

# Kalapawai Café ~ Kapolei

## Evening Menu

Chef Jason Iwane

### Soups & Salads

Maui Onion Soup Gratinée **Bowl 9**

Kula Baby Romaine Wedge – roasted bacon & gorgonzola crumbles, red onion, grape tomato w/ buttermilk gorgonzola dressing & garlic-grilled crouton **small 11 / full 16**

Spring Salad – Nalo greens, romaine, sweet corn, vine-ripe tomato, peas, red onion, pea shoots, shaved radish, w/ curly beets & carrots, pita croutons, marcona almonds & cabernet vin. **small 10 / full 14**

Golden beets, vine ripe tomato & fresh mozzarella w/ basil pesto, honey-balsamic reduction & garlic-grilled crouton **14**

### Starters & Pizza

Chef's cheese and salumi board w/ house-made accoutrements\* **18**

Spring pizza w/ béchamel, mozzarella, parmesan, sweet corn, tomato, peas, Nalo greens **16**

Margherita pizza w/ San Marzano tomato sauce, fresh mozz & parmesan, basil, Nalo greens **14**

Braised local pork pizza w/ fresh mozz, kale, egg, mushroom, Pecorino Romano **16**

Tapenade quartet, marinated olives, toasted pita **14**

Eggplant confit bruschetta, sweet peppers, honey, chevre, saffron aioli **10**

Truffled cannellini bean tapenade bruschetta w/ Nalo greens, basil aioli **10**

Smoked salmon bruschetta w/ boursin, lemon-caper relish\* **12**

Marinated Island tomato & chevre bruschetta **10**

Steamed Cedar Scholl Clams – Portuguese sausage, tomato & garlic in Great White Lager broth w/ grilled garlic toast **16**

Crab & Artichoke Dip – Blue crab, chopped artichoke, fresh mozz, provolone, parmesan, red bell pepper, sweet onion w/ crostini **16**

Fire roasted Spanish Octopus, Nalo greens, chorizo, fingerling potatoes, garlic oil, lemon juice, smoked paprika **14**

### **Limu, Shoyu OR Spicy Ahi Poke\***

w/ Nori chips, won ton chips & wasabi aioli **AQ**

### Main Course\*

Mai Ke Kai - chef's daily seafood selection\* **AQ**

Mai Ka Aina – chef's daily meat selection\* **AQ**

Auction fresh fish - lemongrass risotto, braised kale, local mushroom, micro cilantro, red curry aioli\* **AQ**

Auction fresh fish, Spring Salad, saffron aioli\* **AQ**

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Fish Stew\* w/ Island fresh fish, Kauai tiger prawns, Cedar Scholl Clams, fingerling potato, Saffron-San Marzano tomato broth & grilled garlic toast **26**

Grilled 8oz. NY steak\* topped w/ chimichurri Served w/ fries **OR** Kula Wedge salad **22**

Grilled herb marinated Jidori chicken breast\* w/ grilled asparagus & creamy polenta w/ Ali'i & cremini mushroom marsala **22**

Fire roasted double-cut pork chop\* w/ Smokey BBQ sauce, Maui pineapple chutney, braised greens & mushrooms over house mashers **28**

*"Da Geevum"* - ½ lb Wagyu beef burger\* w/ pastrami, swiss, 1000 island dressing, vine ripe tomato, romaine, balsamic onion, brioche bun w/ fries **18**

*Curried "Shepherd's Pie"* – ground lamb, slow cooked w/ aromatic vegetables, crimini mushroom, pearl onion, corn, peas, mashed potato gratinée, w/ Nalo greens & cabernet vin. **18**

House made potato gnocchi w/ grape tomato, peas, pearl onion, roasted ali'i & cremini mushrooms, beet purée, ver' jus, pecorino & thick cut Applewood bacon **18**

Slow braised locally raised pork & sausage *RAGÙ* served over pappardelle w/ pecorino **24**

### Sides

Mac & Cheese **6**

Grilled Asparagus, Balsamic Drizzle **8**

Braised kale w/ Ali'i & cremini mushroom **6**

Housemade gnocchi w/ garlic, Pecorino & basil **7**

Fries w/ saffron aioli\* **6**

LA BREA Bakery bread w/ butter **\$3/basket**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

\*\* *Gluten free pizza crust +\$2.50*

Kalapawai Café is proud to use locally sourced and natural ingredients wherever possible on our menu.

Not all ingredients are listed. Please inform your server of any allergies BEFORE placing your order.

There may be an 18% gratuity charge and no split checks for parties of 6 or more. Max. 2 credit cards per table.

Evening menu available after 5:00 PM.