



Tangalle Markets



The Tangalle markets specialise in farm and home grown produce. This is where local farmers and householders bring wheelbarrows and carts filled with vegetables, fruit, herbs and spices and where local Sri Lankans make their daily purchases. The market is a haven for fruit and vegetable lovers and you'll find interesting South Asian vegetables like ochre, Sri Lankan eggplant, drumstick, snake gourd and banana blossom.



Every Wednesday and Saturday, vendors converge at the covered market to sell their wares—everything from pots of buffalo curd to fruits and vegetables to handwoven baskets and ayurvedic potions.



These markets are the perfect place to mingle with locals and observe their daily life, buy some fresh local products, clothes or ceramics.



There is a daily local market in an old building on the main street but for a true taste of Sri Lanka, go to the twice weekly market.



We source our vegetables, herbs and spices locally, direct from the growers and also from the market. The produce is delivered as soon as it is picked and harvested with the dirt still clinging to it. No storage, refrigeration or long distances. It's how we keep our carbon footprint low.

