Hideout Lounge

Menu · Prices in LKR · (V) vegetarian, (VE) vegan

Breakfast

Full Monty	Two eggs of your choice, sausages, bacon, baked beans, vegetable salad & three slices of bread	**2,200**
Fairy Pancakes (V)	Pink pancakes, peanut butter, strawberry jam, banana, blue sauce & fresh fruits (natural colours)	**2,000**
Eggs Benedict	Homemade English muffin, bacon, poached eggs, hollandaise, vegetable salad with passion vinaigrette. *Vegetarian option (hash brown instead of bacon): 1,900*	**2,200**
Exotic Granola	Homemade granola, yoghurt, exotic fruit purée, fruits. *Vegan option with coconut milk*	**1,850**
French Kiss (V)	Sweet French toast covered in lavender, topped with caramelised apples	**2,000**
Green Shakshuka (V)	Spinach, basil, onion, garlic, green peas and eggs, with bread. *Vegan option with mushrooms*	**1,900**
Blueberry Butterfly Smoothie Bowl (VE)	Frozen bananas, blueberries, butterfly pea powder, coconut cream, granola, seeds, fruits	**2,300**
Cinnamon & Carrot Smoothie Bowl (VE)	Frozen banana, carrot, cinnamon, dates, granola, seeds, fruits	**2,000**

Small Plates

Hand Cut Wedges (VE)	Skin-on fries potato wedges	**900**
Cashew Nuts	Fried cashews, chilli salt, garlic & curry leaves	**1,800**
Firecracker Chicken	Fried chicken with sweet & spicy tamarind ketchup	**1,800**
Jack or Breadfruit Bombs	4 deep-fried breadcrumbed balls of ash plantain, breadfruit or jackfruit (by availability), with spicy pumpkin purée	**1,700**
Hideout Loaded Manioc	Cassava chips, cheese sauce & ghost pepper salsa (non-spicy on request)	**1,400**
Baked Feta Prawns & Tomatoes	With roasted bread (20–30 min preparation)	**3,200**
Roasted Pumpkin	Honey roasted pumpkin, mint, coriander, market lettuce & vegetables, homemade mustard passion dressing	**1,650**
Chicken Karaage	Fried chicken & chilli treacle mayo	**1,800**

Pizza

For the Love of Bacon	Bacon, bell pepper, onion, olives, tomato concasse & mozzarella	**3,950**
Chicken Lover	Chicken, bell pepper, tomato, olives, coriander, tomato concasse & mozzarella	**3,900**
Margarita	Tomato concasse & mozzarella. *Add mushrooms 500, olives 400*	**2,950**

Local Fusion

Black Pork Curry	With rice, coconut sambol, mango chutney & papadam	**2,500**
Mango Coconut Prawns	Coconut sambol, prawn cracker, white rice and Sri Lankan-style prawns cooked in the shell	**2,500**
Modha Fish in Banana Leaf with Kiribath	Sri Lankan spiced fish in banana leaf, with milk rice & chutney	**3,200**
Jaggery Beef	Beef tossed in sweet treacle, with crushed potato	**3,200**

Mains

The Hideout Burger – Chicken	Chicken or beef patty, pickled cucumber, caramel onion, tomato, special cheese sauce & hand-cut wedges. *Beef: 2,800. Add-ons: egg 250, bacon 500*	**2,300**
Naked Vegan Lentil Burger (VE)	Lentil patty in lettuce, cucumber pickle, onion, tomato, carrot mayo & wedges (bun available, but not vegan)	**1,750**
Pork Chop	Cinnamon & pepper marinated 250g chop, with crushed potato	**3,300**
Chicken Kuwayaki	Soy fried chicken, spring onion & garlic rice	**2,500**
Creamy Chicken Spaghetti	Chicken & cheese cream sauce, parmesan. *Extra parmesan 500*	**2,600**
Cauliflower Steak with Chickpea Purée (VE)	Smoked paprika & garlic cauliflower roasted in coconut butter, chickpea & white bean purée, chimichurri	**2,800**
Homemade Hummus with Prawns	Chickpea hummus with curd & chili-garlic prawns	**3,200**
Kale Salad with Tzatziki & Pitta Bread	Organic kale, roasted pecans, cranberries, feta, coconut balsamic vinaigrette. *Add chicken 800, prawns 1,200*	**3,200**
Snapper with Mango-Pineapple Salsa	Skin-on snapper with mango, pineapple, coriander, mint, tomato, onion & bell pepper salsa (check availability)	**3,800**
Watermelon Feta	Watermelon, onion, mint, feta, olive oil. *Add prawns 1,200*	**1,550**
Herbs Crusted Beef Steak with Savory Sweet Potato	Australian beef loin approx. 200g, chimichurri & pepper sauce (check availability)	**9,500**
Fish and Wedges	Crispy-battered fried red snapper, potato wedges, tartar sauce	**3,100**
Zoodles (VE)	Zucchini noodles, garlic, tomatoes, mushrooms, cashew powder	**2,600**
Beesta (VE)	Homemade beetroot pasta, creamy coconut sauce, cashew powder	**2,600**
Vegan Meatballs Bowl (VE)	Chickpea, charred baby corn, soya bean & chia balls, cashew powder, garlic coconut rice, roasted vegetables	**2,600**

Sweet Things

Lava Cake	With vanilla ice cream	**1,300**
Ask Me (VE)	Homemade pistachio cream, chocolate ring, caramelised banana, rice noodles & treacle	**1,950**
Coconut Crumble & Salted Pineapple Ice-Cream	Homemade ice cream by their ice cream shop, Island Cream	**1,750**

Coffee

Espresso	**750**
Doppio	**950**

Americano		**850**
Latte		**1,000**
Cappuccino		**1,000**
Affogato		**1,200**
Iced Americano		**800**
Iced Latte		**1,000**
Flat White		**1,000**
Non-dairy milk (extra)		**200**

Soft Drinks

Juices	Fresh tropical fruits (no sugar), Cucumber & Mint, Watermelon Mint Lime, Pineapple Maracuja & Gotukola	**1,000**
Homemade Lemonade	Hangover remedy (activated charcoal, lime, honey) or Galaxy (butterfly tea, honey, lime)	**1,000**
Homemade Ginger Beer	Grandma's recipe	**1,200**
Homemade Ice-Tea	Passion fruit	**1,250**
Homemade Berry Sparks	Berry syrup, lime, mint, soda	**1,500**
Olu Water 625ml		**750**
Olu Sparkling Water 625ml		**900**

Classic Cocktails

Espresso Martini	Vodka 25ml, Kahlua, shot of espresso	**2,600**
Margarita	50ml tequila, triple sec, lime juice, salted rim	**3,200**
Negroni	25ml gin, 25ml Campari, 25ml sweet vermouth	**3,100**
Clarified Negroni	Clear Negroni with gold dust	**3,600**
Espregoni	Negroni with a shot of espresso	**4,000**

Modern & House Cocktails

Creamy G&B	50ml gin, basil simple syrup, lime, coconut cream	**3,200**
Arrack Ginger	50ml arrack, 50ml ginger, 25ml pineapple, 20ml lime, aromatic bitter, egg white (vegan option available)	**3,200**
J’adore	50ml red rum, cranberry cooler, lime, mixed berry, orange bitter, coconut treacle cream	**3,200**
Discreet	Shali’s secret: 50ml whiskey, passion juice, 30ml chocolate-infused vodka, clarified	**3,800**
Mamma Mia	50ml vanilla-infused vodka, fresh passion juice, homemade vanilla syrup	**3,500**
Ceylon Spicy Margarita	50ml tequila, 25ml lime, hellfire bitter, chili, triple sec	**3,500**
Sudu Luunu	50ml garlic-infused gin, homemade rosemary syrup	**3,500**

Shots

Wet Pussy 25ml		**1,000**
Flaming Sambuca 25ml		**1,500**
Jagerbomb	Jägermeister 25ml, Red Bull	**2,300**
Tequila 25ml		**1,500**

Spirits

Rum, Gin, Vodka, Arrack, Brandy, Whiskey	50ml + mixers, each	**1,800**

Beer

Lion Lager 500ml		**1,200**
Lion Lager Draft 350ml		**1,000**
Lion Amabalawi Mango Draft		**1,200**
Lion Ella Valley Draft		**1,200**
Lion Cucumber Lime Draft		**1,200**
Somersby Apple 330ml		**1,000**
Somersby Blackberry 330ml		**1,000**
Carlsberg Smooth 625ml		**1,500**
Lion Ice 330ml		**700**

Wine (bottle prices unless noted)

Red

Altivo Secret	Malbec, single vineyard, 2020 · Argentina	**28,000**
Freschello Rosso	Italy	**7,500**
Terre Allegre Puglia Sangiovese	Italy	**8,500**
Chalk Hill Blue Shiraz Cabernet	Australia	**9,500**
This Merlot Needs You	South Africa	**9,500**

White

Luis Felipe Edwards	Chardonnay · Chile	**9,000**
Terre Allegre Trebbiano	Italy	**9,000**

Rosé

Freschello Rosé	Italy	**8,500**
Gossip Pink Moscato	Australia	**8,500**

Sparkling

Freschello Spumante	Italy	**12,500**
Zimor Spumante	Italy	**12,500**

Port

Pacheca White Port	Portugal	**18,000**
Pacheca Ruby Port	Portugal	**18,000**

House Wine – Petit Rozier, South Africa

Cape Red	Glass 2,000	**10,000**
Cape White	Glass 2,000	**10,000**

Alcohol is not served on Poya days and government-announced non-alcoholic days.