

# BREAKFAST

7: 30am - 12pm

**AVOCADO ON TOAST (SEASONAL) VEGAN** 1000  
 avocado smashed w lime & green peas, served w mung bean sprouts, grilled lime, our house pickles & chilli flakes  
**GLUTEN-FREE OPTION** CHANGE TO SEEDED GF TOAST +400  
**ADD FETA CHEESE +250 / ADD CRISPY BACON +350**

**CHICKPEA SCRAMBLE VEGAN GF** 1200  
 flavourful vegan scramble served w grilled sweet potato, sautéed kale, roasted red peppers, fresh coriander & our creamy dreamy coconut yoghurt dressing

**CORN FRITTERS VEG** 1300  
 crunchy corn fritters w 2 poached eggs, a tomato & red onion salsa, fresh lime and coriander yoghurt  
**ADD FETA CHEESE +250 / ADD CRISPY BACON +350**

**TWO EGGS ANY STYLE VEG** 750  
 poached, scrambled or fried on toast

**TOAST VEG** 550  
 freshly baked in our kitchen served w butter & jam.  
**ADD 2 POACHED EGGS +250 / ADD FETA CHEESE +250**

**SALMON SCRAMBLED EGGS** 1400  
 scrambled eggs w smoked salmon, feta & dill on toast with a potato rösti, sautéed kale & roasted tomatoes

## THE SWEET START

**SEASONAL FRESH FRUIT PLATE VEGAN GF NF RSF** 650

**GRANOLA BOWL VEG EF RSF** 950  
 nutty house-made granola / fruit / natural yoghurt  
**VEGAN OPTION** CHANGE TO HOUSE MADE COCONUT YOGHURT +300

**SWEET ISLAND FRENCH TOAST VEG** 950  
 classic french toast served w grilled pineapple, fresh banana, toasted coconut, citrus curd & a ginger lime syrup  
**GLUTEN-FREE OPTION** CHANGE TO SEEDED GF TOAST +400

### ADD SOME EXTRA GOODNESS

<b>GF BREAD:</b> SEEDED GLUTEN FREE TOAST	400 PER SLICE
<b>1 POACHED EGG</b>	125
<b>FETA CHEESE</b>	250
<b>AVOCADO AND PEA SMASH</b>	300
<b>CRISPY BACON</b> PORK	350
<b>SMOKED SALMON</b>	450
<b>ROASTED TOMATO</b>	150
<b>HOUSE-MADE POTATO RÖSTI</b>	250 EACH
<b>SAUTEED KALE</b>	150
<b>RED ONION JAM</b>	200
<b>TOMATO SALSA</b>	200



WELIGAMA  
SRI LANKA

WIFI IS AWESOME: SURFANDYOGA

TOASTED PANI NI  
 USING OUR HOUSE-MADE SOURDOUGH BREAD

**MUSHROOM MELT VEG NF EF RSF**  
 sautéed mushrooms w spring onions, parsley, garlic & black pepper with mozzarella, emmental & basil paste  
 1100

**LEEK & BLUE CHEESE VEG NF EF**  
 caramelised garlicky leeks w blue cheese, cheddar & house-made ambarella chutney  
 1100

**DANISH STYLE NF**  
 sliced leg ham, danish mustard mayonnaise & cheddar  
 1300

## SMOOTHIE BOWLS

**MANGO JACK VEGAN**  
 jackfruit / lime / mango / banana / orange / turmeric / coconut cream  
 Topped with: granola / starfruit / coconut flakes raspberries  
 950

**BEET THAT BERRY VEGAN GF**  
 berries / beetroot / banana / flax / coconut milk / vanilla  
 topped with: watermelon / blueberries / pomegranate  
 950

**ALL KALE PINEAPPLE! VEGAN GF**  
 kale / bananas / pineapple / moringa / spinach / coconut water  
 topped with: passionfruit / papaya / goji berries / coconut flakes  
 950

**ADD GRANOLA +250**

10 % SERVICE CHARGE WILL BE ADDED WITH EVERY BILL.  
 PRICES ARE INCLUDING OF VAT, LOCAL AND GOVERNMENT TAXES.

## BAKED GOODIES

**CHOCOLATE CHIP COOKIES VEG NF** 300

**SWEDISH CINNAMON BUN** 400

CAKES  
**CHOCOLATE WALNUT BROWNIE VEG** 600  
 Served with vanilla ice cream

**CARROT CAKE VEG NF** 600  
 with a cream cheese frosting

GLUTEN-FREE **COCONUT CAKE VEG GF DF NF** 600

**ADD A SCOOP**  
 OF VANILLA ICE-CREAM 75  
 OF HOUSE-MADE COCONUT YOGHURT 150

DONT MISS OUR  
**HAPPY HOUR**  
 EVERY DAY 4-6 PM

**2 FOR 1  
 COCKTAILS**

<b>VEGAN</b>	VEGAN	<b>RSF</b>	REFINED SUGAR FREE
<b>VEG</b>	VEGETARIAN	<b>GF</b>	GLUTEN FREE
<b>EF</b>	EGG FREE	<b>DF</b>	DAIRY FREE
		<b>NF</b>	NUT FREE

# Ceylon Sliders

WELIGAMA  
SRI LANKA

## FRESH BLENDED JUICES

DEEP FROZEN FRESH FRUIT BLENDED TO GOODNESS

### DHARMA

coconut water / pineapple / spinach / parsley / lime

### PAPAYA PASSION

papaya / passionfruit

### ENDLESS SUMMER

coconut water / papaya / pineapple / ginger / lime

### SALTY ISLAND

coconut water / banana / coconut milk / peanut butter / treacle

**600**

## HOMEMADE SODAS



### PASSIONFRUIT STRAWBERRY

Passionfruit / Strawberry / Lime / Soda



### GINGER POMEGRANATE

ginger / pomegranate / Lime / Soda

**500**

## WE LOVE COFFEE

TRY OUR SPECIALITY COFFEE FROM THE HILL COUNTRY OF SRI LANKA. THOUGHTFULLY PREPARED AT YOUR LIKING WITH FRESH MILK OR COCONUT MILK

	SINGLE	DOUBLE
<b>ESPRESSO</b>	<b>300</b>	<b>400</b>
<b>MACCHIATO</b>	<b>350</b>	<b>450</b>
<b>CAPPUCCINO</b>	<b>400</b>	<b>500</b>
<b>LATTE</b>	<b>400</b>	<b>500</b>
<b>FLAT WHITE</b>	<b>400</b>	<b>500</b>
<b>AMERICANO</b>	<b>400</b>	
<b>SLIDERS ICE COFFEE</b>	<b>400</b>	
<b>COFFEE</b>	<b>400</b>	

SERVED WITH EITHER FULL FAT MILK OR COCONUT MILK. **ADD ++200**

## SPECIALTY LATTES & TEAS

### TURMERIC LATTE

HOUSE-MADE BLEND OF TURMERIC, CINNAMON, GINGER, CARDAMOM & BLACK PEPPER

### BETROOT LATTE

FRESH BETROOT JUICE W OUR BLEND OF CINNAMON, GINGER, COCONUT SUGAR & CHILLI

### MATCHA LATTE

GREEN TEA POWDER SWEETENED WITH A TOUCH OF VANILLA SYRUP

### ORGANIC CEYLON TEAS

GREEN, BLACK OR CINNAMON

**400**

## PITCHERS



### CLASSIC MOJITO

rum / limé / mint



### SOUTH COAST

rosé / gin / strawberry / limé kaffir / passionfruit

**3000**

OUR PITCHERS ARE 1 LITRE, AND THE EQUIVALENT OF 3 COCKTAILS.

<b>LION LAGER BEER</b>	500
<b>SOMERSBY CIDER</b>	1000
<b>COCA COLA / SPRITE</b>	300
<b>KOMBUCHA</b>	

**600**

## COCKTAILS

### MARY MARY

gin / rosemary / limé

### THE SLIDER

arrak / ginger / limé

### CEYLON ICED TEA

dark rum / white rum / kaffir limé / curry leaves

### MOJITO

rum / limé / mint

### SOUTH COAST

rosé / gin / strawberry / kaffir / limé / passionfruit

### GIN & TONIC

ceylon dry gin with cucumber

**1200**

### ESPRESSO MARTINI

espresso / vodka / vanilla / khalua

### COCONUT MARTINI

coconut / malibu / limé / kaffir

**1300**

10 % SERVICE CHARGE WILL BE ADDED WITH EVERY BILL.  
PRICES ARE INCLUDING OF VAT, LOCAL AND GOVERNMENT TAXES.

**LUNCH**  
12m - 4pm

**BURGERS**

ALL OF OUR BURGERS ARE SERVED WITH  
CRISPY SMASHED POTATO SPUDS

**THE BBB NF**

The Best Beef Burger w melted cheddar, red onion jam, pickles, fresh tomato, lettuce & our Big Mac Sauce on our house-made bun.

**1600**

**THE VEGGIE VEG**

We've created a vegetarian version of The BBB by replacing the beef patty with a Mushroom, Walnut, Quinoa & Red Bean patty!!

Everything else is the same as The BBB!

**1500**

**THE MAHI DF NF**

Grilled mahi-mahi fillet served on top of one of our house-made burger buns w rocket, grilled zucchini ribbons, sauteed fennel, basil & a lime aioli

**1500**

**THE WELI VEGAN**

A mushroom, walnut, quinoa & red bean patty on top of our vegan beetroot burger bun w rocket, red cabbage, cucumber noodles, our house-made vegan feta 'cheese', fresh herbs, onion jam & Dreamy Creamy Dressing.

**1500**

Our burger buns are NOT gluten-free.

Please feel free to ask for your burger without a bun, if you prefer.

Please note that the burger patties in the BBB, the Veggie & the Weli all contain breadcrumb-

**TOASTED PANINI**

USING OUR HOUSE-MADE SOURDOUGH BREAD

**MUSHROOM MELT VEG NF EF RSF**

sautéed mushrooms w spring onions, parsley, garlic & black pepper with mozzarella, emmental & basil paste

**1100**

**LEEK & BLUE CHEESE VEG NF EF**

caramelised garlicky leeks w blue cheese, cheddar & house-made ambarella chutney

**1100**

**DANISH STYLE NF**

sliced leg ham, danish mustard mayonnaise & cheddar

**1300**



WELIGAMA  
SRI LANKA

WIFI IS AWESOME: SURFANDYOGA

**BOWLS**

**RAINBOW BOWL VEGAN GF NF RSF 1300**

roasted pumpkin, kale, rocket, quinoa, beetroot hummus & sauerkraut with a dreamy creamy dressing & crispy banana chips

ADD 2 POACHED EGGS +250 / ADD FETA CHEESE +250

**SUSHI RICE BOWL NF DF 1600**

marinated tuna tataki, roasted miso eggplant, watercress, cucumber noodles, pickled daikon, yaki nori, pickled ginger, toasted sesame and a wasabi coriander dressing.

(tuna marinade contains soy sauce)

**FALAFEL BOWL VEG NF EF GF 1500**

crispy falafel w quinoa, rocket & fennel salad, zucchini noodles, roasted bell peppers, sweet potato wedges, tomato, fresh herbs, tzatziki & baba ganoush

VEGAN OPTION CHANGE TZATZIKI TO BEETROOT HUMMUS

**EPIC TROPIC BOWL GF EF DF 1500**

coconut coconut poached chicken w kaffir lime & chilli, served w rocket, red cabbage, shredded carrot, avocado, papaya, coriander, mint & basil, coated in a Thai-style Nam Pla dressing with ginger floss & crunchy toasted cashews

ADD SOME EXTRA GOODNESS

<b>GF BREAD:</b> SEEDED GLUTEN FREE TOAST	400 PER SLICE
<b>1 POACHED EGG</b>	125
<b>FETA CHEESE</b>	250
<b>AVOCADO AND PEA SMASH</b>	300
<b>CRISPY BACON PORK</b>	350
<b>SMOKED SALMON</b>	450
<b>ROASTED TOMATO</b>	150
<b>HOUSE-MADE POTATO RÖSTI</b>	250 EACH
<b>SAUTEED KALE</b>	150
<b>RED ONION JAM</b>	200
<b>TOMATO SALSA</b>	200

10 % SERVICE CHARGE WILL BE ADDED WITH EVERY BILL.  
PRICES ARE INCLUDING OF VAT, LOCAL AND GOVERNMENT TAXES.

**DESSERTS**

BAKED GOODIES  
**CHOCOLATE CHIP COOKIES VEG NF** 300

**SWEDISH CINNAMON BUN** 400

CAKES  
**CHOCOLATE WALNUT BROWNIE VEG** 600  
Served with vanilla ice cream

**CARROT CAKE VEG NF** 600  
with a cream cheese frosting

GLUTEN-FREE **COCONUT CAKE VEG GF DF NF** 600  
with ginger and lime syrup

ADD A SCOOP  
OF VANILLA ICE-CREAM 75  
OF HOUSE-MADE COCONUT YOGHURT 150

**GELATO**

FROM 'ISLE OF GELATO' IN GALLE

- |                    |                      |
|--------------------|----------------------|
| SORBETS            | GELATO               |
| • TROPICAL MANGO   | • SEA SALT & CARAMEL |
| • LYCHEE RASPBERRY | • CHOCOLATE BROWNIE  |

400 PER SCOOP

DONT MISS OUR  
**HAPPY HOUR**  
EVERY DAY 4-6 PM  
**2 FOR 1**  
**COCKTAILS**

<b>VEGAN</b>	VEGAN	<b>RSF</b>	REFINED SUGAR FREE
<b>VEG</b>	VEGETARI-	<b>GF</b>	GLUTEN FREE
<b>AN</b>		<b>DF</b>	DAIRY FREE
		<b>NF</b>	NUT FREE

## FRESH BLENDED JUICES

FROM THE GARDENS OF EDEN.

### DHARMA

coconut water / pineapple / spinach / parsley / lime

### PAPAYA PASSION

papaya / passionfruit

### ENDLESS SUMMER

coconut water / papaya / pineapple / ginger / lime

### SALTY ISLAND

coconut water / banana / coconut milk / peanut butter / treacle

**600**

## HOMEMADE SODAS



### PASSIONFRUIT STRAWBERRY

Passionfruit / Strawberry / Lime / Soda



### GINGER POMEGRANATE

ginger / pomegranate / Lime / Soda

**500**

## COFFEE

TRY OUR SPECIALITY COFFEE FROM THE HILL COUNTRY OF SRI LANKA.

	SINGLE	DOUBLE
ESPRESSO	300	400
MACCHIATO	350	450
CAPPUCCINO	400	500
LATTE	400	500
FLAT WHITE	400	500
AMERICANO	400	500
SLIDERS ICE COFFEE	400	
COFFEE	400	

SERVED WITH EITHER FULL FAT MILK OR COCONUT MILK. ADD ++200

## SLIDER'S SPECIALTY LATTES & TEAS

### TURMERIC LATTE

HOUSE-MADE BLEND OF TURMERIC, CINNAMON, GINGER, CARDAMOM & BLACK PEPPER

### BEETROOT LATTE

FRESH BEETROOT JUICE WITH OUR BLEND OF CINNAMON, GINGER, COCONUT SUGAR & CHILLI

### MATCHA LATTE

GREEN TEA POWDER SWEETENED WITH A TOUCH OF VANILLA SYRUP

**400**

*Ceylon Sliders*

WELIGAMA  
SRI LANKA

## WINE LIST

### WHITE

**FINCA LAS MORAS** ARGENTINA 2017  
PINOT GRIGIO **BOTTLE 4800 / GLASS 1000**

**UNDURRAGA** CENTRAL VALLEY CHILE 2016  
SAUVIGNON BLANC **BOTTLE 5500**

**JEAN MARC BROCARD** BOURGOGNE 2015  
CHABLIS **BOTTLE 9500**

### RED

**FINCA LAS MORAS** ARGENTINA 2017  
MALBEC **BOTTLE 4800 / GLASS 1000**

**BAGLIO DEL SOLE** SICILY ITALY 2015  
NEGO DA VOLA **BOTTLE 5500**

**LA FERME DU MONT** FRANCE 2015  
COTES DU RHONE "PREMIER" GRENACHE / SYRAH **BOTTLE 7000**

### ROSE

**FINCA LAS MORAS** ARGENTINA 2017  
SYRAH **BOTTLE 4800 / GLASS 1000**

**LES VALENTINES** NERVEDERE 2016  
COTES DE PROVANCE CINSAUT / GRENACHE **BOTTLE 7500**

### CHAMPAGNE

**DEVAUX GRAND RESERVE**  
CHARDONNAY / PINOT NIOIR / PINOT MEUNIER  
**BOTTLE 18000**

### PROSECCO

**SACCHETTO DOC** GLERA ITALY  
**BOTTLE 5500**

10 % SERVICE CHARGE WILL BE ADDED WITH EVERY BILL.  
PRICES ARE INCLUDING OF VAT, LOCAL AND GOVERNMENT TAXES.

## PITCHERS



### CLASSIC MOJITO

rum / limé / mint



### SOUTH COAST

rosé / gin / strawberry / limé kaffir / passionfruit

**3000**

OUR PITCHERS ARE 1 LITRE, AND THE EQUIVALENT OF 3 COCKTAILS.

<b>LION LAGER BEER</b>	500
<b>SOMERSBY CIDER</b>	1000
<b>COCA COLA / SPRITE</b>	300
<b>KOMBUCHA</b>	600

## COCKTAILS

### MARY MARY

gin / rosemary / limé

### THE SLIDER

arrak / ginger / limé

### CEYLON ICED TEA

dark rum / white rum / kaffir limé / curry leaves

### MOJITO

rum / limé / mint

### SOUTH COAST

rosé / gin / strawberry / kaffir / limé / passionfruit

### GIN & TONIC

ceylon dry gin with cucumber

**1200**

### ESPRESSO MARTINI

espresso / vodka / vanilla / khalua

### COCONUT MARTINI

coconut / malibu / limé / kaffir

**1300**

# DINNER

4 - 9PM

## SNACKS

<b>CRUMBED PRAWNS</b> NF	900
<b>FRIED BABY POTATOES</b> VEGAN NF GF	700
<b>SWEET POTATO CHIPS</b> VEGAN NF GF	700
<b>TRUFFLED MAC n' CHEESE BITES</b> VEG NF	750

roasted red pepper dipping sauce

### ALL ARE SERVED WITH YOUR CHOICE OF DIPPING SAUCE

lime aioli / wasabi mayo / big mac sauce (VEG)  
roasted red pepper sauce / sweet chili sauce (VEGAN)

## BOWLS

<b>RAINBOW BOWL</b> VEGAN GF NF RSF	1300
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roasted pumpkin, kale, rocket, quinoa, beetroot hummus & sauerkraut w a dreamy creamy dressing & crispy banana chips  
**ADD 2 POACHED EGGS +250 / ADD FETA CHEESE +250**

<b>SUSHI RICE BOWL</b> NF DF	1600
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marinated tuna tataki, roasted miso eggplant, watercress, cucumber noodles, pickled daikon, yaki nori, pickled ginger, toasted sesame and a wasabi coriander dressing.  
(tuna marinade contains soy sauce)

<b>FALAFEL BOWL</b> VEG NF EF GF	1500
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crispy falafel w quinoa, rocket & fennel salad, zucchini noodles, roasted bell peppers, sweet potato wedges, tomato, fresh herbs, tzatziki & baba ganoush  
**VEGAN OPTION CHANGE TZATZIKI TO BEETROOT HUMMUS**

<b>EPIC TROPIC BOWL</b> GF EF DF	1500
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coconut poached chicken w kaffir lime & chilli, served w rocket, red cabbage, shredded carrot, avocado, papaya, coriander, mint & basil, coated in a Thai-style Nam Pla dressing w ginger floss & crunchy toasted cashews

<b>VEGAN</b>	VEGAN	<b>RSF</b>	REFINED SUGAR FREE
<b>VEG</b>	VEGETARIAN	<b>GF</b>	GLUTEN FREE
<b>AN</b>		<b>DF</b>	DAIRY FREE
		<b>NF</b>	NUT FREE



WELIGAMA  
SRI LANKA

## STARTERS

<b>RICE PAPER ROLLS</b> VEGAN EF NF & RAW	SMALL/BIG 700/1000
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soy ginger sesame dipping sauce

<b>MEZZE PLATE</b> VEG EF NF	1400
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tzatziki, beetroot hummus & baba ganoush served with warm Turkish Flatbread, za'atar & extra virgin olive oil (Tzatziki contains dairy)

<b>GREEN SALAD</b> VEG DF NF GF EF RSF	550
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carrot, red cabbage, sprouts, cherry tomatoes, fennel, salad greens & fresh herbs with an apple cider honey vinaigrette

## MAINS

<b>FISH &amp; CHIPS</b> DF NF RSF	1300
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super light tempura-battered mahi-mahi, deep-fried until crispy. Served with our smashed spuds, grilled lime & lime aioli

<b>ZA'ATAR HALLOUMI</b> VEG GF EF	1600
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za'atar halloumi cheese with glazed balsamic eggplant roasted pumpkin, sautéed greens, crunchy dukkah & red pepper sauce

<b>ZA'ATAR FISH</b> GF EF RSF	2100
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za'atar-crusted crispy-skinned fish fillet w roasted pumpkin, sautéed greens, crunchy dukkah & a roasted red pepper sauce

## GELATO

FROM 'ISLE OF GELATO' IN GALLE

- |                    |                      |
|--------------------|----------------------|
| SORBETS            | GELATO               |
| • TROPICAL MANGO   | • SEA SALT & CARAMEL |
| • LYCHEE RASPBERRY | • CHOCOLATE BROWNIE  |

400 PER SCOOP

10 % SERVICE CHARGE WILL BE ADDED WITH EVERY BILL.  
PRICES ARE INCLUDING OF VAT, LOCAL AND GOVERNMENT TAXES.

## BURGERS

ALL OF OUR BURGERS ARE SERVED WITH  
CRISPY SMASHED POTATO SPUDS

### THE BBB NF

The Best Beef Burger w melted cheddar, red onion jam, pickles, fresh tomato, lettuce & our Big Mac Sauce on our house-made bun.

1600

### THE VEGGIE VEG

We've created a vegetarian version of The BBB by replacing the beef patty with a Mushroom, Walnut, Quinoa & Red Bean patty.

Everything else is the same as The BBB!

1500

### THE MAHI DF NF

Grilled mahi-mahi fillet served on top of one of our house-made burger buns with rucola, grilled zucchini ribbons, sauteed fennel, basil & a lime aioli

1500

### THE WELI VEGAN

A mushroom, walnut, quinoa & red bean patty on top of our vegan beetroot burger bun w rucola, red cabbage, cucumber noodles,

our house-made vegan feta 'cheese', fresh herbs, onion jam & Dreamy Creamy Dressing.

1500

Our burger buns are NOT gluten-free  
Please feel free to ask for your burger without a bun, if you prefer.  
Please note that the burger patties in The BBB, The Veggie & The Weli all contain breadcrumbs.

## DESSERTS

### CLASSICS WITH A TWIST

<b>COCONUT PANNA NOTTA</b> DF GF EF NF	500
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it's not exactly a panna cotta, but it's also not a custard (contains gelatine)

<b>CITRUS CURD TART</b> VEG GF	550
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orange & lime curd in a raw almond & date tart crust

<b>CHOCOLATE GOOSE</b> VEG NF	500
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it's not a mousse, it's a super dense & rich. Served w coconut crumble

<b>VEGAN GINGER VANILLA 'CHEESECAKE'</b> GF RSF	800
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with almond & pistachio base and blueberry chia jelly

### CAKES

<b>CHOCOLATE WALNUT BROWNIE</b> VEG	600
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Served with ice cream

<b>CARROT CAKE</b> VEG NF	600
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with a cream cheese frosting

<b>GLUTEN-FREE COCONUT CAKE</b> VEG GF DF NF	600
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with ginger and lime syrup

**ADD A SCOOP**  
OF VANILLA ICE-CREAM 75  
OF HOUSE-MADE COCONUT YOGHURT 150

# Ceylon Sliders

WELIGAMA  
SRI LANKA

## COCKTAILS

### MARY MARY

gin / rosemary / limé

### THE SLIDER

arrak / ginger / limé

### CEYLON ICED TEA

dark rum / white rum / kaffir limé / curry leaves

### MOJITO

rum / limé / mint

### SOUTH COAST

rosé / gin / strawberry / kaffir / limé / passionfruit

### GIN & TONIC

ceylon dry gin with cucumber

**1200**

### ESPRESSO MARTINI

espresso / vodka / vanilla / khalua

### COCONUT MARTINI

coconut / malibu / limé / kaffir

**1300**

## PITCHERS

**3000**



### CLASSIC MOJITO

rum / lime / mint



### SOUTH COAST

rosé / gin / strawberry / lime kaffir / passionfruit

Our PITCHERS ARE 1 LITRE, AND THE EQUIVALENT OF 3 COCKTAILS.

## WINE LIST

### WHITE

**FINCA LAS MORAS** ARGENTINA 2017  
PINOT GRIGIO **BOTTLE 4800 / GLASS 1000**

**UNDURRAGA** CENTRAL VALLEY CHILE 2016  
SAUVIGNON BLANC **BOTTLE 5500**

**JEAN MARC BROCARD** BOURGOGNE 2015  
CHABLIS **BOTTLE 9500**

### RED

**FINCA LAS MORAS** ARGENTINA 2017  
MALBEC **BOTTLE 4800 / GLAS 1000**

**BAGLIO DEL SOLE** SICILY ITALY 2015  
NEGO DA VOLA **BOTTLE 5500**

**LA FERME DU MONT** FRANCE 2015  
COTES DU RHONE "PREMIER" GRENACHE / SYRAH **BOTTLE 7000**

### ROSE

**FINCA LAS MORAS** ARGENTINA 2017  
SYRAH **BOTTLE 4800 / GLASS 1000**

**LES VALENTINES** NERVEDERE 2016  
COTES DE PROVANCE CINSAUT / GRENACHE **BOTTLE 7500**

### CHAMPAGNE

**DEVAUX GRAND RESERVE**  
CHARDONNAY / PINOT NIOR / PINOT MEUNIER  
**BOTTLE 18000**

### PROSECCO

**SACCHETTO DOC** GLERA ITALY  
**BOTTLE 5500**

10 % SERVICE CHARGE WILL BE ADDED WITH EVERY BILL.  
PRICES ARE INCLUDING OF VAT, LOCAL AND GOVERNMENT TAXES.

## BEER, CIDER & SOFT DRINKS

<b>LION LAGER BEER</b>	500
<b>SOMERSBY CIDER</b>	1000
<b>COCA COLA / SPRITE</b>	300
<b>KOMBUCHA</b>	600

## HOMEMADE SODAS



### PASSIONFRUIT STRAWBERRY

PASSIONFRUIT / STRAWBERRY / LIMÉ / SODA



### GINGER POMEGRANATE

GINGER / POMEGRANATE / LIMÉ / SODA

**500**

## COFFEE

TRY OUR SPECIALITY COFFEE FROM THE HILL COUNTRY OF SRI LANKA.  
SERVED WITH WITH EITHER MILK OR COCONUT MILK. **ADD 200** FOR SOY MILK

	SINGLE	DOUBLE
<b>ESPRESSO</b>	300	400
<b>MACCHIATO</b>	350	450
<b>CAPPUCCINO</b>	400	500
<b>LATTE</b>	400	500
<b>FLAT WHITE</b>	400	500
<b>AMERICANO</b>	400	
<b>SLIDERS ICE COFFEE</b>	400	
<b>COFFEE</b>	400	

## SLIDER'S SPECIALTY LATTES & TEAS

### TURMERIC LATTE

HOUSE-MADE BLEND OF TURMERIC, CINNAMON, GINGER, CARDAMOM &  
BLACK PEPPER

### BETROOT LATTE

FRESH BEETROOT JUICE W OUR BLEND OF CINNAMON, GINGER, COCONUT SUGAR  
& CHILLI

### MATCHA LATTE

GREEN TEA POWDER SWEETENED WITH A TOUCH OF VANILLA SYRUP

### ORGANIC CEYLON TEAS

**400**