

BAR MENU

DRINKS

BEER

Island-brewed. Sri Lanka's go-to lagers and stouts with a 19th-century cottage-brewing history.

Lion can 500 ml 6 \$

Carlsberg can 325 ml 5 \$

Lion can 325 ml 5 \$

Lion stout can 325 ml 5 \$

TROPICAL SANGRIA

A quirky tropical twist to the traditional Mediterranean sangria with island-grown pineapple, passion fruit, narang and starfruit.

By glass 8 \$

By Pitcher 37 \$

BELINI (Prosecco)

Eraeliya Bellini with hearty tropical island ingredients.

Pineapple 12 \$

Mango 12 \$

Passion fruit 12 \$

PISCINE

Côte d'Azur favorite. A refreshing nod to the iconic French Riviera.

Prosecco 12 \$

SPRITZ APEROL

Venetian-inspired. Eraeliya's favourite aperitif.

Aperol bitter, Soda, Prosecco 12 \$

TAPAS

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Roasted Cashew Nut with fresh curry leaf 8 \$

Dry-zone crunchy roasted cashews served with aromatic leaves of the karapincha herb.

Shrimp Tempura with wasabi meyo 12 \$

Weligama battered shrimps with a crunch. Comes with wasabi mayo for a Japanese touch.

Seasonal Fruit Platter 6 \$

Seasonal island-grown fruits sourced locally.

Polos Croquette 5 \$

A vegan twist to the classic 'short-eat' with baby jackfruit.

Cassava Chips or Spicy Fries 5 \$

Eraeliya's homemade cassava fries tossed in Indian Ocean spices. A warm embrace of our island home.