in every glass!

ON TAP £7

- Tiger
- Cruzcampo
- Inchs
- Neck Oil

BOTTLED BEER £5

- Sri Lankan Beer
- Lion lager
- Lion stout
- 0% Beer

Follow us on social media and let us know about your experience!

#pureislandvibes

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COCKTAILS

SIGNATURE!



Arrack Attack £14.00
Ceylon arrack, triple sec, fresh lime and ginger, finished with a hint of island spice.

The Peacock £14.00
A tropical mix of islands favourite arrack with shaken coconut rum, finishing off with a touch of lemon.





Aliya £14.00
A signature cocktail courtesy of Ceylon arrack. A mix of arrack and chilled coconut water or a twist of ginger ale.

Colombo Smoked Old Fashioned £12.00
Bourbon, bitters and coconut arrack – a traditional old fashioned with island twist, smoking Colombo vibes.





Skull on Fire £12.00
Tequila of course! Honey, herb and lemon, ready for a fiery skull dance in this island party starter.

Fire IT Up £12.00
In this conjunction pineapple, guava, lime and raspberry followed down the spiced and coconut rum road to arrive at the ultimate island magic that will light up your night.



EASY NOW! £12 OR 2 FOR £20



Rise Up or Spice Up
Tequila's cousin mezcal, combined with triple sec, rise-up with a touch of herb or spice up island-style with chilli to wake up your taste buds!

Smokey Island Boy
The best way to drink a mezcal for the taste buds. Mezcal, lemon and grenadine burnt at the table for you.





Kalu Kopi Martini
Fresh double espresso blended with kalua and cardamom infused vodka ending you on an aromatic, island wave.

No. 87
A mango Martini merging our Colombo to north roots with some vodka.





Twist 'n' Shout
Tropical touch tequila twist with some juicy orange hint of island spice.

Galle Face Green
The best way to have your gin – with refreshing cucumber.



REST DAY! £11 EACH OR 2 FOR £18



Jaffna Crush
Gin-based cocktail topped with chai seeds – get loose with this gooseberry "neli" knock-out!

Trinco Bay
Keep your troubles at bay with this trio mix of coconut rum touched with amaretto and tropical juice.





Mr Lova Lova
Trust this island boy to bring sunshine in a glass... A pineapple and coconut rum-based cocktail.

TO SHARE £14



Down South
Share the love with this creamy island classic, coconut, pineapple and rum served in a fresh pineapple.

MOCKTAILS! £7.50

- Nellie Crush
- Virgin Down South
- Virgin Mojito
- Passion Fruit Crush

WINE

	M	L	B
WHITE			
Sauvignon Blanc	£6.50	£7.50	£25
Chardonnay	£6.50	£7.50	£25
FINE WHITE			
Chablis France			£32
Sauvignon Blanc New Zealand			£32
Pino Grigio			£32
RED			
Merlot Chile	£6.50	£8.00	£25
Shiraz South Africa	£6.50	£8.00	£25
FINE REDS			
Shiraz Australia			£35
Malbec Argentina			£35
Rioja Spain			£35
Rosè	£6.50	£8.00	£25
Prosecco		£6.50	£30
Champagne			£45

HOT DRINKS £4.50

Sri Lankan Tea

SOFT FIZZ £3.50

- Pepsi
- Pepsi Max
- Lemonade

Voss Still Water	£2.99
Voss Sparkling Water	£2.99

SRI LANKAN SOFTS SPECIAL £4.00

- Salted Lime Sprite
- Cream Soda
- Mango Nectar
- Wood Apple Nectar
- Passionfruit Nectar