



Allergy notice:

Some of our dishes contain celery, cereals containing gluten, crustaceans, egg, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide.

Which some people may have a reaction to.

Please inform our staff before ordering if you suffer from any food allergies.

We will do our best to advise you.

We also recommend eating your food fresh.

Do not re-heat.



**Order your
takeaway every night
from 5.00pm**

COLLECTION ONLY

**Please use the
Click and Collect service
on our website
to order your takeaway
www.kahunarestaurant.co.uk**

Panasian • restaurant • takeaway



Take away menu
“Restaurant quality food to take away”

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Tel 01637 850440

Station Approach Newquay TR7 2NG
Opposite the train station

Nibbles

Thai shrimp crackers with dips £4 GF

Prawn crackers with dips £4 GF



Prawn Toast with Thai plum sauce £5

Edamame beans £4.5 GF  
with sea salt, chilli & sesame oil



Crispy seaweed £4 GF   
seasoned with sea salt, sugar, nori seaweed powder, bonito flakes


Extra Sides

Steamed rice £2.5 GF

Egg fried rice £4.5  

Special fried rice (Chicken, Ham, Belly Pork & Prawns) £8

Yellow noodles, beansprouts & sesame oil £6  

Sweet, sour & spicy cold noodle salad £6 GF  

Starters

Kahuna's special spring rolls £7

Hand rolled with prawns, chicken, char siu pork, ham, crunchy vegetables & rice noodles. Thai plum sauce

Vegetable spring rolls £7  
Hand rolled, filled with crunchy vegetables & rice noodles. Thai plum sauce

Korean gochujang pork ribs £7
Gochujang glazed pork ribs. Sesame seeds. Namasu salad

Thai sweetcorn fritters £7  
Fried fritters. Chilli jam. Coriander oil. Asian herbs.

Chargrilled Octopus £7
Slowly braised octopus, marinated and lightly chargrilled. Crunchy salad. Crispy noodles. Nam Jim sauce

Salt & pepper squid £7 GF
Deep fried salt & pepper squid. Chilli & roast garlic jam. Pickled cucumber

Thai chicken satay £7
Marinated chargrilled chicken thigh skewers. Our distinctive peanut sauce

Tempeh satay £7 GF
Marinated chargrilled tempeh skewers. Our distinctive peanut sauce

Larb Salad £7
Ground pork, lime, chilli & lots of herbs make up this classic salad of Laos

Weeping tiger £7
Chargrilled, marinated fillet beef cooked rare. Shredded vegetables. Fresh herbs. Spicy Thai nam jim jaew sauce

Coconut prawns £7 GF
Coconut coated tiger prawns. Crunchy pineapple, chilli & roasted peanut salad. Sriracha mayo

Dim sum £7  
A selection of Asian bite sized dim sum. Choose from pork and prawn or vegetable or mixed. Ponzu dipping sauce

Aromatic duck pancakes for two £14
Shredded duck with hoisin sauce. Pancakes, spring onion, cucumber & sesame seed salad

Mains

Pad Thai GF  
Wok fried rice noodles, carrots, bean sprouts, spring onion, egg, peanuts, lime, chilli & coriander. **SERVED WITH YOUR CHOICE OF -**
Chicken - Belly pork - Tiger prawns - Tofu - Tempeh - Jackfruit **£11**
Special meats (Chicken - Belly pork - Tiger prawns) **£14**
Special vegetarian (Tofu - Tempeh - Jackfruit) **£14**

Korean gochujang pork ribs & special fried rice £13
Gochujang glazed pork ribs. Sesame seeds. Our special fried rice, prawns, chicken, pork & ham

Malaysian pork & prawn Laksa £16
Creamy coconut curry Laksa. Vermicelli noodles. Pork balls, Tiger prawns. Fragrant lemongrass, coriander & spices. Boiled egg

Seafood Thai pad cha £16
Umami, fragrant, aromatic sizzling stir fry. Octopus, prawns & squid. Steamed jasmine rice

Korean beef bibimbap £16
Warm rice bowl topped with 6oz chargrilled flat iron steak served pink, carrots, oyster mushrooms, spinach, beansprouts, pickled cucumber, sesame seeds. Fried egg. Gochujang sauce

Korean tempeh bibimbap £12   
Warm rice bowl topped with marinated chargrilled tempeh, carrots, oyster mushrooms, spinach, beansprouts, pickled cucumber, sesame seeds. Fried egg. Gochujang sauce

Chilli beef noodles £12
Our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in a sweet savoury chilli sauce. Yellow noodles & vegetables

Chilli tofu noodles £12 GF  
Our take on this Chinese classic - tofu deep fried then coated in a sweet savoury chilli sauce. Yellow noodles & vegetables

Char siu pork ramen £13
Our take on this well known Japanese style noodle soup. Made using our house smoked Char siu pork. A hearty bowl of hot broth, ramen noodles & boiled egg

Chilli beef £13 GF
Our take on this Chinese classic - prime Cornish fillet beef deep fried then coated in a sweet savoury chilli sauce. Egg fried rice & wok fried vegetables

Asian beef Rendang £12 GF
Our take on this popular Asian stew. Medium hot dish made by simmering beef for hours in coconut milk & spices. Steamed jasmine rice & fresh coconut salad

Asian chicken Rendang £12 GF
Our take on this popular Asian stew. Medium hot dish made by simmering chicken thigh in coconut milk & spices. Steamed jasmine rice & fresh coconut salad

Asian tempeh Rendang £12 GF  
Our take on this popular Asian stew. Medium hot dish made by simmering vegetables & tempeh in coconut milk & spices. Steamed jasmine rice & fresh coconut salad

Thai yellow curry GF  
Like a Korma, but a Thai version. While still a bit spicy & a bit sweet, this curry is more savoury than other Thai curries. With coconut milk, potato, baby corn, bamboo shoots & coriander. Steamed jasmine rice

Thai panang curry GF  
Mild, rich & thick Thai panang curry with coconut cream, baby corn, bamboo shoots, peanuts, coriander & lime leaf. Steamed jasmine rice

Thai massaman curry GF  
Relatively mild Thai massaman curry. The only Thai curry with Indian influences of cinnamon & star anise. With coconut milk, potatoes, red onion, coriander & peanuts. Steamed jasmine rice

Thai red curry GF  
Medium spiced Thai red curry with coconut milk, baby corn, bamboo shoots, coriander & fresh chillies. Steamed jasmine rice

Thai green curry GF  
Hot & spicy Thai green curry with coconut milk, baby corn, bamboo shoots, coriander & pickled chillies. Steamed jasmine rice

Thai jungle curry GF  
A curry of Northern Thai cuisine. Made without coconut milk as it started life in the forested areas where coconuts are not naturally found. A super healthy, fiery hot curry with a salty shrimp flavour. Steamed jasmine rice

ALL THE ABOVE THAI CURRIES ARE SERVED WITH RICE AND YOUR CHOICE OF -

Chicken - Belly pork - Tiger prawns - Tofu - Tempeh - Jackfruit **£12**
Special meat (Chicken - Belly pork - Tiger prawns) **£15**
Special vegetarian (Tofu - Tempeh - Jackfruit) **£15**

Please note our vegetarian paste is spicy not mild!