



MOND

Mond is a home. A time past. A time present. A space for space. The walls speak of intention and internality as it shines forth from each and every surface, line and curve. Our wish for our guests is that they have a moment of peace within the walls. To evoke a similar feeling that we first felt when we came to Hiriketiya. For a moment of less resistance or friction with ones inner and outer world. A space in which to fully connect to nature and the self to bring a union of art and self understanding. Comforting and nurturing in its aura there is a sense of centering calmness that lends to Mond's unique offering. Community, nature and art is what inspires us most and this truly is the crux of our ethos. We welcome all into our world, into our family, Mond is our home.



“ FIRST WE EAT, THEN WE DO EVERYTHING ELSE.”
– M. F. K. FISHER

At Mond we are food and coffee lovers. We believe that what we choose to eat has the potential to elevate us, that food made with love has the power to heal. This is our philosophy. The combining of two multicultural backgrounds has led us to delight in the flavour of art and design which guides our menu to be experienced on all sensory levels. A selection of dishes inspired by some of our favourite flavours from around the world, we have created a distinct menu that is as delicious as it is nourishing. A transparent journey through flavour, from a Japanese breakfast rice dish with home made pickles, through to the islands classic a Sri Lankan breakfast.

Sensory bliss awaits.

OPENING HOURS

Wifi
mond / manonthemoon

Breakfast, Brunch, Lunch
and everything else in-between

Everyday
8 am to 3 pm

Cocktails, Coffee
and Sweets

Wednesday to Sunday
3 pm to 6 pm

Dinner

Wednesday to Sunday
6 pm to 10 pm

All prices are in LKR and
subject to 10% service charge.

LIQUID DREAMS

COCKTAILS

| | |
|--|------|
| Prince of Serendib | 2600 |
| <i>Arrack, mango, basil, lemongrass, angostura</i> | |
| Nippon Moon | 2900 |
| <i>Sake, cucumber, apple, kithul</i> | |
| Gin Paloma | 2600 |
| <i>Gin, pomelo, rosemary, soda</i> | |
| Schintzig Sour | 2900 |
| <i>Scotch, ginger, honey, orange</i> | |
| Mond Gimlet | 2750 |
| <i>Gin, pineapple cordial, lemongrass</i> | |
| Jamaica Spritz | 2500 |
| <i>Cava, hibiscus, pineapple shrub, lime</i> | |

BEER

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|---------------------------|-----|
| Lion Lager (330ml bottle) | 950 |
|---------------------------|-----|

WINE

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|------------------------|--------------|------------|
| White, Red, Rosé, Cava | Glass/Bottle | 2600/11800 |
|------------------------|--------------|------------|

HOMEMADE LEMONADES

| | |
|-------------------------------------|------|
| Lemongrass Cooler | 1100 |
| Rosewater, lime & mint | 1100 |
| Coconut Water, butterfly pea & lime | 900 |

EVENING PLATES

Join us for sundowners on the rooftop terrace of Mond for craft cocktails, smooth tunes and sharing plates from our charcoal-fired barbecue and beyond.

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| Chickpea hummus, salsa verde, yoghurt (gf) | 1900 |
| Thai green curry, tofu, greens (v) (gf) | 2200 |
| Oyster mushroom laab, aromatic herbs, corianderroasted rice (v) | 2100 |
| Oven roasted cauliflower, sweet pumpkin, pomegranate (v) (n) | 2000 |
| House-cured Sardines, cucumber, mustard seeds, dill (gf) | 2200 |
| Mahi Mahi Ceviche, beetroot, green apple (gf) | 2200 |
| Tuna Tatar, cured egg yolk, avocado, tomato (gf) | 2300 |
| Prawns on congee, spring onion relish (gf) | 2300 |
| Lemon Chicken, pickled lime, charred kale (n) | 2400 |
| Cold Braised Beef, fermented cucumber, mustard dressing (gf) | 2600 |

SIDES

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| Basmati rice (v) (gf) | 950 |
| Homebaked Focaccia (v) | 950 |

SWEET TREATS

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| Mond Cheesecake, chocolate crumble, mango | 1800 |
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ASK OUR TEAM FOR DAILY SPECIALS

COLD DRINKS

SMOOTHIES & LASSIES

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| Lankan Super Smoothie | 1300 |
| <i>Banana, cinnamon, ashwagandha, coconut water, kithul (add espresso shot +800lkr)</i> | |
| New Moon Lassie | 1300 |
| <i>Activated charcoal, cardamom, cinnamon, coconut water, yoghurt</i> | |
| Moringa Smoothie | 1300 |
| <i>Moringa powder, spinach, mango, coconut water</i> | |

SLOW COLD-PRESSED JUICES

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| Green Juice | 1200 |
| <i>Apple, kale, coconut water</i> | |
| Morning Light | 1200 |
| <i>Pineapple, passionfruit, ginger</i> | |
| Watermelon & Mint | 1000 |

HOMEMADE LEMONADES

| | |
|-------------------------------------|------|
| Lemongrass Cooler | 1100 |
| Rosewater, lime & mint | 1100 |
| Coconut Water, butterfly pea & lime | 900 |

GET BOOZY

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| Mimosa with Watermelon | 2500 |
| Beer–Lion Lager (330ml bottle) | 950 |

BREAKFAST AND LUNCH

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| Granola Jar (v) (n) <i>Homemade coconut yoghurt, Mond house granola, rhubarb compote</i> | 2100 |
| Cacao Chia Pudding <i>Banana, choc crumble, cacao</i> | 2100 |
| French Toast (n) <i>Yoghurt, honey, mango, peanuts</i> | 2300 |
| Pincho de Tortilla (gf) (served cold) <i>Potato, herb salad, shaved tomato</i> | 2500 |
| Mond Hash (gf) <i>Rösti, mushroom laab, cured egg, coriander</i> | 2600 |
| Quinoa Salad (v) <i>Roasted vegetables, kale, salsa verde, cashew, breadcrumbs</i> | 2400 |
| Kitchery Bowl (v) <i>Coconut milk, roasted pumpkin, seeds</i> | 2400 |
| Sri Lankan Seer Fish Curry (gf) <i>Turmeric, basmati rice, karapincha</i> | 2800 |
| Katsu Don (gf) <i>Panko crusted chicken, onion teriyaki sauce, pickled radish, basmati rice</i> | 2800 |

SWEET TREATS

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|-------------------------|------|
| Pain Au Chocolat | 950 |
| Banana Bread | 1500 |
| Carrot Cake | 1300 |
| Bliss Ball | 500 |

HOT DRINKS

COFFEE

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| Espresso | 800 |
| Doppio | 900 |
| Americano / Iced | 900 |
| Flat White | 1100 |
| Cappuccino | 1100 |
| Piccolo | 1100 |
| Iced Latte | 1100 |
| Tonic espresso | 1100 |

MATCHA

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| Iced or Hot Ceremonial Grade Matcha Latte | 1200 |
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CHANGE YOUR MILK

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| Oatmilk | +300 |
| Almondmilk | +300 |
| Coconutmilk | +100 |

PEEKOH TEA

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| No. 2 <i>Steamed green tea, lemongrass, peppermint</i> | 900 |
| No. 4 <i>Hibiscus, rosehips, chamomile, strawberry, liquorice, jasmine, peppermint</i> | 900 |
| No. 10 <i>Nuwara Eliya black tea</i> | 900 |
| No. 12 <i>Low grown black tea</i> | 900 |

v = vegan gf = gluten free n = contains nuts