
AUGUST

Fusion Middle Eastern

Hailing from Beirut, Lebanon, Aida Suby arrived in Sri Lanka in 1946 as a young bride, bringing with her authentic Middle Eastern recipes. Immersed in her new life in an exotic new country, Aida Suby embarked, albeit unknowingly on a culinary journey that would define not only her but her family for generations to come.

As her signature cuisine reached friends and family, Aida Suby was soon nicknamed Mama Aida, not only for her unsurpassed generosity but also for the sheer love and care with which she cooked.

With a tribute restaurant set up in 1988, by her daughter Najah De Saram, Mama Aida began sharing her beloved Middle Eastern cuisine with consumers, soon cementing a loyal customer base, with Mama Aida's Restaurant and Catering becoming the pioneers of arabic food in Sri Lanka.

With over 25 years in the food industry and three generations later, August Café opens its doors to usher in a new era, where traditional recipes gain a modern twist. Rooted in heritage and a passion for food, August delivers a touch of the Middle East in the heart of Colombo. Two cultures combine to reflect a unique perspective on Middle Eastern fusion cuisine. Every dish is made from scratch with premium produce, sustainably sourced from around the island. All food is prepared to Islamic principles made as if for our own family. Enjoy.

DRINKS

ARABIC COFFEE WITH CARDAMOM	450
HOUSE TEA WITH CONDENSED MILK	250
MINT TEA	250
GINGER TEA	250
GREEN TEA	250
WATER	250
COKE	300
SPRITE	300
FANTA	300
GINGER BEER	300
SODA	350

SEASONAL JUICES

WATERMELON	700
AVOCADO	700
AMBARELLA	700
PASSION FRUIT	700
TAMARIND	650
SOURSOP	750
NARANG	700
CUCUMBER & MINT	650

All prices subject to 10% service charge & government taxes

DESSERTS

AUGUST MESS	950
rosewater scented meringue with fresh strawberries, cream and pistachio	
CHOCOLATE TART	900
rich dark chocolate & cardamom ganache on a shortcrust pastry base	
PANNA COTTA	900
rosewater, yoghurt & vanilla bean panna cotta	
LEMON & THYME	900
lemon semifreddo with thyme crumble and a lemon & thyme syrup	

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DESSERTS

MAINS

DUKKAH PRAWNS 2950
grilled prawns, sautéed leeks, prawn oil and dukkah (arabic nut blend), served with a chopped salad

SAYYADIYEH 2450
pan fried seer fish with onion & cumin rice served with a smoked yoghurt salad, tahini sauce and pine nuts

CHICKEN WITH SWEET SPICED FREEKEH 2450
poached chicken with a freekeh (young green wheat) pilaf served with crispy chicken skin, buttered almonds and pickled lemons

ARABIC GOAT STEW 2950
arabic spiced goat stew served with lebanese vermicelli rice and salad

CAULIFLOWER WITH ZAAATAR 🌿 2450
burnt butter cauliflower steak served with a cauliflower purée, caramelised onion, zaatar, capers, pine nuts & herbs

SIDES

MINI PITA BREAD 330

ARABIC ROTI 330

PITA BREAD 390

PITA CHIPS 390

WHOLE WHEAT PITA BREAD 450

ASSORTMENT OF BREADS 450

COUSCOUS 550

LEBANESE RICE (basmati rice with vermicelli and cinnamon) 550

SAUCES

GARLIC MAYONNAISE 250

MINT & CORIANDER SAUCE 250

PICKLE 250

TAHINI SAUCE 300

HARISSA SAUCE 300

🌿 VEGETARIAN

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MAINS & SIDES

COLD MEZZA

HUMMUS 🌱	750
chickpea dip with tahini & olive oil	
HUMMUS BI ZAATAR 🌱	800
chickpea dip with tahini, zaatar & olive oil	
BABAGHANOUSH 🌱	800
grilled aubergine dip with tahini & olive oil	
ROASTED PUMPKIN DIP 🌱	750
roasted pumpkin dip with tahini & palm molasses	
FATTEH WITH AUBERGINE 🌱	850
roasted aubergine, chickpeas, yoghurt tahini sauce, pomegranate molasses, fresh pomegranate & parsley on a bed of pita chips	
LABNEH BI ZEIT 🌱	750
strained yoghurt balls in olive oil	
WARAK ENEB 🌱	700
vine leaves stuffed with rice, tomatoes, onions, herbs & spices	
FATTOUSH 🌱	650
salad of tomato, cucumber, spring onion, radish, herbs and lettuce with a lemon juice & olive oil dressing served with oven roasted pita chips & sumac	
TABBULEH 🌱	700
parsley salad with tomato, fresh mint, spring onion, cracked wheat, lemon juice & olive oil dressing	

🌱 VEGETARIAN

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MEZZE

WARM MEZZA

BAMIA 🌿	750
okra stew with tomato & coriander	
SPANIEK MARL FOUL 🌿	750
butter beans and spinach sautéed in garlic, olive oil & spices	
BATATA HARRA 🌿	750
diced potato sautéed in garlic, onions & coriander	
FALAFEL WITH TAHINI SAUCE 🌿	750
chickpea & herb croquettes with a sesame dipping sauce	
HALLOUMI 🌿	900
grilled slices of halloumi with olive oil	
ZAATAR MANAISH 🌿	800
folded pita sandwich with a blend of thyme, sesame, sumac & virgin olive oil	
HALLOUMI MANAISH 🌿	900
folded pita sandwich with halloumi cheese & fresh green chilli	
CAULIFLOWER WITH TAHINI 🌿	950
fried cauliflower florets tossed in tahini, spices & pomegranate molasses with fresh herbs	
KIBBEH	1100
fried meatballs mixed with cracked wheat & onions, filled with sautéed minced meat, pine nuts, onions and spices with a yoghurt & mint dipping sauce	
KAFTA	950
pan fried seasoned minced meat, onion & herb pattie served with a garlic mayonnaise	
SLOW COOKED LAMB	1950
pulled leg of lamb with pomegranate molasses	
FISH WITH CORIANDER	1050
tender seer fish sautéed with caramelised onion & coriander	

🌿 VEGETARIAN

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MEZZE

HARISSA HONEYED CHICKEN WINGS	950
chicken wings tossed in a chilli & honey sauce	
CHICKEN SHAWARMA	900
spiced slices of chicken breast with sumac	
BEEF SHAWARMA	950
spiced beef with sumac	
GARLIC PRAWNS	1100
prawns sautéed in garlic	
HARISSA CALAMARI	950
crispy calamari in harissa sauce with spring onion	
SAMOSA	700
choice of chicken/beef/veg served with a mint & coriander sauce	

MEZZE SHARING PLATTERS

SERVES TWO (8 ITEMS IN TOTAL)

VEGETARIAN 🌿	4950
hummus, babaganoush, falafel, tabbouleh, warak eneb, halloumi or butter beans and spinach served with an assortment of breads & pickles	
MEAT	5350
hummus, babaganoush, chicken or beef shawarma, kafta, tabbouleh, chicken or beef samosa served with an assortment of breads & pickles	
SEAFOOD	5650
hummus, babaganoush, fattoush, prawns, batata harra, fish or calamari served with an assortment of breads & pickles	

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