



kola

menu

kola

food

breakfast

AVOCADO ROTTI / 700

Choice of rotti (gf available) topped with smashed avocado and tomato.

+ sautéed mushrooms 200

LANKA HOPPERS / 800

Scrambled tofu and garlic mushrooms in a beetroot hopper, served with coconut sambol.

+ smashed avocado 200

KOLA KANDA / 300

Traditional Sri Lankan morning elixir, made with fresh greens from the garden. Served hot.

GRANOLA BOWL / 950

Homemade date, coconut and cinnamon granola with fresh fruit, nuts and coconut yoghurt.

BREAKFAST PUDDING / 500

Our twist on a traditional Sri Lankan breakfast made with kurrakan, sago, red rice, mung beans and a cashew & cinnamon topping.

FRUIT PLATE / 350

A selection of fresh, local fruits.

+ coconut yoghurt 200

+ granola 150

CACAO BOWL / 800

Banana, date, peanut butter and coconut smoothie bowl topped with fresh fruit, toasted cashews and more.

TUTTI FRUTTI BOWL / 700

Papaya, banana and pineapple smoothie bowl with toasted coconut shavings, chia seeds and granola.

lunch

HUMMUS PLATTER / 1000 / 1300

Trio of beetroot, chilli and original hummus served with fresh rotti and vegetable sticks.

Share it with your friends.

KOGGALA POKE BOWL / 1000

Fresh lunch bowl with coconut tuna, pineapple salsa, salad leaves, cucumber ribbons, charred sweetcorn with a zesty dressing.

PAD LANKA / 1100

Rice noodles with crispy chilli tofu, cabbage, beets, carrot, sesame seeds, peanuts, spring onions with a lime, ginger & garlic dressing.

PESTO PASTA / 900

Penne pasta with homemade basil and gotu kola pesto with tomatoes and toasted cashews.

BEET HOPPERS / 900

Beetroot hoppers with smashed chickpeas, roasted pumpkin, coconut sambol kola slaw topped with a homemade tahini and garlic dressing.

KOLA SALAD / 1000

Red rice salad with sautéed cauliflower, tomato salsa, green beans, sprouts, cucumber and a peanut sauce.

bites with dips

SWEET POTATO FRIES / 350 / 700

BUFFALO CAULIFLOWER PIECES / 450

BEER BATTERED MUSHROOMS / 350

sides


COCONUT OR CHILLI SAMBOL / 200

COCONUT ROTTI (GF AVAILABLE) / 150

TOMATO & BASIL SALAD / 250

HUMMUS / 250

Have any dietary requirements?
No problem, just let us know.

 gluten-free

Please know that 10% service charge for our lovely staff is included in the prices.

kola

drinks

hot drinks

Our Coffee is made with local Sri Lankan beans. We use fresh coconut milk only.

ESPRESSO / 300 / 400

LATTE / 450

FLAT WHITE / 500

MOCHA / 650

A shot of espresso in a creamy hot chocolate.

HOT CHOCOLATE / 500

Made with locally sourced raw cacao.

DIRTY CHAI LATTE / 600

Made with cinnamon, nutmeg, cardamon, ginger, kithul, coconut milk and a shot of coffee.

COCO KOLA / 400

King Coconut with a shot of coffee - to give you super powers for the day!

tea

Fancy it cold, no problem! Check the board for the ice-tea of the day.

LEMONGRASS & GINGER / 300

CINNAMON, CARDAMON &
ORANGE / 300

AYURVEDIC CHAI / 300

cold drinks

HOMEMADE LIMEADE / 300

LEMONGRASS, GINGER & MINT SODA
GLASS / 350 JUG / 700

FRESH JUICE / 450

Choose your fruit or make it a mix. Ask what we have fresh today.

FRESH COCONUT / 150

CHILLED BOTTLED COCONUT WATER
750ML / 500

smoothies

THE TROPICAL / 550

Passionfruit, banana, pineapple and ginger.

THE NORTY ONE / 550

Chocolate, banana and peanut butter.

IN SEASON / 550

See the board for this weeks flavours.



what's the meaning behind

kola

KOLA [කොළ] is sinhala for 'green' & 'leaf'.

100% vegan and 100% delicious, our menu is a fusion of local process, ingredients and western dishes.

We want our food to excite you, be a little different, fill you up, and all the while be as healthy as possible.

KOLA's mission is to serve delicious plant-based food whilst supporting the local community and local environment. As much as we can we use local ingredients, often using home grown produce from our veggie garden.

