

Tangerine

À la Carte



Aavya
by AAHAASA

DIETARY AND ALLERGEN NOTICE

We are pleased to accommodate dietary preferences whenever possible. Please note that our kitchen handles gluten, nuts, dairy, seafood, and other allergens, and we cannot guarantee the complete absence of trace ingredients.

Guests with allergies or specific dietary requirements are kindly requested to inform their server before placing an order.

 Vegetarian |  Gluten Free

Symbols indicate suitable dishes.
Please inform your server of any allergies or dietary requirements.

STARTERS

- Crunchy Vegetable Salad** 🌱🌾🌾 **10**
Marinated mixed lettuce, cucumber, tomato, bell peppers, coriander, spring onion, pineapple served with a lemon dressing and balsamic vinaigrette
*36 Calories
- Feta & Beetroot Salad** 🌱🌾 **10**
Roasted beetroot, feta cheese, onion, watermelon with a whole grain mustard dressing
*105 Calories
- Seafood Combination** 🌾 **12**
Seared Balapitiya seafood combination with mango, tomato and avocado with a cilantro-lime dressing
*173 Calories
- Arrack Prawns** 🌾 **13**
Coconut arrack marinated chilled Madhu River prawns and avocado with a lemongrass chilli dressing
*138 Calories
- Vegetable Spring Rolls** 🌱 **8**
Mixed vegetable spring rolls with a chilli dipping sauce
*137 Calories
- Crispy Lettuce with Prawns, Tuna or Chicken** **12**
Iceberg lettuce, prawns or tuna or chicken with boiled eggs, croutons, parmesan and an anchovy creamy dressing
Prawns - *148 Calories / Chicken - *134 Calories / Tuna - *153 Calories
- Vietnamese Shrimp and Vegetable Spring Rolls** **9**
Fresh rice paper rolls with prawns, local vegetables with a zesty chilli-soy dipping sauce.
*180 Calories
- Thai Grilled Pepper Prawns with Mango & Cilantro** **9**
Spicy marinated prawns sautéed and served with fresh mango, cilantro, and Thai chilli sauce.
*350 Calories

🌱 Vegetarian | 🌾 Gluten free dishes

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SOUPS

- Creamy Wild Mushroom Soup with Bread and Dip**  **9**
Mushrooms, vegetable stock and cream
*240 Calories
- Roasted Butternut Coconut Cream Soup with Bread and Dip**  **8**
Creamy roasted butternut, cumin seeds, and coconut cream
*142 Calories
- Roasted Tomato Basil Soup with Bread and Dip**  **7**
Oven dried roasted tomato, basil, cream and herb croutons
*135 Calories
- Clear Spicy Lemongrass Seafood Soup with Bread and Dip** **10**
Balapitiya fishermen's seafood broth flavoured with lemongrass and vegetables
*321 Calories
- Tom Yum Gai / Goong** **8**
A classic fragrant and fiery Thai soup with chicken or plump fresh prawns, lemongrass, galangal, lime leaves, and mushrooms topped with fresh cilantro.
*320 Calories
- Tom Kha Gai / Goong** **8**
A mildly spicy, silky Thai coconut soup with tender chicken or fresh prawns. Infused with galangal, lemongrass, and lime leaves with mushrooms and cherry tomatoes.
*380 Calories

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AUTHENTIC SRI LANKAN RICE AND CURRIES

All items are served with Steamed Basmati rice or white rice or red rice, 3 types of vegetables curries, coconut sambal, lime pickle, mango chutney and papadam.

** All curries can be tailored to your spice requirement of mild to hot.

** Papadams contain gluten.

Boneless Lemongrass Chicken Curry 🌾	12
*165 Calories	
Slow Cooked Tamarind Beef Curry 🌾	13
*276 Calories	
Slow Cooked Pork Black Curry 🌾	13
*237 Calories	
Southern Fish Curry 🌾	14
*150 Calories	
Drumstick Leaf Prawn Curry 🌾	16
*222 Calories	
A Choice of Devilled or Fried: Chicken, Beef, Pork, Fish or Prawns 🌾	12

🌾 Vegetarian | 🌾 Gluten free dishes

*All curries may be adjusted to your preferred spice level.
Guests following a gluten-free diet are advised to avoid papadam.*

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OCEANSIDE ASIAN CUISINES

A JOURNEY THROUGH SOUTHEAST ASIA

- Thai Gai Yang (grilled lemongrass chicken)** 14
Marinated, chargrilled chicken thighs served with a fresh mango-cucumber salad and basmati rice.
*410 Calories
- Thai Pla Neung Manao (steamed fish with lime)** 14
Fresh local fish steamed with lime, garlic, and chilli, topped with fresh herbs.
Served with steamed rice and a tamarind dipping sauce
*310 Calories
- Traditional Japanese Seafood Tempura** 20
Crisp, golden tempura featuring prawns, cuttlefish, and local fish, delicately fried in a light batter. Served with steamed rice and a savoury teriyaki dipping sauce
*449 Calories
- Traditional Japanese Vegetable Tempura** (GF) 12
Crispy fried vegetable tempura served with teriyaki sauce and plain steamed rice
*295 Calories
- Thai Moo Hong (crispy stir-fried pork)** 13
Spicy marinated pork, crispy-fried and tossed in a fragrant sauce with vegetables.
Served with steamed jasmine rice, topped with sesame seeds.
*580 Calories
- Indonesian Ginger Beef** 14
Stir-fried beef with fresh ginger and bell peppers, served with steamed white rice.
*410 Calories

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WRAPS, SANDWICHES AND BURGERS

- Vegetable Wrap**  **10**
Grilled vegetables, sliced cheese, coriander, spring onion, tomato, tomato sauce, and mayonnaise served with crunchy potatoes
*265 Calories
- Spicy Grilled Chicken Wrap** **11**
Shredded chicken, sliced cheese, grilled vegetables, coriander, spring onion, tomato, garlic mayonnaise served with crunchy potatoes
*298 Calories
- Aavya Club** **12**
Chicken mayonnaise, pork bacon, fried egg, cheese, lettuce, cucumber and tomato served with crunchy potatoes
*367 Calories
- Vegetable Sandwich**  **10**
Grilled vegetables, cheese served with crunchy potatoes
*269 Calories
- Chicken Burger** **10**
Chicken burger patty, tomato, lettuce, cucumber, melted cheese, fried egg mustard-mayonnaise on a sesame bun, tomato dip served with crunchy potatoes
*259 Calories
- Beef Burger** **12**
Beef burger patty, tomato, lettuce, cucumber, melted cheese, fried egg mustard-mayonnaise on sesame bun, tomato dip served with crunchy potatoes
*275 Calories

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PASTA AND PIZZA

- Spaghetti Bolognese (beef or chicken)** 15
Spaghetti, minced meat, diced vegetables, tomato puree, gratinated parmesan
*297 Calories
- Coconut Seafood Pasta** 14
Penne pasta, seafood, coconut cream, curry leaf pesto, gratinated parmesan
*200 Calories
- Pasta Louisiana** 15
Penne pasta, crispy fried chicken, spicy Cajun cream sauce, gratinated parmesan
*380 Calories
- Vegetable, Coconut and Curry Leaf Pasta** (V) 13
Penne pasta served with vegetable, coconut and curry leaf pesto
*215 Calories
- Pizza Margherita (thin crust)** (V) 8
Mozzarella cheese, tomato sauce, olive oil, oregano
*340 Calories
- Pizza Alla Pollo (thin crust)** 10
Tomato sauce, mozzarella cheese, spicy shredded chicken, bell peppers, basil
*365 Calories
- Pizza Pescatore (thin crust)** 15
Tomato sauce, mozzarella cheese, fish, cuttlefish, shrimps, fresh basil leaves
*360 Calories
- Pizza Verde (thin crust)** (V) 8
Grilled vegetables, tomato, mozzarella
*295 Calories

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MAIN COURSES

- Seafood Platter**  20
Jumbo prawns, cuttlefish, Jackfish steak, tuna steak,
vegetable salad, garlic lemon risotto and garlic butter sauce
*827 Calories
- Curry Leaf Prawn** 18
Curry leaf batter-fried prawns served with a crispy green salad and
homemade sweet chilli dip
*242 Calories
- Balapitiya Jackfish Steak**  17
Pan seared Jackfish fillet, mashed potatoes, sautéed country vegetables and dill - garlic cream
*205 Calories
- Yellowfin Tuna Steak**  17
Pan seared yellow tuna steak, basil mash, herb-garlic grilled vegetables and a
citrus sauce
*194 Calories
- Sri Lankan Style Cheese Kottu Rotti** 18
(with either Chicken, Fish or Prawns)
Cheese gratinated kottu rotti, served with onion sambal and curry gravy
Chicken - *419 Calories / Fish - *406 Calories / Prawns - *404 Calories
- Sri Lankan Style Cheese and Vegetable Kottu Rotti**  12
Cheese gratinated kottu rotti, served with onion curry gravy
*350 Calories
- Rosemary Pork Chop Wrapped in Bacon**  18
Rosemary-marinated grilled pork cutlets, pork bacon mustard-garlic mash, pineapple and
a raw honey reduction
*479 Calories
- Char-grilled Chicken Breast**  15
Marinated grilled chicken breast, mashed potatoes, herb-garlic grilled vegetables,
tamarind jus
*337 Calories
- Herb Marinated Grilled Vegetables with Cheese**   12
Rosemary, thyme, bell peppers, carrot, eggplant and cheese
*105 Calories

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DESSERTS AND ICE CREAMS

- Chocolate Mousse** 🌿 7
With strawberry coulis
- Passion Fruit Curd Cake** 7
With ice cream
- Vanilla Panna Cotta** 🌿 7
With summer compote
- Warm Chocolate Brownie** 9
With vanilla ice cream
- Mango Cheesecake** 8
With Ice cream
- Hot Chocolate Fondant** 9
Served with chocolate sauce and vanilla ice cream
- Fried Banana and Chocolate Roll** 9
With vanilla ice cream

SRI LANKAN SELECTION CREATED FROM EXOTIC FLAVOURS OF THE REGION

- Coconut and Kithul Jaggery Pudding** 🌿 7
With roasted cashew nut
- Ruhunu Rata Curd and Treacle** 🌿 7
- Homemade Ice Cream** 🌿 7
Coconut and chilli, avocado, mango
- Freshly Cut Seasonal Fruits** 🌿 9

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AAVYA REFRESHMENTS

FRESH JUICES

Mixed fruits	5
Mango	5
Passion	4
Watermelon	3
Pineapple	3
Papaya	3
Lime	3
King Coconut	3
Local Orange	5

MILKSHAKES

Mango	7
Avocado	7
Banana	5
Chocolate	6
Vanilla	6

SMOOTHIES

Mango	7
Avocado	7
Banana	5
Papaya	5
Pineapple	5

LASSI

Sweet	5
Sour	5