



MENU

Taste of Maldives

Our Story

KALHU ODI RESTAURANT IS THE FIRST MALDIVIAN CUISINE FINE DINING RESTAURANT BASED IN THE MARINA AT CROSSROADS MALDIVES.

WE AIM TO SHARE THE JOURNEY OF THE RICH TASTE OF THE MALDIVIAN ISLANDS, ITS CULTURE, DEPTH OF OCEAN, AND VAST TROPICAL NATURE THROUGH AUTHENTIC MALDIVIAN CUISINE. THE BACKGROUND STORY OF THE RESTAURANT IS BUILT ON A 600-YEAR-OLD BEAUTIFUL MALDIVIAN LOVE STORY OF DHON-HIYALA AND ALIFULHU.

THE INTERIOR DESIGN CONCEPT OF KALHU ODI RESTAURANT IS INSPIRED BY RICH TRADITION AND HISTORICAL CULTURE OF THE MALDIVES. IT WILL SHOWCASE DIFFERENT ASPECTS OF MALDIVES AIMING TO BUILD GUEST ENGAGEMENT AND AWARENESS ABOUT THE COUNTRY AND ITS HISTORY. KALHU ODI RESTAURANT CELEBRATES LOCAL ARTISTS AND THEIR POTENTIAL BY FEATURING THEIR WORK IN THE RESTAURANT.



Starter - Cold



Thoddu Karaa Satani Watermelon Salad **N** **V** 18

Watermelon cubes, Diced Cucumbers, Tomatoes, Beetroot tossed in fresh Garden Tomato Vinaigrette and sprinkled with combination of Sea Almonds & Coconut.

Chef Bageecha Satani Chefs Garden Salad **V** 18

Fresh mix of salad lettuce, beetroot, radish, tomatoes tossed in lime vinaigrette.

Vilaathu Fathu Satani Romain Lettuce Salad **V** 22

Fresh romaine lettuce tossed in mustard dressing, topped with feta cheese cubes, croutons & sprinkled with banana blossom!

Huiy Salad Ceviche

The best way to start a Maldivian Seafood meal is to toss and spice them either poached or raw in green lime (the aroma), Maldivian chilli, onions and cucumbers.

Boava Octopus	20
Faana Grouper	22
Ehkkuri Mixed S	24

Supplement \$5 for Package Guest

Appetizer - Hot



Falamadi Murumuru Crunchy Local Starch Chips **V** **V** 18

Thinly sliced and fried taro, bread fruit, yam, sweet potato, palatine Chips Served with refreshing salsas is a Holhuashi (small resting places near the beach or harbor) special bowl that is enjoyed while getting some ocean breeze during get together and chit-chat.

Crumbed Tuna Appetising Tuna-ball Local lettuce **V** 12

Tuna mixed with young potatoes, shallots, spices and balanced with green lime that is coated in egg, breadcrumbs and deep fried to golden perfection is A quintessential Maldivian short eat that came from every Maama's (Grandma) kitchen.

Theluli Rehi Fried Silver Fish **V** 14

Crispy fried bait fish infused with aromatic spices, served with spicy bilimbi mayonnaise is an accompaniment to the traditional Maldivian meal.

Suruva - Soup



Roasted Tomato Soup **V** **V** 12

Roasted Tomato soup with garlic crutons

Kalhu Odi Moodhumas Suruva Seafood Soup **S** 24

Creamy seafood bisque made with chef's selected seasonal fresh seafood with thick coconut cream topped with garlic crutons.

Garudhiya Suruva Traditional Maldivian Fish Broth **V** 16

Freshly caught tuna cooked in fish stock infused with curry Leafs & pandan Leafs.



Prices are quoted in US dollars and subject to additional 10% service charge and 12% government taxes

Maigandu - Main



Kulhi Boava **Stir Fried Octopus**

 40

Spicy stir fried Octopus served with freshly made Roshi (flat bread) and condiments

Valu Kukulhu **Island Hunted Chicken**

 46

Chicken skewers drizzled with BBQ sauce served with a side dish of your choice.

Masfen **Fish Flavoured Broth**

 28

A traditional lunch favourite, especially after Friday prayers when the whole family sits together for the Friday feast. This speciality is made from semi-smoked tuna, fresh coconut milk, rihaakuru paste, and other local condiments that are served cold with rice.

Farumas Riha **Local Reef Fish Curry**

 32

Alifulhu's favorite reef fish made to a curry based with coconut and curry paste freshly ground by KalhuOdi Falhuverin, your choice of chapati (flat bread) or coconut rice is perfect combination for the best meal you will ever enjoy.

Kandu Kukulhu **Fish Curry**

 42

Maldivian Yellow fin Tuna seasoned with chef's secret spice mix, rolled and tied with pandan strips cooked in thick coconut cream-based gravy holds a very special place in Maldivian Tuna Dishes.

Ekkuri Tharukaari Riha **Mix Vegetable Curry**

 28

Mixed vegetables cooked in pandan infused thick coconut-based gravy is a special Dhonhiyala recommended curry

Kukulhu Riha **Chicken Curry**

 38

Authentic Maldivian chicken curry in coconut gravy, sprinkled with fried banana blossom

Your choice of plain rice or coconut rice and local breads will be served on the side. All main courses are family style and will be accompanied with traditional condiments. (cut scotch bonnet, lime wedge, cut onion)

Hanaakuri Giyulhumas **Masala Spiced Green Job Fish**

 32

Stir fried masala spiced green job fish fillet served with kirufolhi strips (Maldivian Crepes) topped with fried moringa leaves

Fihunu Faana Mas **Grilled Grouper**

 46

Grilled Grouper Served on a bed of Mashed sweet potatoes & carrots served with Creamy coconut sauce.

Thavaa in Kekki Fiyala **Pan Seared Mahimahi Fish Fillet**

 38

Pan Seared Mahi Mahi fish fillet served with a side of cumin & onion scented rice, crispy fried papadam & condiments

Dhivehi Valhomas Baigandu **Maldivian Smoked Tuna Rice**

 30

Basmati rice, semi smoked tuna cooked with a special spice mix, topped with curry leaves is a Maldivian Friday Special

Masburi **Tuna Steak**

 48

Maldivian tuna marinated with Kalhuodi special spice paste and grilled to perfection. This dish is served with snake gourd stuffed rice, roasted curry sauce, and fried curry leaves.

Supplement \$10 for Package Guest

Additional Sides

Steamed Rice	8
Coconut Rice	8
Chapati 4 Piece	8
Mix Lettuce	8
Steamed Vegetables	8

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Chef Recommends



Masveriya Beyni Mas *Baked Local whole Fish (700g - 900g)* 62

Freshly caught local reef fish rubbed with a special blend of spices & coconut, wrapped in tree leaf and cooked on high heat is a must try local delicacy.

Supplement \$25 for Package Guest

From 1000g onwards will be charged \$8 for every 100g

Muraka Ihi Riha *Maldivian Lobster Curry* 112

Hunimas havaadhu muraka ihi riha (Native Maldivian Lobster) cooked with coconut cream sprinkled with Fried Banana blossom served with traditional condiments.

Supplement \$35 for Package Guest

MoodhuMas Munnaaru *Mixed Seafood Platter* 320

Poached mix seafood platter consists of selected sea gems, lobster, octopus, prawn & calamari. Accompanied with choice of salad or rice.

Supplement \$180 for Package Guest

Your choice of plain rice or coconut rice and local breads will be served on the side. All main courses are family style and will be accompanied with traditional condiments. (thinly sliced scotch bonnet, Onion & Lime wedges)

Hawaafulhu Special *Seitan Steak* 48

A vegan steak flavored with tangling kalhu odi spice paste and grilled on high flames then finished with a glaze.

Supplement \$10 for Package Guest

Kanbalhimas Balls *Crumbed and Fried Lamb Meats* 50

Deep fried lamb mince meat balls coated in shredded coconut & breadcrumbs packed into a parcel of millet crepe, served with Citrus Orange Curry sauce.

Supplement \$25 for Package Guest

Havaadhulee Dingaa Mas *Spice roasted Prawns* 52

Spice Marinated Tiger prawns roasted in an onion gravy served with pumpkin rice & drumstick curry sauce

Supplement \$25 for Package Guest

Kukulhumas Roll *Roulade of Chicken* 64

Minced chicken rolled in a cylindrical shape poached in aromatic spice blend, served with caramel Pumpkin and relish of bilimbi, panadanus truffle juice.

Supplement \$25 for Package Guest

Theefaridhoo Asdhoonimas *Grilled Local Duck Breast* 75

Threefaridhoo is one of the Maldivian islands famous for its local farms, from a variety of game birds we select duck & chicken to be a main ingredient of our cuisine at kalhu Odi

Duck breast cooked to your preferred perfection served with sweet potatoes, glazed beetroot and watermelon Jue

Supplement \$25 for Package Guest



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Desserts



Kashikeyo Huvafen Screw pine Dacquoise 22

Layer of screw pine, sea almonds nuts, jasmine creams and pandan curd.
Supplement \$5 for Package Guest

Chocolate Loabi Nutella Tart 20

Super rich chocolate tart, hazel nuts, almond chips and milo ice scoop

Gabulhi Boakiba Baked Semi young coconut cake 14

Semi young coconut is most favourable dish to gift as a lover and Dhonhiyala falls in love because of the magical taste in the sweet cake gifted by Alifulhu.

Dhandi Aluvi Boakiba Baked Kasaava cake 20

Kasaava is sweetened with (Dhiyaahakuru) Coconut palm sugar baked in oven at a temperature of 248 degrees, served cold with cardamom ice cream.

Pandan Sponge Cake 14

Pandan cotton sponge cake, pandan cream sauce, bourvita sprinkles, cardamom ice scoop.

Sago Pudding Tapioca Pudding 12

Tapioca pearls in condense milk, enrich with maldivian coconut cream, sea almonds

Kashikeyo Custard Pudding Screw pine catalana 20

Caramelized sugar topped screw pine, custured cream and pudding served hot

Dhonkeyo Kajoo Banana Fritter 20

Deep fried banana served with vanilla ice scoop

Kalhu Odi Rahathah 20

Mixed Selection of KalhuOdi desserts, sweets from around the Maldives

Adafi

Dhufun 2

A local culinary tradition to eat areca nuts and betel leaves after food with different spices mainly cloves, cardamom, and cinnamon



Beverages

Water - Still / Sparkling

House Still Water	8
Aqua Panna Still 500ml	9
Aqua Panna Still 750ml	12
Perrier Sparkling water 750ml	12
S.Pellegrino 750ml	12

Soft Drinks

Coca Cola	8
Cola Lite	8
Fanta Orange	8
Sprite	8
Ginger Ale	8
Soda Water	8
Tonic Water	8

Taza Juices

Maldivian Young Coconut	14
Mango	12
Lime	12
Passion Fruit	12
Orange	12
Apple	12
Watermelon	12

Healthy Drinks

Green Detox	12
High Fiber	12
95% Water	12

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Beverages

Milkshakes

Banana Milkshake	12
Screwpine Milkshake	12
Strawberry Milkshake	12
Vanilla Milkshake	12
Mango Milkshake	12
Milo Milkshake	12

Smoothies

Mango Smoothie	12
Peach Smoothie	12
Passion Fruit Smoothie	12
Strawberry Smoothie	12

Mocktails

Virgin Colada	12
Refresher	12
Bartender Special	12
Virgin Mojito	12
Blue Curacao Mojito	12
Passionfruit Mojito	12

Beers

Corona	10
Tiger	10
Carlsberg	10



Cocktails

Bartender Special	18
<i>Kalhu Odi Special Cocktail</i>	
Aperol Spritz	16
<i>Aparol, Sparkling wine</i>	
Bellini	16
<i>Peach or Mango puree, Sparkling Wine</i>	
Royal Bellini	16
<i>Vodka, Elderflower syrup, sparkling wine and Simple syrup</i>	
Caipirinha	16
<i>Cachaça Rum, lime veg, Golden caster sugar</i>	
Kalhu Odi Mojito	16
<i>White Rum, Lime Wedge, Cantalope dices, Passionfruit Puree, Mint Leaves, Soda</i>	
Classic Mojito	16
<i>White rum, Lime Wedge, Mint Leaf, Sugar Syrup</i>	
Frozen Margarita	16
<i>Tequila, Cointreau, Lime juice, Dash sugar</i>	
Watermelon Cucumber Cooler	16
<i>Gin, Watermelon juice, Lime juice, Cucumber dices, Monin watermelon syrup, Tonic</i>	
Butterfly Margarita	16
<i>Tequila, Grand Marnier, Butterfly simple, Lime juice, Soda water</i>	
Kalhu odi Loabi	16
<i>Cointeau, Bialeys, Grand Marnier</i>	

Champagne & Sparkling Wine

Moet & Chandon Imperial Brut Rose NV France	225
Louis Roederer Brut NV France	155
Cantine Sacchetto Rose Spumante Brut Italy	80
Montcadi Cava Brut Spain	75
Montelliana Prosecco Extra Dry Italy	60

WINE MENU

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Rose Wine by Bottle

Lutzville Shiraz Rose 2001 South Africa	55
Whispering Angel Rose Provence 2001 France	110

White Wine by Bottle

Peter Meyer Riesling Mosel 2020 Germany	55
Maison Bellerocche Sauvignon Blanc 2021 France	60
Maison Belarocche Chardonnay 2021 France	60
Castello Banfi Placido Pinot Grigio IGT Venezia 2020 Italy	60
Wishbone Sauvignon Blanc Marlborough 2021 New Zealand	90
E. Guigal Côtes Du Rhône Blanc Rhône 2017 France	80
Forbidden Babich Sauvignon Blanc 2021 New Zealand	85

Red Wine by Bottle

Le Due Torri Merlot Venezia Giulia 2017 Italy	65
False Bay Syrah Stellenbosch 2020 South Africa	55
Lutzville Cabernet Sauvignon 2018 South Africa	60
Wishbone Pinot Noir Marlborough 2018 New Zealand	90
Kanonkop Kadette Cape Blend Stellenbosch 2017 South Africa	85
Bodega Norton Finca La Colonia Malbec 2021 Argentina	80
Heartland Cabernet Sauvignon 2014 Australia	90

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Sparklings by the Glass 150 ml

Cantine Sacchetto Rose Spumante Brut <i>Italy</i>	16
Montcadi Cava Brut <i>Spain</i>	16
Montelliana Prosecco Extra Dry <i>Italy</i>	16

Rose Wine by the Glass 150 ml

Lutzville Shiraz Rose 2001 <i>South Africa</i>	12
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White Wine by the Glass 150 ml

Maison Belaroché Chardonnay 2021 <i>France</i>	12
Maison Belleroché Sauvignon Blanc 2021 <i>France</i>	12
Castello Banfi Placido Pinot Grigio IGT Venezia 2020 <i>Italy</i>	12
Peter Meyer Riesling Mosel 2020 <i>Germany</i>	12

Red Wine by the Glass 150 ml

False Bay Syrah Stellenbosch 2020 <i>South Africa</i>	14
Lutzville Cabernet Sauvignon 2018 <i>South Africa</i>	12
Le Due Torri Merlot Venezia Giulia 2017 <i>Italy</i>	14

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Spirit / Liqueur / Whisky

Bombay Sapphire Gin	12
Absolut Blue Vodka	12
Bacardi White Rum	12
Baileys Irish Cream	10
Sauza Silver Tequila	12
Aperol Apretivo	10
Campari	10
Ballantine's Finest Scotch Whisky	12
Chivas Regal 12Y Whisky	12
Jack Daniels Whisky	12
Johnnie Walker Black Label Whisky	14

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KALHU ODI
A MALDIVIAN TALE

Taste of Maldives



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