OLUGANTHOTA · BALANGODA · SRI LANKA



ROMARA

LIVING

À la carte Menu

Home-cooked Sri Lankan food, made by our family for yours

Stay comfortably. Explore locally. Feel at home.

TO START THE DAY

Good Morning

A traditional Sri Lankan breakfast, cooked fresh in our family kitchen each morning.

String Hoppers — Rs. 850

Steamed rice-flour nests with dhal curry, coconut sambol and a mild chicken or fish curry

Pol Roti *coconut roti* — Rs. 750

Warm coconut flatbread with chicken curry and coconut sambol

Kiribath *milk rice* — Rs. 800

Creamy coconut milk rice with fish or chicken curry and lunu miris, a fiery onion and chilli relish

Eggs Your Way — from Rs. 300

Sri Lankan omelette with onion and green chilli (400), two boiled eggs (300) or two fried eggs (350)

Toast, Butter & Jam — Rs. 350

Toasted bread served with butter and fruit jam



Morning tea or coffee is on us

Complimentary for every guest. Ask for your spice level: mild, medium or spicy.

OUR SIGNATURE

The Romara Rice & Curry Experience

The way Sri Lankan families eat at home: steamed rice with both chicken curry and fish curry, dhal, two seasonal vegetable curries, coconut sambol and papadum.

Chicken & Fish, served together — Rs. 1,600

Prefer vegetarian? Just ask and we'll prepare it for you.

The Curry Pot

Add an extra bowl to any meal, or choose your own curries for the table

VEGETABLE CURRIES

- Dhal — Rs. 250
- Beetroot — Rs. 250
- Green Beans — Rs. 250
- Potato — Rs. 250
- Creamy Pumpkin — Rs. 300
- Polos young jackfruit — Rs. 350
- Cashew — Rs. 450

MEAT & FISH CURRIES

- Chicken Curry — Rs. 500
- Fish Curry — Rs. 500
- Beef Curry — Rs. 600

Your spice, your way

Every curry can be cooked mild, medium or spicy. Just let us know when you order.

MIDDAY TO EVENING

Lunch & Dinner

Kottu

Chopped roti stir-fried on the hot plate with vegetables and spices

Vegetable	Rs. 700
Egg & Vegetable	Rs. 800
Chicken	Rs. 1,100
Chicken & Cheese	Rs. 1,450
Beef	Rs. 1,300

Fried Rice

Wok-fried with vegetables. Made with white or red rice.

Vegetable	Rs. 600
Egg & Vegetable	Rs. 700
Chicken	Rs. 1,100
Beef	Rs. 1,250

Noodles

Tossed in the wok with fresh vegetables

Vegetable	Rs. 650
Egg	Rs. 750
Chicken	Rs. 1,100
Beef	Rs. 1,250

Meat & Fish Dishes

Devilled Chicken — Rs. 1,050
Tossed with onion, capsicum and chilli

Chilli Chicken — Rs. 1,200
Fried chicken with dried chilli and spring onion

Chicken Curry — Rs. 950
Home-style curry slow-cooked in roasted spices

Devilled Beef — Rs. 1,400
Tender beef strips with onion, capsicum and chilli

Devilled Fish — Rs. 1,200
Crisp fish in a sweet, hot devilled sauce

Fish Ambul Thiyal — Rs. 1,250
A southern classic: sour fish curry with goraka and pepper

Fish Curry — Rs. 1,100
Fresh fish simmered in a spiced coconut gravy

Beef Curry — Rs. 1,250
Slow-cooked until tender in a rich, dark curry

FRESH FROM THE POT

Soups

Vegetable Soup ..... Rs. 450
Garden vegetables in a light, peppery broth

Tomato Soup ..... Rs. 480
Ripe tomatoes, garlic and a touch of herbs

Chicken & Sweet Corn Soup Rs. 700
Sweet corn, chicken and egg ribbons in a silky broth

Pumpkin Soup ..... Rs. 500
Smooth and velvety, finished with coconut milk

Chicken & Vegetable Soup ... Rs. 600
Shredded chicken and garden vegetables in a hearty broth



Salads

Mixed Vegetable ..... Rs. 500
Crisp seasonal vegetables with a lime dressing

Cucumber ..... Rs. 400
Cool cucumber, onion, green chilli and lime

Egg & Vegetable ..... Rs. 550
Fresh vegetables topped with sliced boiled egg

Light Bites

Devilled Cashew ..... Rs. 1,350
Roasted cashews with onion, curry leaf and chilli

Kankun & Garlic ..... Rs. 650
Water spinach stir-fried with garlic and chilli

Boiled Vegetables ..... Rs. 900
Steamed seasonal vegetables with two boiled eggs

TO FINISH

Sweet Endings

Watalappam ..... Rs. 400
Jaggery and coconut custard with cardamom

Caramel Pudding ..... Rs. 350
Soft baked custard with caramel sauce

Fresh Fruit Plate ..... Rs. 300
Tropical fruit of the season, sliced to order

Curd & Kithul Treacle ..... Rs. 450
Buffalo curd with golden kithul palm syrup

Fruit Salad & Ice Cream ..... Rs. 350
Chopped seasonal fruit with vanilla ice cream

Drinks

TEA & COFFEE

Ceylon Tea, cup ..... Rs. 80 / 150
plain / milk

Ceylon Tea, pot ..... Rs. 200 / 380
for two · plain / milk

Coffee ..... Rs. 180 / 220
black / milk

FRESH JUICES

Lime ..... Rs. 250

Lime & Soda ..... Rs. 350

Papaya ..... Rs. 350

Pineapple ..... Rs. 400

Watermelon ..... Rs. 300

Mango ..... Rs. 450

Mixed Fruit ..... Rs. 450

King Coconut in the shell ..... Rs. 250

Thank you for dining with us

Cooked with care by our family. Romara Living, your peaceful stay in Balangoda.