



KARPAHA SANDS

KALKUDAH

HIDEAWAY

FRESH SEAFOOD | LOCAL PRODUCE | PASSIONATE COOKING

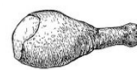


FROM THE SEA



- Lagoon crab curry with murunga leaves and roast bread 14.
- Fish curry 10.
- Prawns vindaloo, tangy Goan dish cooked with sweet spices, garlic & wi 11.
- Squid curry with coriander leaves 11.
- Sri Lankan black pepper crab 14.
- Spicy devilled prawns with jasmine rice 11.
- Seared fish fillet with parsley sauce, cashews and roasted potatoes 12.
- Tuna Tartare 9.
- Tempura prawns, fish and veggies [agree on pcs] 14.
- Herb crusted yellowfin tuna fillet with capers and anchovy butter, served with baked tomatoes and honey glazed brinjal 12.

FROM THE EARTH



- Black pork curry 14.
- Chicken curry, an all-time favourite 11.
- Chicken biryani with jasmine rice, Sri Lankan style 9.
- Butter chicken 9.
- Ginger & garlic chicken with cumin roasted potatoes or rice 9.
- Surf & Turf - grilled Australian tenderloin & creamy garlic shrimp remove? 9.
- Lemon chicken Piccata 18.

ON THE SIDE




- Jasmine/garlic rice : 3. Potato wedges 3.
- Gotu kola salad 2. Grilled vegetables 5. Tempura vegetables 5.
- Mashed veggie of the day 3. Roasted cumin potatoes 3. Green salad 3.
- Roasted devilled cashew nuts 9.

STARTERS



- Sri Lankan bites (samosa & wade, 6pcs) 6.
- Sri Lankan vegetable spring rolls (4pcs) 5.
- Seared sesame tuna slices, pickled cucumber and soy sauce 7.
- Garlic shrimp with roasted red pepper sauce 5.
- Sesame prawn toast with sweet chili sauce (6pcs) 5.
- Pakorras, a Sri Lankan vegetarian fried snack (5pcs) 5.
- Deep fried hot butter calamari and chapati tacos (XX pcs) 7.
- Spicy veggie balls (garlic, onion, cauliflower, oat, egg, chili) 5.
- Crunchy fried sprats and curry leaves, directly from local fishermen hauling their nets on Kalkudah beach (seasonal) 5.
- Deep fried prawns with chili and garlic 7.
- Tuna carpaccio with mango, capers and olive oil 7.
- Nepalese momos 5.
- Deep fried brie cheese  5.
- Home made [what?] ravioli 8.
- Spicy Chicken wings (6pcs) 8.
- Assorted cheese platter 8.

SALADS & SOUPS

- Kokoda, a delicious raw fish salad with coconut milk and fried shallots served inside a coconut 7.
- Beetroot and feta salad, sesame dressing & summer seeds 7.
- Marinated seafood salad 8.
- Pomelo & cashew salad 8.
- Spicy prawn & papadum  18.
- Palmyra soup made with coconut, vegetables, garlic and Palmyra palm fruit 18.
- Mungbean soup 10.
- Asian spicy seafood soup 10.

CLASSICS

- Australian beef tenderloin steak (200g) with black pepper sauce & roasted potatoes 10.
- Chicken, beef, tuna or veggie burger, with potato wedges or veg mash of the day and Sri Lankan gotu kola salad 8.
- Traditional fish and chips 9.
- Chicken strips with potato wedges 9.
- Seared scallops & olio penne [need add a few more pasta - lognese?] 10.



Vegetarian and children menus are available
 All our curries come with our chef's wonderful coconut sambol, two flavorful vegetable curries, papadum and rice
 If you have any special wishes or dietary requirements, please let us know and we will happily oblige as much as we can

Prices in USD, subject to service charge and applicable taxes.



DAILY SPECIALS

Check our Blackboard or ask our team for delicious daily specials, including our

Homemade seafood pasta or ravioli of the day

Special main of the day, a unique seafood dish & delicious sides

Dessert of the day

.... and much more!

CHEF'S SPECIALS



(order 1 day in advance)

Grilled whole lobster or whole shoe lobster with garlic sauce and roasted cumin potatoes 22 / 17. per lobster / shoe lobster

Kalkudah's Seafood platter, jumbo prawns, shrimp, crab, yellowfin tuna, cuttlefish, vegetables and rice 20. per person

Whole grilled Parrot fish 15. per fish

The complete Sri Lankan curry suite, a total of ten seafood, meat & vegetable curries and other delicacies (to be shared with the whole table) 16. per person

DIY BBQ at your Table, chicken kebabs, pork spareribs, calamari, prawn skewers, vegetables and fries or rice. A unique experience (Min 2 persons, 45 minutes notice) 16. per person

PRIVATE BEACH/GARDEN BBQ

(dinner only, subject to advance booking and availability)

Surf & Turf BBQ

Jumbo prawns, seer fish, chicken thighs, pork c vegetables, salad, potatoes

Seafood BBQ

Jumbo prawns, seer fish, yellow fin tuna fillet, cuttlefish, grilled vegetables, salad, potatoes

Add to the feast:

Lobster Crab Australian beef tenderloin
Prices on request



CULINARY DISCOVERY

Like what you taste? Try our cooking class to learn Sri Lankan recipes, then take your new skills back home (ask reception for more information and bookings)

