



KAMU

AT THE SUN & 13 CANTONS



Small plates

Sri lankan Lamb Taco 7	Aubergine Brinjal Taco (V) 6
4hr slow cooked lamb curry in Ceylon spices, dhal-infused emulsion, red onion & tomato sambol on a Parata taco	Slow-roasted aubergine brinjal in Ceylon spices dhal-infused emulsion, red onion & tomato sambol
Devilled Buffalo Wings 7	Garlic & Chilli Corn Ribs (V) 6
24hr Marinated, triple cooked 2 joint wings tossed in Kamu's secret devil sauce	Tossed in House made garlic chilli butter, Served with vegan mayo
Sweet Chilli Chicken Satay 8	Spiced Dhal & Seeni Sambol Dip (V) 7
Buttermilk soaked chicken grilled with a sweet chilli glaze, paired with a house-made peanut satay sauce	Caramelized onion, aromatic lentils & coconut milk house-churned dip, artisanal bread of the day
Spicy Mutton rolls 8	Garlic chilli butter Calamari 8
Slow cooked mutton shoulder, aromatic spiced potatoes, crisp pastry, served with Chilli Ketchup	Tossed in House made garlic chilli butter, served with Garlic mayo
Kamu's BBQ Pork Belly 8	Negombo Prawn Tempura 9
Soy & sweet chilli glaze, BBQ reduction, infused sweet chilli & coconut vinegar cucumber ribbons	Flash-fried prawns tossed in a light, golden crust, served alongside a house-spiced Katta sambol aioli

Island Classics

Street style Kottu Roti

Our generation-old family recipe.
Shredded parata wok-fried with vegetables, egg, and a rich chicken, lamb or Dhall curry

Chicken **18** // Lamb **19** // Dhall (V) **17**

Kamu's Ceylon Buri-yani

2 year aged ghee rice baked in aromatic spices, served alongside a sticky spiced aubergine brinjal, Mint raita, Mango chutney and a rich yolk fried egg

Chicken **18**// Lamb **19**// Mixed **20**

Royal Sri lankan Lamprais - Rice & Curry on Banana leaf

Homemade Traditional Sri Lankan Curries served on a Banana Leaf -
Choice of protien, fragrant yellow rice, slow-bake sweet-sour aubergine brinjal moju, caramelized seeni sambol, tempered potatoes, a double-cooked egg, and a crisp poppadom.

Ceylon Chicken **19**// Jaffna Lamb **20** // Galle Prawn **22** // Dhall (V) **18**



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Pub Classics, Island Soul

The Colombo Cheese Burger

14

Wagyu beef patty, Truffle mayo, American cheese, spicy Seeni Sambol (sweet-spiced caramelised onion), Dill pickles all on a toasted brioche bun

Classic Cheese Burger

13

Wagyu beef patty, American cheese, lettuce, Burger sauce Dill pickles all on a toasted brioche bun

The Hot Lankan

13

Buttermilk fried chicken glazed in Duck fat Sri lankan chilli oil, melted cheese, shredded iceberg, and a cool house mayo on a toasted brioche

Buttermilk Chicken Burger

12

Buttermilk fried chicken, American cheese, shredded iceberg, and house mayo on a toasted brioche

Add on Kamu's Fries- 6

Happy Ending Ice Cream Sandwiches

7

The Naughty One

The Gay One

The Malty one

Our story

Kamu embodies the heart and soul of my family's culinary journey. growing up sri lankan in britain, we savoured authentic sri lankan dishes alongside fusion creations, where my mother infused flavours from various cultures with sri lankan spices and bases, drawing from her rich cooking expertise

From these humble beginnings, we proudly present to you, our vibrant sri lankan kitchen. our table to yours, offering everything from traditional dishes to conventional favourites, all with a distinctive sri lankan twist. get ready to experience the flavours and warmth of our heritage

FOLLOW OUR JOURNEY- [KAMU.LDN](https://www.kamu.ldn) 

TRY OUR FAMOUS SUNDAY ROAST SERVED EVERY WEEK

All dishes may contain traces of nuts and gluten Please let us know if you have any allergies