



SAYAN SRI
CATERING

சயன் சிறி

AUTHENTIC SRI LANKAN &
SOUTH INDIAN GOURMET CUISINE

Opening Times

MON - FRI 9AM - 8PM
SAT - SUN 10AM - 6PM

Tel

07852 731 190

Address

Sayan Sri House, 77 Brearley Avenue
Oldbrook, Milton Keynes, MK6 2UE

Email

info@sayansri.co.uk

Website

www.sayansri.co.uk



Follow us on Social Media @:
sayansri.mk

Sayan Sri is a catering and takeaway business based in Oldbrook, Central Milton Keynes. Delivery is available on request and booking in advance is strongly recommended.

If there's a specific dish you are looking for and it's not on our menu, please get in contact with us and we will endeavour to create it to meet your bespoke needs.

Please kindly inform us of any food allergies.
Allergens list for each dish available on request.



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ASSOCIATION



About Us - The Journey So Far

‘Authentic Cuisine’ – a title which is claimed by many but only truly delivered by a few. You’re probably wondering, what is it about the food that makes us so confident to associate ourselves with the title ‘Authentic’? The answer is simple – Heritage.

South Asian dishes, and more specifically those from Sri Lanka & South India, have long been recognised for their use of unique herbs and spices. These contribute to a special encounter which engages the senses to a whole new level. The spicy aroma will ignite your hunger, the variety of colours will visually stimulate your appetite, and ultimately the scintillating taste will surely leave your taste buds yearning for more.

Using the right blend and quantity of ingredients for each individual dish takes years of experience to reach perfection – a level which we have achieved and strive to maintain. At Sayan Sri Catering, this is the biggest attribute we hold to ensure that our dishes retain that sought after authentic taste – it is as close as you’ll get to experience the fine food of Sri Lanka itself.

At the heart of our kitchen is our head chef, Srinihila (or Sri for short), and she forms the foundation which Sayan Sri is built on. Sri was born and raised in Chunnakam, Jaffna (North Sri Lanka). The youngest of 5 children, she grew up learning how to cook all the dishes that are available on our menu today. Learning at a young age from her mother, she honed and perfected recipes that have been inherited from generation to generation. After arriving in the UK in 1986 with her husband and first son, Sayanthan, she renewed her love for cooking by catering for friends & family which led to hundreds of functions, helping her realise that this was her true passion and calling in life.

With such a diverse array of culinary delights, it’s a surprise that Sri Lankan cuisine has taken so long to make its way on to the world food map. So, why not take advantage of the opportunity? Take a read through our menu and order from us today. We’re waiting for your call and we hope you enjoy your experience with Sayan Sri.



SHORT EATS

(Starters)

Please note all the short eat starters below are prepared at minimum order quantity of 25 and then upwards in multiples of 5.

VADAI

Ulunthu Vadai (Crispy Vadai)

A hot and crunchy, golden brown doughnut shaped savoury snack made with urid dhal, onion and curry leaves – a true delicacy from the South Asian street food menu.

Best served with sambar or coconut chutney.

NEW Keerai Ulunthu Vadai (Spinach Vadai)

A slight twist to the original doughnut shaped savoury snack - added with spinach.

Best served with sambar or coconut chutney.

Kadalai Vadai (Chana Dhal Vadai)

A crispy and savoury round shaped deep fried fritter made from chana dhal (lentil, onion, coriander and green chilli. *Best served with mint or red chilli garlic chutney.*



PATTY

Spicy savoury pastry snack with choice of fish or mixed veg and potato filling encased in a flaky and buttery crust

Available in:

Veg
Fish

CUTLET

Available in:

Veg
Fish

Spicy Fish or Mixed Veg filling encased in crispy golden ball shaped croquettes

SAMOSAS

The world's favourite Indian appetizer – a triangular shaped savoury filo pastry stuffed with your choice of filling accompanied with chunky potato, green peas and spices.

Best served with mint chutney

Available in:

Chicken
Lamb
Veg

SPRING ROLLS

Sri Lanka's most popular short eat - made with your choice of filling, potato, onion and authentic spices wrapped in a filo pastry roll coated in breadcrumb , deep fried to perfection.

Choose your filling:

- **Mutton**

Keep it classic or NEW try it with a hint of mint

- **Chicken**

- **Fish**

- **NEW King Prawn**

- **Classic Veg**

(Vegan)

- **NEW Paneer**

(Vegetarian)



◆ Rolls Roulette Box ◆

A platter of Sri Lankan style spring rolls in a random variety of spice levels and fillings

Dare to take the ultimate roulette challenge? Some are hot. Some are not - and there's only one way to find out which one is which.

The Rolls Roulette box is not for the faint-hearted. A complete mystery mix of mild, medium, hot and extra hot spice levels. You won't be able to tell them apart! You're guaranteed to feel the heat and the ultimate thrill of the roulette game... watch a friend or family member accidentally pick the spiciest roll and savour the moment!

Choose your filling:

- Classic Veg
- Paneer Veg
- Chicken
- Mutton
- King Prawn

The 4 different spice levels you will expect:

- Mild
- Medium
- Hot
- Extra Hot

◆ Sharing Platters ◆

(Separate Boxes)

Sharing platter of starters (delivered in separate boxes) - choose from the list below with your desired quantity of each starter in each box

Patty, Vadai, Roll, Cutlet, Samosa

*Choose from Meat & Veg mixed box
OR Veg only*

◆ Sharing Box ◆

(Same Box)

A large sharing box of starters - choose from the list below with your desired quantity of each starter in the same box, separated into sections

Patty, Vadai, Roll, Cutlet, Samosa

*Choose from Meat & Veg mixed box
OR Veg only*

◆ Snack Box ◆

An individual small box of starters - choose from the list below with your desired quantity in each box

1 of each per snack box: Patty, Vadai, Roll, Cutlet, Samosa

North & South Indian Starters (Veg)

(All dishes are boneless)

Chilli Paneer (Dry/Wet)

Stir fried cubes of Indian cottage cheese, spring onion, fresh green chillies and peppers in spicy sauce

NEW Dragon Paneer (Extra Hot)

Deep fried Indian cottage cheese in spicy and tangy sauce

Chilli Mushroom

Fresh button mushrooms pan fried in butter with peppers & red chilli flakes

Chilli Mogo

Stir fried cassava chips with spring onion, green chillies and peppers in spicy sauce

Onion Bhaji

Spicy, crispy Indian fritters, made with onions and gram flour

Gobi 65

Deep fried cauliflower florets coated in a spiced batter

Chilli Gobi

Stir fried cauliflower florets with spring onion, green chillies and peppers in spicy sauce

NEW Okra fries

Crispy lady finger fries with spices and hint of red chilli

Saag Aloo

A classic North Indian starter - Spinach and potato cooked in an aromatic sauce

Bombay Aloo

Potatoes boiled and then fried, cooked with tomato and Indian spices

Daal Palak

Lentil and spinach curry with garlic, cumin and hint of dry red chillies

Chana Masala

Indian chickpea curry made with garam masala, chopped tomatoes & coriander

Saag Paneer

Classic Indian dish of cooked spinach with cubes of fried paneer cheese

Indian Masala Tea

Flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian spices and herbs



South Indian Special Breakfast Dishes

Pongal

Made of rice mixed with moong daal, ghee, cashew nuts and mild spices - this flavoursome delicacy is one of the most loved breakfasts across South India

Rava Uppuma

Cooked roasted semolina, made with sautéed vegetables, onion and dry red chilli

Sermia (Vermicilli) Uppuma

Cooked Vermicilli noodles made with mixed vegetables, onion and coriander

Sri Lankan Special Starters

(All dishes are boneless)

Mutton Liver Fry

Fried mutton liver cooked with pepper powder, onion and crushed chillies

Masala Fish Fry

Fried Kingfish cooked with masala and chilli powder

Masala Prawn Fry

Fried King Prawns cooked with masala and chilli powder

Nethili Fry

Deep fried marinated anchovies cooked with onion, turmeric and green chilli

Chicken 65

Spicy deep fried boneless chicken cubed pieces, cooked in a special marinade

Prawn 65

Spicy deep fried prawn, cooked in a special marinade

Chilli Chicken

Deep fried boneless chicken pieces cooked in soy sauce, chilli sauce and hot red peppers

Chilli Prawn

Deep fried king prawn cooked in soy sauce, chilli sauce and hot red peppers

◆ Devilled Dishes ◆

(All dishes are boneless)

Sizzling devilishly red-hot dish infused with mouth-watering bold and feisty flavours – Stir fried on high heat, cooked with peppers, chilli flakes, onions and fusion of Chinese and Sri Lankan spices.

Devilled Potato
Devilled Mushroom
Devilled Egg
Devilled Paneer
Devilled Chicken
Devilled Fish
Devilled Mutton
Devilled Squid
Devilled Prawn
Devilled Seafood

NEW *Devilled Sausage*

NEW *Devilled Salmon*

◆ Chicken (Fried) ◆

Chicken Drumstick – Classic or Tandoori
Price dependant on drumstick size S, M or L

NEW Chicken Wings



◆ MAINS – House Dishes ◆

Stringhoppers

Rice Flour Noodle Cakes
- Choose from Brown or White

Our flagship signature dish that has defined Sayan Sri's catering journey going for well over 30 years! Stringhoppers, also known as 'Idiyappam', are essentially made from steamed plain rice flour which is then drizzled and piled into a multi-layered stack to form a noodle style rice pancake.

Served best with Sothi & Sambal, and goes perfectly with any of our curries from Main Curries menu

Dosa

Thin Crispy Rice Pancakes

Originating from South India and now popular all over the world - "Dosa" is a crispy paper-thin savoury pancake, made from idli rice and urid dhal batter, cooked on a cast iron tawa pan. You can have it plain or add stuffed fillings like egg, masala (spicy potato), or paneer (Indian cheese).
Served best with Sambar, Sambal and choice of Chutneys

Plain Dosa
Egg Dosa
Masala Dosa
Paneer Dosa





Dosa Balls

Crispy Rice Pancake balls

You've tried the original flat dosa, you've probably tried the cone shaped dosa too – but have you ever tried Dosa Balls? Traditionally known in Sri Lanka as 'Gundu Dosa', these crispy savoury pancake balls will leave you wanting more with every mouthful. These miniature-sized treats make for a crowd-pleasing starter or side.

Served best with Sambal and choice of Chutneys

NEW Plain Dosa Balls
NEW Masala Dosa Balls

Idli

White Savoury Rice Cakes

Served best with Sambar, Sambal and choice of Chutneys

Puttu

Rice Flour Coconut Funnel Cakes

- Choose from Brown or White

Served best with Sothi & Sambal, and goes perfectly with any of our curries from Main Curries menu

Plain Puttu
Nethili Puttu

◆ MAINS – House Specials ◆

Our House Specials dishes takes you to the deep roots of authentic Sri Lankan street food culture. These popular dishes have gained global popularity from the menu due to their blend of fiery spices, bursting rich flavours and unique textures. Prepared with a secret recipe that has been in our family for generations, there is no surprise our loyal customers have ordered from us again and again.

The following dishes are available in:

Veg

Egg

Paneer

Chicken

Mutton

King Prawn

Seafood

POPULAR Kothu Roti

Sri Lanka's most popular street food choice – Soft, flaky paratha flat bread chopped into strips and stir-fried together with fiery mix of gravy and authentic spices

Puttu Kothu

Puttu shredded and cooked in mixed veg, onion and spices

Noodles

Stir-fried noodles (vermicelli, rice or egg) cooked in mixed veg and spices

POPULAR Biriyanı

The world renowned one-pot rice dish that's rich in flavour and grand in tradition - Delicately spiced fluffy basmati rice steamed and layered, accompanied with a boiled egg

Idiyappa Kothu

Idiyappam shredded and cooked in mixed veg, onion and spices

Fried Rice

Stir-fried basmati rice cooked in mixed veg and spices

◆ MAINS ◆

Curries

Sri Lankan curries are known for their hot spicy flavours - throughout years of colonisation and influence from other countries, the island has adapted its food culture into a blend of different tasty and colourful curry concoctions. The curries are incredibly colourful with colours that range from yellow to deep brown. Try these curries with any of our House Dishes or House Specials.

Veg Curries

Plain Kuzhambu
Moore Kuzhambu
Mix Veg Korma
Potato Kuzhambu
Potato Roast
Dhal (Lentil)
Beetroot
Kale Mallung
Spinach
Okra
Cassava
Paneer
Cabbage Varai
Cauliflower
Pumpkin
South Indian Yam
Yard long beans
Aubergine (wet/dry)
Green Beans Pirattal (dry)
Soya beans
Chana Masala

Meat Curries

Mutton (Boneless)
Mutton (on the bone)
Chicken (Boneless)
Chicken (on the bone)

Seafood Curries

Fish
Choose from:

- *White Fish Fillet*
(Cod, Haddock, Plaice, Pollock, Monkfish)
- *King Fish*
- *Thalapath*
(Sail Fish)

Prawn
King Prawn
Squid
Crab
Salmon

◆ Speciality Dishes ◆

Fancy trying something new and looking for something special? The following dishes have been chosen and added to our menu featuring chef Sri's favourite ingredients inspired by her love for Sri Lankan and South Indian Cuisine. Our Speciality Dishes served with a twist take your taste buds on a journey to another level. You won't be disappointed - they're mouth-watering experiences you just can't miss

NEW Paneer Paradise

(Vegetarian)

A true paradise dish created for the vegetarians – Delicious soft paneer cheese, chick peas and spinach cooked with aromatic spices and chopped tomatoes

Gunpowder Potato Chana Masala

(Vegan)

A new addition to the Sayan Sri kitchen that packs a nice punch and full of flavour - Chickpeas cooked in a masala sauce and roasted gunpowder spiced potatoes topped with spring greens, fried onions and coriander

Mathanga Erissery

(Vegan)

A traditional recipe from South India – Mild and tempered vegan curry with light sweet tones made with pumpkin and lentils, red cowpeas and grated coconut topped with dry red chillies





NEW Coconut Chicken Galore

(Chicken)

A delicious, creamy twist to the Classic Sri Lankan chicken curry cooked with potato, spinach and coconut milk in Sayan Sri's secret recipe.

Thalassery Chicken Biryani

(Chicken)

A Biryani that is dear to the people in Thalassery, Kerala. A unique combination of rare spices cooked with chicken marinated in a soulful gravy and basmati rice married together by slow cooking again in layers. Topped with fried onions, sultana raisins and cashew nuts

NEW Railway Mutton Curry

(Mutton)

A dish developed during the British Raj by the Indian Railways' cooks. Anglo-Indian style slow cooked mutton curry 'on the bone' accompanied with potatoes, onions, coconut milk and hint of chilli

Keralan Cod Fish Curry

(Fish)

The world famous Keralan curry – a rich and creamy dish that is brimming with aromatic spices, cooked with white fish fillet, finished with coriander and lime

NEW Seafood Delight

(Seafood)

A seafood fan favourite – Sayan Sri's tailor-made prawn curry cooked with white fish fillet in a rich, thick gravy made from coconut milk infused with tamarind juice, spinach and tomatoes

Traditional Sri Lankan Thali

*Sayan Sri's Special Traditional Thali
(Large orders only)*

A round platter of rice and selection of the finest Sri Lankan curries. Originated from South India, the Thali is said to be a complete representation of six different tastes (sweet, sour, salty, pungent, bitter and astringent). These Thalies include the aromatic and healthy ingredients long identified in South Asia. The Thali Meal package is perfect for large events such as birthdays, weddings or house events

- *You can change from white rice to another rice – call us for details*
- *Not enough curries? Just add more curries to your thali – call us for details*
- *Want to add Breads, Chutneys or Raita at an extra cost? – call us for details*

Choose your option:

Veg (10 items)

*5 selected veg curries
from Curries menu + plain rice
plus Papadom, Pickle, Dry
Curd Chilli, Ulunthu Vadai,
Payassam*

Non-Veg (6 items)

*1 non-veg curry of your
choice + 2 selected veg curries
from Curries menu plus plain
rice, a boiled egg & mixed
salad*

*Options for NON-VEG
are below:*

*Mutton
Chicken
Fish
Squid
Prawn*



◆ Lunchtime Tiffin ◆

Sayan Sri's Lunchtime Tiffin service is the perfect solution for your lunchtime needs. We prepare both non-veg and pure veg Sri Lankan & South Indian 'rice and curry' meals daily for a quick and delicious meal on-the-go. Following on from its introduction during the establishment of the British Raj in the 18th Century, our lunchtime tiffin box carries on the traditional thali-style selection of the finest curries. The Lunchtime Tiffin comes packed usually in 2-3 separate plastic containers (*For that traditional feel, we have stainless steel stacked containers available for purchase*).

- Popular with students and single professionals
- Available for collection or delivery to your workplace/home (*extra charges apply*)
- Our tiffin service can also be ordered for dinner or combination of both - call us for details
- Must be regular order (*minimum contract term of 1 month applies*)
- Chapati & Raita yoghurt available at additional cost

*Options for NON-VEG
curries are below:*

*Mutton
Chicken
Fish
Squid
Prawn*

*Options for
VEG curries are selected
from Curries Menu,
Please enquire for
details*

WORK LUNCH TIFFIN

5 weekdays (2 days Veg & 3 days Non-Veg)

2 days veg
(Tue, Fri)

1 Veg main curry + 2 veg sides + Rice
plus Papadom and Dry Curd Chilli

3 days non-veg
(Mon, Wed, Thu)

1 non-veg main curry + 2 veg sides + Rice
plus mixed salad

BEST OF BOTH WORLDS

7 days (2 days Veg & 5 days Non-Veg)

2 days veg
(Tue, Fri)

1 Veg main curry + 2 veg sides + Rice
plus Papadom and Dry Curd Chilli

5 days non-veg
(Mon, Wed, Thu,
Sat, Sun)

1 non-veg main curry + 2 veg sides + Rice
plus mixed salad

NON-VEG SPECIAL

7 days Non-Veg (+ 2 veg sides)

1 non-veg main curry + 2 veg side curry
+ Rice plus mixed salad

FULLY VEG

7 days Veg Curry only
(Vegan option also available)

1 main Veg main curry + 2 veg sides + Rice
plus Papadom and Dry Curd Chilli

Gravies, Relishes & Salads

Gravies

Sothi

*Mildly spiced yellow
coconut milk gravy*

Sambar

*Lentil based mixed
vegetable stew*

Rasam

*South Indian spicy
tamarind soup*

Salads

*Classic Mixed
Red Onion
Carrot
Tomato
Kachumber
Sayan Sri Special*



Relishes

POPULAR Sambal

*Sri Lankan traditional condiment -
made with freshly grated coconut,
onions and crushed red chillies*

Seeni Sambal

*Spicy caramelized onion relish -
a sweeter alternative to the
traditional sambal*

Maldives Sambal

Sambal made with maldive fish

Brinjal Sambal

Sambal made with aubergine

Green banana Sambal (Vallakai)

Sambal made with green banana

Raita

*Sri Lankan creamy
cucumber yoghurt*

Mint Raita

*Indian creamy mint &
cucumber yoghurt*

Selection of Chutneys

*(Choose from Tomato, Coconut,
Mint, Coriander, Mango)*

◆ Rice Dishes ◆

Basmati (white/brown)

Jeera Rice

Pilau Rice

Ghee Rice

Lemon Rice

Coconut rice

Garlic rice

Mushroom Rice

◆ Breads & Sundries ◆

*Sri Lankan Coconut Roti w/Seeni Sambal
Paratha*

Stuffed Paratha

Chapati (2 per portion)

Poori Masala (Poori + Potato Curry)

Chana Bhattura (Poori + Chick Peas Curry)

Poori (2 per portion)

Plain/Madras Papadam



◆ Desserts & Sweets ◆

Fruit salad

Payassam

Kolukattai

Mothakam

Kasery



INFORMATION

We specialise in both one off events and contract catering. We provide catering for a wide range of occasions such as social events, birthdays, wedding events, sporting events and corporate functions.

For all catering orders, we do require advanced notice – at least 1 day for small orders, 2-3 days for medium sized orders and at least 1 week for large party sized orders.

You can order our dishes at different spice levels, just tell us how you like it at time of ordering – choose from: 1. Mild, 2. Medium, 3. Hot, 4. Extra Hot

We can supply cutlery, linen, stainless steel pots, gastronorm containers, hot tea/coffee urns and other catering equipment which is available on request.

Sayan Sri Catering operate a fixed pricing policy for our short eats appetizers, desserts & sweet items and a tier pricing policy on all other dishes on the menu. Please refer to our website for more information on our Pricing, Terms & Conditions and FAQs.

PAYMENT TERMS

Payment methods we accept: **Cash, Bank Transfer, PayPal, Debit & Credit Cards***

*Please note there is a minimum spend of £30 when paying by card. There is no surcharge for using any of our payment methods. We do not accept cheques and we do not currently offer any credit facility. Full payment must be received prior to start of catering event to release the order.

CONTACT US

Contact Sri for all one-off and regular catering orders:
Mobile: 07852 731 190

Contact Sayanthan for corporate accounts & business partnering opportunities:
Mobile: 07845 395 307 or E-mail: info@sayansri.co.uk

Please leave a review on Google or Facebook following your event.

We look forward to your order and welcome any comments and suggestions.

