

VEGAN SPECIALS

Enjoy A Unique Plant-Powered Voyage With Vibrant, Fresh & Nourishing Ingredients, Done Sri Lankan Style.

STARTERS

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| Polos Cutlets | 4.5 |
| Tender baby jackfruit, potato & Lankan spices, breaded then deep fried. | |
| Vegan Chilli Tofu | 10 |
| Crispy tofu toasted with garlic, chilli, onions & capsicum. | |
| Devilleed Chickpea | 7 |
| Chickpea toasted with garlic, chilli & onions. | |
| Chilli Mogo Crunch | 7 |
| Cassava chips fried & toasted with chilli & garlic, topped with fresh coconut. | |

CURRIES

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| Tempered Dhal | 8 |
| Yellow lentils cooked & tempered with garlic, onion, mustard seeds, curry leaves & coconut milk. | |
| Healthy Green Bean Curry | 8 |
| Sliced green beans cooked with aromatic Lankan spices & finished with coconut milk. | |
| Ala Baduma | 8 |
| Boiled baby new potatoes tossed with onions & Lankan spices. | |
| Aubergine Moju (Ve) | 8 |
| Aubergine pieces fried then cooked with onions, mustard, green chilli, ginger & aromatic Lankan spices. | |
| Village Style Polos Curry (Ve) | 10 |
| Tender baby jackfruit, cooked with aromatic Sri Lankan spices. finished with coconut milk. | |

RICE AND BREADS

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| Pol Roti | 5 |
| Thick traditional flatbread with fresh coconut, served with katta sambol. | |
| Vegan Fried Rice | 7 |

SIDES

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| Sweet 'n' Spicy Seeni Sambol | 5 |
| Caramelised onions with aromatic sri lankan spices. | |
| Pol Sambol | 5 |
| Grated fresh coconut, mixed with red chilli & a squeeze of fresh lemon. | |
| Katta Sambol (Onion Chilli Sambol) | 3 |
| Onion & red chilli blend with a squeeze of fresh lemon. | |
| Tangy Achcharu Pickle | 5 |
| Carrot, onions, radish & red chilli in coconut vinegar. | |
| Gotukola Sambol | 5 |
| Finely chopped green leaves mixed with fresh coconut, onions. finished with a lemon dressing. | |

WEEKEND SPECIALS

HOPPERS

Crispy bowl-shaped savory 'crêpe', served with katta sambol.

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| Plain Hopper | 3.5 |
| Egg Hopper | 4 |

LAMPRAIS

Wrapped In Banana Leaves

Samba rice, aubergine, ash plantain curry, boiled egg, cutlet, blachan & specific curry. Wrapped in an authentic banana leaf.

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| Polos (Vegetarian, No Egg). | 14 |
| Chicken | 15 |
| Fish | 16 |
| Mutton | 16 |



YAKO

RESTAURANT & BAR

FOOD MENU

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SNACKS

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| Akki's Crumbed Fish Cutlets Tuna, potato & Lankan spices, breaded then deep fried. | 4.5 |
| Polos Cutlets (Ve) Tender baby jackfruit, potato & Lankan spices, breaded then deep fried. | 4.5 |
| Chicken Roll Savoury pancake filled with chicken, potato & Lankan spices, breaded then deep fried. | 5 |
| Mutton Roll Savoury pancake filled with mutton, potato & Lankan spices, breaded then deep fried. | 5 |
| Vegetable Samosa (V) Potato, vegetables & Lankan spices wrapped in filo pastry, deep fried. | 4 |
| Poppadom & Chutney Medley (V) Poppadom served with a selection of homemade chutneys. | 3 |

HOT STARTERS & DEVILLED DISHES

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| Devilled Roast Chicken Succulent roasted chicken pieces sauteed with garlic, chilli, onions, peppers, bathed in a tangy sauce. | 9 |
| Devilled Mutton Crispy mutton pieces sauteed with garlic, onions, peppers & chilli sauce. | 10 |
| Garlic Chilli Fish Tuna fish fried and sauteed with onions, capsicum & garlic chilli sauce. | 10 |
| Deviled Isso King prawns tossed with onion capsicum & garlic chilli sauce. | 14 |
| Tempered Chickpea Chickpeas tossed with garlic, chilli & onions. topped with fresh coconut. | 7 |
| Chef Don's HBC - Hot Butter Cuttlefish Crispy calamari toasted with garlic, chilli & butter. served with herb aioli. | 10 |
| YAKO Fire BBQ Wings Chicken wings marinated with Chef's special spices. | 8 |
| Aromatic Lamb Chops Spring lamb cutlets marinated with ginger, garlic & spices. | 14 |
| Vegan Chilli Tofu (Ve) Crispy tofu toasted with garlic, chilli, onions & capsicum. | 10 |
| Chilli Mogo Crunch (Ve) Cassava chips fried & toasted with chilli & garlic, topped with fresh coconut. | 7 |

SOUTHERN-STYLE TRADITIONAL CURRY

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| YAKO Special Chicken Curry Diced chicken pieces cooked with onions, tomato & 'medium' heat spices for an aromatic flavour. | 10 |
| Sri Lankan Style Lamb Curry Tender lamb pieces cooked in tomatoes, onions & Sri Lankan spices. | 12 |
| Miris Malu Curry Tuna fish cooked with ginger, onions, curry leaves & Sri Lankan spices. bathed in a scrumptious sauce. | 11 |
| Ceylon Isso Curry King prawns cooked with ginger, garlic, onions, coconut milk & Sri Lankan spices. | 15 |
| Tempered Dhal (Ve) Yellow lentils cooked & tempered with garlic, onion, mustard seeds, curry leaves & coconut milk. | 8 |
| Healthy Green Bean Curry (Ve) Sliced green beans cooked with aromatic Lankan spices & finished with coconut milk. | 8 |
| Ala Baduma (Ve) Boiled baby new potatoes tossed with onions & Lankan spices. | 8 |
| Aubergine Moju (Ve) Aubergine pieces fried then cooked with onions, mustard, green chilli, ginger & aromatic Lankan spices. | 8 |
| Village Style Polos Curry (Ve) Tender baby jackfruit, cooked with aromatic Sri Lankan spices. finished with coconut milk. | 10 |
| Malu Ambulthiyal Tuna fish cooked with dried garcinia, black pepper & Lankan spices. | 12 |
| Okra Masala (Ve) Cut okra cooked with onions, tomatoes & Sri lankan spices. | 9 |

RICE & BREADS

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| Plain Rice | 4.5 |
| Yellow Rice | 5 |
| Pol Roti Thick traditional flatbread with fresh coconut, served with katta sambal. | 5 |
| Paratha Crispy thin flatbread. | 5 |
| Sri Lankan Roast Paan Crispy roasted bread. A Sri Lankan favourite. | 3 |
| Garlic Roast Paan YAKO's spin on a Sri Lankan classic. Crispy roasted bread with garlic & herbs. | 3.5 |

BIRYANI

Saffron-flavoured basmati rice with aromatic Lankan spices.
Garnished with cashew nuts and pineapple. served with mint chutney, gravy or raita.

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| Vegetable Biryani | 10 |
| Chicken Biryani | 12 |
| Lamb Biryani | 14 |
| King Prawn Biryani | 15 |

SRI LANKAN STYLE CHINESE FRIED RICE

Basmati rice tossed with vegetables, eggs & soy sauce. Served with chilli paste.

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| Vegetable Fried Rice | 8 |
| Egg Fried Rice | 8.5 |
| Chicken Fried Rice | 9.5 |
| Seafood Fried Rice | 13 |

KOTTHU ROTI - POPULAR STREET FOOD IN SRI LANKA

Chopped roti tossed with eggs, carrot, cabbage, leeks, onions & Sri Lankan spices.
Cooked in curry stock, garnished with pomegranate.

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| Vegetable Kotthu | 8 |
| Chicken Kotthu | 10 |
| Mutton Kotthu | 12 |
| Seafood Kotthu | 14 |
| YAKO Special Cheese Kotthu | 10 |

YAKO SPECIAL SHARING POTS

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| Sri Lankan Traditional Style Chicken On The Bone Curry | 16 |
| Sri Lankan Traditional Style Mutton On The Bone Curry | 20 |
| Aiya's Scrumptious Crab Curry | 22 |
| Whole Baked Sea Bass With Chef's Special Spices | 25 |
| Spring Lamb Chops With Chef's Special Curry Sauce | 20 |

SIDES

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| Sweet 'n' Spicy Seeni Sambol Caramelised onions with aromatic Sri Lankan spices. | 5 |
| Pol Sambol Grated fresh coconut, mixed with red chilli & finished with a lime dressing. | 5 |
| Katta Sambol (Onion Chilli Sambol) Onion & red chilli blend with a squeeze of fresh lime. | 3 |
| Tangy Achcharu Pickle Carrot, onions, radish & red chilli in coconut vinegar. | 5 |
| Cucumber & Carrot Raita Greek yoghurt, cucumber & carrot. | 5 |
| Tomato, Cucumber & Onion Salad | 4 |
| Chips | 4 |
| Chilli Chips | 5 |

DESSERT & CAKE

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| Watalappan A traditional Sri Lankan pudding. Caramelised palm jaggery with egg & coconut milk. | 5 |
| Kiri Pani Curd & kittul palm treacle. | 5 |
| Chocolate Fudge Cake Served with vanilla ice cream. | 6 |
| Vanilla Cheesecake Served with summer berry coulis. | 6 |
| Trio Of Ice Cream | 5 |
| YAKO's Special Pudding | 6 |